

## Traditional Baked Mooncake with Salted Egg & Lotus Paste



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This cake graces the festival of lunar worship and moon watching. It is always enjoyed in small wedges, accompanied by tea. Note that the alkaline water is crucial to the recipe.

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

### Used Teas



t-Series Sencha Green  
Extra Special

### Ingredients



### **Traditional Baked Mooncake with Salted Egg & Lotus Paste**

- 100g plain flour
- 50g white corn syrup
- 25ml canola or soybean oil
- 2ml alkaline / lye water
- 300g white lotus paste
- 3 sea salt duck egg yolks, steamed

### **Methods and Directions**

#### **Traditional Baked Mooncake with Salted Egg & Lotus Paste**

- Combine the flour, corn syrup, oil and alkaline water in a bowl and mix into a soft, sticky dough.
- Wrap in cling film and set aside for 20 minutes.
- Divide the lotus paste into three equal portions and roll each into a ball.
- Cut each ball of lotus paste in half, place one egg yolk in the middle of the 2 halves, and cover the yolk with the lotus paste, making sure the yolk is nicely centered in the middle.
- Roll again to reshape.
- Divide the dough into three equal portions.
- Roll each into a ball then flatten it lightly with a rolling pin.
- Place a portion of the filling in the centre of the dough and slowly wrap the dough around the lotus paste ball, easing it over the filling gently until the filling is evenly encased.
- Dust lightly with some flour and press into the mooncake mould. Unmould and set aside.
- Repeat for the remaining filling and dough.
- Before baking, spray the uncooked cake lightly with water (prevents dough from cracking), and bake in a preheated oven at 180°C for 10 minutes.
- Remove and carefully brush with some egg yolk.
- Return the uncooked cake to the oven and continue baking for a further 15-20 minutes until golden.
- Bake in a preheated oven at 180°C for 10 minutes.
- Remove, brush with egg yolk, and sprinkle with sesame seeds.
- Return into the oven and continue baking for another 15 minutes or until light golden.
- Set the mooncakes on a wire rack to cool and store in an airtight container.