

Spiral Mooncakes with Red bean/Sesame paste and Mochi Filling

(Makes 12)

- red bean / sesame paste, divided into 35g balls
- 50g glutinous rice flour
- 35g brown sugar
- 75ml water
- Potato/tapioca starch for dusting

Preparation of mochi and filling

Mix everything well and steam for 20 minutes. Let cool before proceeding. Divide into 10g clumps. Burrow a large hole into a red bean or sesame paste ball, stick a clump of mochi into it and seal the ball, essentially wrapping the mochi with the paste. Set aside.

Preparation of water dough

- 200g plain flour
- 15g icing sugar
- 70g ghee
- 105g cold water

Sieve flour and sugar into a large bowl. Add ghee and mix to form a breadcrumb-like mixture. Pour in the cold water. Mix and knead into a soft, uniform dough. Cover with cling wrap and let the dough rest for 40 minutes. Divide into 6 x 65g portions.

Preparation of oil dough

- 155g plain flour
- 5g matcha/ cocoa powder
- 80g ghee

Sieve flour and sugar into a large bowl. Add ghee and mix to form a uniform, soft playdo-like mixture. Wrap with cling film and refrigerate for 20 minutes. Divide into 6 x 40g portions.

Shaping

Wrap each portion of oil dough within a portion of water dough. Roll out into a very elongated and flat oval. Roll up the dough from the short end like a swiss roll. Cover with damp cloth and let rest for 10 minutes. Repeat the process of rolling out and up. Cover with damp cloth and let rest for 20 minutes. Slice into half and flatten each half into a disc. Wrap the disc around a portion of prepared filling to form a ball. Place seam side down onto baking pan. Bake in a preheated oven at 170C for 25 minutes. Let cool. Reheat before serving if not eaten immediately.