



Miele

SNOWY MOONCAKES WITH CUSTARD FILLING

(makes 8 mini-mooncakes)

INGREDIENTS

Cake dough: 85 g roasted glutinous rice flour, 30 g cornstarch, 50 g icing sugar, 200 ml milk, 2 tsp melted butter

Custard filling: 30 g cake flour, 30 g cornstarch, 60 g custard powder, 120 g granulated sugar, 85 g evaporated milk, 2 eggs, 320 g coconut milk, 30 g melted butter, 4 salted egg yolks

Methods:

1. To make dough, sieve glutinous rice flour, cornstarch and icing sugar into a bowl. Add milk and melted butter and mix well. Put on a dish.
2. To make custard, sieve flour, cornstarch and custard powder into a bowl. Add sugar, milk, eggs, coconut milk and melted butter. Mix well and pour into a greased bowl.
3. Steam the dough, custard filling and salted egg yolks in Miele puresteam at 100°C for 8 minutes.
4. Put the dough in a zipper bag. Knead with hands until no patches of dry flour visible. Refrigerate.
5. Mash the salted egg yolks. Add to the custard in a zipper bag. Mix well. Refrigerate.
6. To assemble, divide the chilled dough and custard filling into 8 equal portions. Wrap each portion of custard in a piece of dough. Roll it round and press into a mooncake mould dusted with roasted rice flour. Unmould and refrigerate. Serve.

Cooking tips:

- Conventionally, making custard is a pain over the stove as you have to keep stirring it and control the heat precisely. On the other hand, making custard with Miele puresteam is a breeze, as the temperature is well controlled and the custard won't burn.
- With 100% steam technology and three-level steaming shelves, temperature is consistent throughout the cabinet. You can churn out a series of festive dishes for Mid-Autumn dinner all at once. All dishes are served at the same time piping hot, freeing up your stoves for other uses.



蛋黃奶皇冰皮月餅 (8個份量)

材料

材料

餅皮料：糕粉 (熟糯米粉) 85克、粟粉30克、糖霜50克、鮮奶200毫升、牛油溶液2湯匙

奶皇餡：低筋麵粉30克、粟粉30克、吉士粉60克、幼砂糖120克、淡奶85克、雞蛋2隻、椰奶320克、牛油溶液30克、鹹蛋黃4隻

做法：

1. 製作餅皮，糕粉、粟粉、糖霜篩進碗中，注入鮮奶及牛油溶液拌勻。放碟中。
2. 製作奶皇餡，麵粉、粟粉及吉士粉篩進放碗中，加入幼砂糖、淡奶、雞蛋、椰奶及牛油溶液拌勻，過濾網，傾入已塗油的盤內。
3. 餅皮料、奶皇餡料、鹹蛋黃進Miele蒸爐以100°C蒸8分鐘。
4. 餅皮料趁熱放密實袋中，用手揉搓至軟滑無乾粉，冷藏備用。
5. 鹹蛋黃壓碎，拌入奶皇餡料，趁熱放密實袋中搓勻。
6. 戴上膠手套，沾少許糕粉，取1/8餅皮料搓成圓球，用擀麵棍擀薄，包入1/8奶皇餡，再搓成球狀。灑上少許糕粉壓入月餅模，脫模。放雪櫃冷藏即可。

烹調小貼士：

- 明火烹調奶皇餡料需睇火及不停攪拌，以蒸爐烹調較易控制，餡料不會燒焦。
- 100%純蒸氣技術配合蒸盤層架，3層溫度一致，多款中秋做節菜式可同時烹煮，同時熱騰騰上桌，省卻爐頭。

