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玉蜀黍水晶月饼

Sweetcorn Jelly Mooncake

水晶蛋黄材料：

A: 清水125毫升、白糖50克、燕菜精1茶匙

B: 椰浆70毫升、Bionutricia Roselle Hibiscus Extract & Red Beet Liquid 1茶匙、蛋黄粉½汤匙 (+2汤匙清水) • 器材: 球状冰格

水晶蛋黄做法：

1. 把材料A煮至滚，然后转小火，加入材料B，再煮滚。(图1-2)
2. 把水晶料倒入球状冰格，置放一旁约1小时让它完全凝固后才脱模。(图3)

玉蜀黍水晶馅料：

糖50克、盐½茶匙、燕菜精2½茶匙、清水100毫升、罐头玉蜀黍250克、椰浆400毫升、蛋黄粉1汤匙+水2汤匙、杯模5-6个

水晶馅料做法：

1. 把糖、燕菜精及盐放入锅中，然后加入清水慢火煮，不停搅拌。
2. 将玉蜀黍和椰浆及蛋黄粉放入电动搅拌机内搅拌成糊。
3. 把玉蜀黍混合物加入燕菜精内，慢慢搅拌至溶解及浓稠。煮至滚后熄火。(图4)
4. 把混合物倒入小杯里，再放入1粒水晶蛋黄在中央，让它凝固。(图5)

水晶皮料：

白糖70克、盐¼茶匙、燕菜精2½茶匙、清水400毫升、班兰叶2片(打结)、淡奶½汤匙、椰浆50毫升、Bionutricia Pandan Leaf Extract Liquid, Bionutricia Roselle Hibiscus Extract & Red Beet Liquid 及Bionutricia Butterfly Pea Flower Extract Liquid 各10-20毫升、Bionutricia Lemongrass Extract Liquid 20毫升

水晶皮做法：

1. 把糖、盐及燕菜精放入煲里煮滚。加入班兰叶，清水继续煮。
2. 转小火，加入淡奶及椰浆，不停搅拌至起泡，熄火。(图6)
3. 取100毫升的皮料分别加入3种各种不同的Bionutricia Extract Liquid，分别是Pandan Leaf, Roselle Hibiscus Extract & Red Beet Liquid 及Butterfly Pea Flower。(图7-9)
4. 另外取100毫升的皮料加入20毫升的Bionutricia Lemongrass Extract Liquid拌匀。(图10)

组合

1. 倒½公分厚的水晶皮料入月饼印中，再注入少许水晶皮料，让它冷却至几乎凝固。
2. 把一个玉蜀黍水晶蛋黄放在月饼印中间。(图11)
3. 再倒入水晶皮料，用汤匙划出大理石效果。让它凝固后才收入冰箱。(图12)
4. 把水晶月饼敲扣出再收入冰箱，随时享用。

Agar egg yolk

A: 125ml water, 50g sugar, 1 tsp instant agar-agar powder

B: 70ml thick coconut milk, Bionutricia Roselle Hibiscus Extract & Red Beet Liquid, ½ tsp custard powder + 2 tbsps water

Method for yolk

1. Bring ingredients A to a boil, quickly add in ingredients B, mix until the paste dissolves. (pic 1-2)
2. Pour into mould allow it to set for 1 hour. Remove & set aside. (pic 3)

Sweetcorn Agar-agar Filling Ingredients

50 g sugar, ⅛ tsp salt, 2½ tsps instant agar-agar powder, 100ml water, 250g sweetcorn cream (from a can), 400 ml coconut milk, 1 tbsp custard powder + 2 tbsps water, 5-6 moulds

Method :

1. In a small saucepan, mix in sugar, salt, agar-agar powder. Stir to mix & add in water. Cook over low heat, stirring with a wire whisk.
2. Using an electric blender, briefly blend the sweetcorn with coconut milk and custard powder, set aside.
3. Once mixture comes to a boil, lower heat, add sweetcorn cream and cook slowly until mixture thickens. (pic 4)
4. Bring to a boil and turn off heat immediately.
5. Pour sweetcorn mixture into moulds; placing an agar-agar egg yolk in the centre and allow to set completely. (pic 5)

Mooncake Jelly Skin Ingredients

70g sugar, ¼tsp salt, 2½ tsps instant agar-agar powder, 400 ml water, 2 pandan leaves (knotted), ½ tbsp condensed milk, 50 ml coconut milk, 10ml – 20 ml Bionutricia Extract Liquid (Pandan Leaf/Roselle Hibiscus Extract & Red Beet and Butterfly Pea Flower to make marble effect), 20ml Bionutricia Lemongrass Extract

Method for cooking skin

1. In a pot combine sugar, salt, agar-agar powder. Add in pandan leaves, water & bring to a boil.
2. Lower heat and mix in condensed milk & coconut milk, stirring continuously with a hand whisk until the mixture starts to bubble. Turn off heat. (pic 6)
3. Remove 100ml of the skin and add Bionutricia Extract Liquid (Pandan Leaf, Roselle Hibiscus Extract & Red Beet & Butterfly Pea Flower) (pic 7-9)
4. For the Lemongrass mooncake skin, add 20ml Bionutricia Lemongrass Extract Liquid each jelly skin recipe.(pic 10)

To assemble mooncake

1. Pour ½ cm layer of mooncake jelly skin mixture into a mooncake mould. Drip a little jelly mixture. Allow to cool until almost set.
2. Place a prepared sweetcorn filling in the center of the mould. (pic 11)
3. Top up with mooncake jelly skin mixture, & swirl to create a marble effect. Allow to set completely before chilling in the refrigerator. (pic 12)
4. Unmould marble jelly mooncake and keep refrigerated until ready to serve.



- 香茅精华液
Bionutricia Lemongrass Extract Liquid
- 班兰叶精华液
Bionutricia Pandan Leaf Extract Liquid
- 洛神花精华液
Bionutricia Roselle Hibiscus Extract & Red Beet Liquid
- 蝶豆花精华液
Bionutricia Butterfly Pea Flower Extract Liquid

