

UBE MOON CAKES

INGREDIENTS (FOR 4 PIECES)

FILLING:

- 80g *DLA Ivana 30% White Chocolate*
- 40g *DLA Ube Filling & Topping*

DOUGH:

- 30g Mochi (rice cake) flour
- 10g Joshinko (or rice flour)
- 10g Cornstarch
- 20g Powdered sugar
- 70g Milk
- 8g Oil
- 30g Ube filling

METHOD:

1. Heat up the ube filling and add it to the white chocolate. Mix until fully melted and incorporated.
2. Let the ube ganache 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, ube filling, 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 PRODUCTS



Ivana 30%
White Chocolate



Ube
Filling & Topping