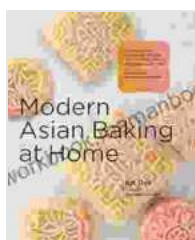


# Essential Sweet and Savory Recipes for Milk Bread Mooncakes, Mochi, and More

Embark on a culinary journey through the vibrant tapestry of Chinese pastries with our in-depth guide. From the classic delicacy of milk bread mooncakes to the soft and chewy textures of mochi, discover a treasure trove of mouthwatering recipes that will tantalize your taste buds.



## Modern Asian Baking at Home: Essential Sweet and Savory Recipes for Milk Bread, Mooncakes, Mochi, and More; Inspired by the Subtle Asian Baking Community

by Kat Lieu

★★★★☆ 4.4 out of 5

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Enhanced typesetting : Enabled  
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## Milk Bread Mooncakes

These delectable mooncakes are a beloved Chinese tradition during the Mid-Autumn Festival. Their soft and fluffy bread-like texture encases a rich and flavorful filling, creating a perfect balance of sweet and savory.

## Sweet Milk Bread Mooncake Recipe

## **Ingredients:**

- For the dough:
  - 1 cup all-purpose flour
  - 1/2 cup milk powder
  - 1/4 cup sugar
  - 1 teaspoon active dry yeast
  - 1/4 cup warm water (110-115°F)
  - 1/4 cup evaporated milk
  - 1 tablespoon butter, softened
  
- For the filling:
  - 1/2 cup red bean paste
  - 1/4 cup lotus seed paste
  - 1/4 cup salted egg yolk
  
- For the wash:
  - 1 egg yolk
  - 1 tablespoon water

## **Instructions:**

1. In a large bowl, whisk together the flour, milk powder, sugar, and yeast.
2. In a separate bowl, whisk together the warm water and evaporated milk.
3. Add the wet ingredients to the dry ingredients and mix until a dough

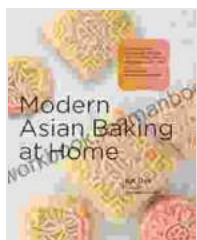
forms. 4. Turn the dough out onto a lightly floured surface and knead for 5-7 minutes until it becomes smooth and elastic. 5. Add the butter and knead for another 2-3 minutes until the butter is fully incorporated. 6. Place the dough in a lightly greased bowl, cover with plastic wrap, and let rise in a warm place for 1 hour or until doubled in size. 7. While the dough is rising, prepare the filling. In a small bowl, combine the red bean paste, lotus seed paste, and salted egg yolk. Mix well. 8. Punch down the dough and divide it into 12 equal parts. 9. Roll out each part into a circle. 10. Place a spoonful of filling in the center of each circle. 11. Fold the dough over the filling and pleat the edges to seal. 12. Place the mooncakes on a baking sheet lined with parchment paper. 13. In a small bowl, whisk together the egg yolk and water. Brush the egg wash over the mooncakes. 14. Bake at 375°F for 15-20 minutes or until golden brown.

## **Savory Milk Bread Mooncake Recipe**

### **Ingredients:**

- For the dough:
  - 1 cup all-purpose flour
  - 1/2 cup milk powder
  - 1/4 cup sugar
  - 1 teaspoon active dry yeast
  - 1/4 cup warm water (110-115°F)
  - 1/4 cup evaporated milk
  - 1 tablespoon butter, softened

- For the filling:
  - 1/2 cup ground pork
  - 1/4 cup chopped shiitake mushrooms
  - 1/4 cup chopped bamboo shoots
  - 1 tablespoon soy sauce
  - 1 tablespoon oyster sauce
  - 1 teaspoon sesame oil
  - 1 teaspoon ground white pepper
- For the wash:



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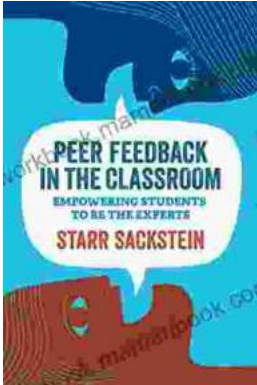
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