



SWEET POTATO SNOWY MOON CAKES (8pcs)

PASTRY

Rice flour 85g, cornstarch 30g, icing sugar 50g, milk 200ml, melted butter 2 tbsp.

SWEET POTATO FILLING

1 Sweet Potato (approx. 200g), Whipping Cream 50g, Sugar (40g)

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. Peel off the sweet potato and cut to 1cm pieces. Put in Meile Steamer for 25 mins. When there is 10 mins left, put in the dough prepared in step 1 in the steamer.
3. Put the dough in a zipper bag. Knead with hands until no patches of dry flour visible. Refrigerate.
4. Mash the sweet potato. Mix well with the sugar & whipping cream.
5. To assemble, divide the chilled dough and sweet potato mash into 8 equal portions. Wrap each portion of sweet potato mash 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:

- With 100% steam technology and three-level steaming shelves, temperature is consistent throughout the cabinet. You can churn out a series of mooncake fillings for Mid-Autumn Festival, such as custard & taro.

Miele





紫薯冰皮月餅 (8個份)

冰皮月餅面料

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

紫薯餡

紫薯 1個(約200克)、淡忌廉 50克、砂糖 40克

做法：

1. 先製作餅皮，糕粉、粟粉、糖霜過篩，注入鮮奶及牛油溶液拌勻。放碟上待用。
2. 把紫薯去皮切1cm小粒，放入Miele蒸爐蒸25分鐘，待時間餘下10分鐘時加入步驟1預備好的餅皮同步蒸熟。
3. 餅皮料趁熱放密實袋中，用手揉搓至軟滑無乾粉，冷藏備用。
4. 紫薯用匙羹壓成紫薯蓉，加入砂糖及淡忌廉攪拌均勻。
5. 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，包入適量紫薯餡，再搓成球狀。灑上少許糕粉壓入月餅模，脫模。放雪櫃冷藏後即可享用。

烹調小貼士：

- 100%純蒸氣技術配合蒸盤層架，3層溫度一致，可同步製作多款月餅餡料，如經典奶皇、香滑芋頭等。

