

Tie Guan Yin Tea Infused Snowskin Mooncake with White Lotus Paste, Hazelnut & Candied Orange Peel



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- Sub Category Name
Food
Desserts
Sweets
- Recipe Source Name
Tea Inspired Festivities
- Festivities Name
Chinese Mid Autumn Festival

Used Teas



t-Series The First
Ceylon Oolong



t-Series Lychee with
Rose & Almond

Ingredients

Tie Guan Yin Tea Infused Snowskin Mooncake with White Lotus Paste, Hazelnut & Candied Orange Peel

Snowskin

- 115g koh fun (cooked glutinous rice flour)
- 115g icing sugar
- 30g shortening
- 135ml Dilmah t-Series Tie Guan Yin
- Oolong tea (a strong brew of 4g to 135ml hot water and chilled after)
- 4-5 drops green food colouring

Filling

- 180g white lotus paste
- 50g hazelnuts
- 2 tbsp chopped candied orange peel

Methods and Directions

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- Make the snowskin in the same manner as in the recipe 'Rose with French Vanilla Infused Snowskin Mooncake', replacing the Dilmah Rose French Vanilla tea with Dilmah Oolong Tie Guan Yin tea.
- Set aside to rest for 30 minutes.
- Combine the white lotus paste with hazelnuts and candied orange peel.
- Knead with hands to get an even mixture.
- Assemble the mini mooncakes (in the same manner as in the recipe 'Rose with French Vanilla Infused Snowskin Mooncake', using the lotus hazelnut filing).