

Rose with French Vanilla Infused Snowskin Mooncake with Custard Filling



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Tip: Although unusual, working the shortening into the dough after the liquid has already been added, is crucial in achieving the final consistency. Kneading the dough a second time helps to make the snowskin more pliable.

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

Used Teas



t-Series Rose With French Vanilla

Ingredients

Rose with French Vanilla Infused Snowskin Mooncake with Custard Filling Snowskin

- 115g koh fun (cooked glutinous rice flour)
- 115g icing sugar
- 30g shortening
- 135ml Dilmah t-Series Rose with French Vanilla tea (a strong brew, cold)
- 4-5 drops red food colouring

Custard

- 30g flour
- 30g cornflour
- 100g sugar
- 20g custard powder
- 30g melted butter
- 1 egg yolk
- 50ml coconut milk
- 70ml milk

Methods and Directions

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- Make the snowskin by combining the flour and sugar and mixing it well.
- Add the food colouring to the tea, then stir it into the flour mixture.
- Mix well into a dough.
- Work the shortening into the dough and mix well.
- Turn it out onto a lightly floured board and knead well until it is evenly combined and smooth.
- Wrap it in cling film and set aside for 30 minutes.
- To make the custard, combine the flours and sugar evenly in a mixing bowl.
- Then add in the remaining ingredients (custard powder, melted butter, egg, coconut milk, milk) and stir well.
- Pour into a deep dish, and steam in a wok for about 30 minutes or until the custard is firmly set.
- When cooled a little, push the custard through a metal sieve three times to get a smooth custard.
- It will be quite dry and pliable. Set aside.
- Unwrap the snowskin and knead it thoroughly (about 10 minutes).
- Take 20g portions of custard and roll into a ball.
- Take 18g portions of snowskin and roll into a ball.
- Flatten it with a rolling pin.
- Place the custard ball in the middle of the snowskin.
- Bring the skin up round the custard and pinch together to seal.
- Press into a lightly floured mini mould, then pop it out.



- Repeat for the remaining dough and custard.

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