

Mooncake

Petits Gâteaux



RECIPE QUANTITY 15 pieces of 100 g / 3.53 oz
6.5 cm / 2.56 inches Ø

RECIPE NUMBER PG20249

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 Blueberrynosa
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.

Mooncake

Petits Gâteaux



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