

Mooncake

Petits Gâteaux



RECIPE QUANTITY	15	pieces of 100 g / 3.53 oz 6.5 cm / 2.56 inches Ø	RECIPE NUMBER	PG20249
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Mooncake Skin

90 g rice flour	3.17oz
90 g glutinous rice flour	3.17oz
50 g corn starch	1.76oz
75 g icing sugar	2.65oz
340 g milk 3.5%	11.99oz
45 g sunflower oil	1.59oz
45 g sweetened condensed milk	1.59oz

Mix all the ingredients into a dough, steam over water bath for 50 min. cool down and mix until stretchy. Cover with roasted glutinous rice flour and let cool down.

Flavors

Add 30 g / 1.06 oz Osa to 150 g / 5.29 oz of the skin.

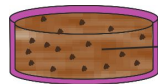
DF41 Blueberryrosa
DC76 / DK10 / DK46 Frambonosa
DC77 / DK11 / DK42 Mangonosa
DF37 Coffeenosa

Filling Sao Palme 60%

320 g milk 3.5%	11.29oz
130 g butter	4.59oz
20 g fresh eggs	0.71oz
200 g granulated sugar	7.05oz
80 g pastry flour type 400	2.82oz
100 g Sao Palme 60%, Dark chocolate couverture, Rondo	3.53oz

Boil the milk and butter together. Whisk the eggs, sugar and cake flour together, add to the boiling milk and cook for 1 minute. Let it cool in the chiller until cold and set. Fold inn the chopped Sao Palme 60%.

Structure



Ganache Sao Palme 60%
Mooncakeskin

FELCHLIN PRODUCTS

CR19 Sao Palme 60%, Dark chocolate couverture, Rondo

Mooncake

765 g Mooncake Skin	26.98oz
850 g Filling Sao Palme 60%	29.98oz

Finishing

Take 40 g / 1.41 oz of Moonskin dough, dust it with roasted glutinous rice flour and roll it out to a thin disk. Measure 60 g / 2.12 oz of the custard filling, roll it into a round shape and cover with the Moonskin. Shape with the mould.

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Recipe number : PG20249

Description : Mooncake with various Osa

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	299
Selling days	2 days	Kilojoule (kJ)	1250
Selling price		Lipids	13.96 g
Selling unit	1 piece	saturated fatty acids	6.9 g
		Carbohydrates	39.37 g
		of which sugars	23.36 g
		Proteins	3.47 g
		Salt	0.07 g

Declaration :

Whole milk, sugar, butter, rice flour, glutinous rice flour, wheat flour, corn starch, cacao kernel, sunflower oil, sweet condensed milk, eggs, cacaobutter, emulsifier (soy lecithin), vanilla

State 14.06.2022