

MATCHA MOON CAKES

INGREDIENTS (FOR 4 PIECES)

GANACHE FILLING:

80g	DLA Ivana 30% White Chocolate
40g	Cream
4g	Matcha powder

DOUGH:

30g	Mochi (rice cake) flour
10g	Joshinko (or rice flour)
10g	Cornstarch
20g	Powdered sugar
70g	Milk
8g	Oil
1g	Matcha powder

METHOD:

1. Make the ganache by placing the chocolate in a bowl, add hot cream and mix until fully melted.
2. Add the matcha to the ganache, mix and cool in the refrigerator to set.
3. To make the dough, in a heat-resistant bowl, add rice cake powder, joshinko powder, cornstarch,

powdered sugar, matcha powder, and milk. Mix well and add the oil last.

4. Wrap and heat in a microwave at 600w for 2 minutes. Remove and mix the dough and wrap again, heat for 2 minutes, remove and mix well.

5. Mix well with a spatula, cool and divide into 4 equal parts. Use dough when completely cool.

6. Divide the ganache into 4 equal balls and set aside.

7. Wrap the ganache into the dough and close it up like a bao.

8. Add a small amount of chestnut flour on the outside to prevent from sticking and place the wrapped ganache into a moon cake mold and create the famous shape.

FEATURED PRODUCT



Ivana 30%
White Chocolate