

TASTEFUL BAKING

RECIPES FROM FOTILE PRIVATE KITCHEN



Pastries



Pizzas



Salad



Fish



KSS7002A



KSG7003A

*The recipes apply to FOTILE MASTER Series oven.



CREAMY



CRISP COTTO



CRUMBLY TEXTURE



RICH



**CRUMBLY
TEXTURE**



RICH

CONTENTS



1 MEAT

FILET MIGNON	11
KEBABS	13
GRILLED LAMB RIB	15
SOUTHEAST ASIAN BEEF JERKY	17

2 POULTRY

THAI GRILLED WINGS	19
AMERICAN ROAST TURKEY	21

3 FISH&SEAFOOD

GRILLED SAURY WITH SALT	24
GRILLED PRAWNS WITH GARLIC	26

4 VEGETABLE

GRILLED CORN	28
ROSEMARY POTATOES	31

5 DESSERT

SUGAR COOKIES	33
MARGARET COOKIES	36
CHIFFON CAKE	39
TASTY MUFFINS	43
BRITISH SCONE	46
RICH CHEESECAKE	48
CRUNCHY PUFFS	51
CARAMEL PUDDING	54
CHOCOLATE DESSERT	57
PINEAPPLE TART	59
WHITE ALMOND BISCUIT	61
ITALIAN STYLE MACARON	63
PORTUGUESE EGG TART	66

6 BREAD

SWEET TOAST	68
DINNER ROLL	71

7 PIZZA

SEAFOOD PIZZA (10")	75
---------------------------	----

8 CHINESE CUISINE

CANTONESE STYLE MOONCAKE	78
SWEETHEART CAKE	81
ROYAL WALNUT CAKE	85
PINEAPPLE BREAD	88

BAKING TOOLS OVERVIEW

BAKING TRAY



A food preparation container, used alone or covered, for baking food in the oven.

GRILL



Usually used for grilling ribs and other foods with a relatively high fat content; can also be used as a cooling rack.

INSULATED HANDLE



Made for use when handling the baking tray or grill while cooking; prevents burning of the hands; often made of durable silicone material.

OVEN MITT



Used when handling the baking tray or grill while cooking; prevents burning of the hands; cuts off all forms of high-temperature heat.

ELECTRONIC SCALE



Used for accurate weighing of ingredients. Most scales are calibrated for precision to within 0.1g.

HAND MIXE



Used to mix ingredients that do not require vigorous whipping or for ingredients requiring simple mixing.

THERMOMETER



Used to accurately measure the temperature of liquids or doughs.

MEASURING CUP



Used for precise measurement of liquid ingredients such as water and milk. Held evenly at eye level to read measurements.

ELECTRONIC TIMER



Used to precisely control cooking time.

SPATULA



Used for mixing and mixing ingredients. Usually used in the preparation of dessert.

FLOUR SIFTER



Used for sifting powdered ingredients. Sifts out clumps while increasing the powder's fluffiness.

MIXING BOWL



Used to hold baking ingredients during preparation, such as when mixing dough and beating egg whites.

TINFOIL



Used to protect the surface of the baking tray or grill from cooking residues that are difficult to remove; also used when storing food to prevent discoloration while preserving moisture.

WAX PAPER



Used to cover the baking tray to prevent baked goods like cookies and cream puffs from sticking to the pan.

INGREDIENTS OVERVIEW

I. POWDER INGREDIENTS

(I) Flour

High-gluten Flour: Refers to flour with an average protein content of 13.5%. It has more protein and higher dough adhesion. Commonly used to produce a chewiness and elasticity similar to noodles in baked goods, such as sweet toast, buns and cream puffs.

All-purpose Flour: Refers to the flour with an average protein content of 11%. It has medium protein and dough adhesion. Commonly used in the production of baked goods such as shrimp and bacon pizza crust and Cantonese-style moon cakes.

Cake Flour: Refers to the flour with an average protein content of 8.5%. It has less protein and basically no dough adhesion. Commonly used in the production of desserts with a soft, fluffy texture, such as chiffon cake, sponge cake and royal walnut cakes.

(II) Leavening Agent

Baking Powder: A rapid fermentation agent divided into two types: sweet type and food type. Mainly used for the fast fermentation of foods such as cake and bread. Baking powder sold at the supermarket is a neutral powder, while baking soda is alkaline. Neither baking powder or baking soda can substitute for the other, nor are they fit for use in large quantities. Excess use in a recipe creates a bitter taste.

Yeast: A natural leavening agent containing a variety of enzymes and microorganisms. When added to dough, yeast produces CO₂ that acts on the gluten networks contained in dough. Makes dough fluffy and porous while increasing its volume. Active dry yeast is commonly used in baking.

Soda Powder: Edible sodium bicarbonate or edible alkali. A chemical leavening agent that can ferment ingredients rapidly with a softening effect that removes the sourness in fermented dough. If used properly, it can increase appetite while improving the color, smell, taste and shape of food.



Cream of Tartar: An acidic white powder mainly used to aid in beating egg white and neutralization of alkali in egg white, imbuing the egg white with a snowy white color. Acidic ingredients such as lemon juice, orange juice or white vinegar can replace cream of tartar when it is not readily available. 1 soup spoon of lemon juice or white vinegar can substitute for 1 teaspoon of cream of tartar.

(III) Other Powdered Ingredients

Cornstarch: Starch made from corn. Usually used for adjusting dough adhesion, as a coagulating agent for baked goods and added to flour to lower the dough adhesion. Cake flour can be substituted with the mixture of all-purpose flour and cornstarch using a ratio of 4:1.

Cocoa Powder: Contains cocoa butter but no sugar, therefore it has a bitter taste. Lumps easily and needs to be sifted before using. Usually used to create a chocolate flavor in cakes and biscuits. Also used for surface decoration of chocolate mousse.

Matcha Powder: Green tea powder made by putting green tea leaves through an ultrafine grinder. Does not contain sugar and has a slight bitter taste. Not easily mixed with other powders, so it should be prepared into liquid with boiled water before using when making matcha cakes.

Milk Powder: Mainly used for increasing the milky taste of cake, breads and biscuits. All the milk powder used in this cookbook is sugar free whole milk powder.

II. Creamy Ingredients

(I) Butter

Traditionally made from fat refined from milk. Depending on the ingredients used in production, it is called margarine or butter. Margarine is artificial butter produced synthetically from vegetable oil and contains more trans-fatty acid. Long-term consumption of food produced with margarine harms the cardiovascular system and increases risk of certain cancers, therefore we suggest using butter.



COMMON BAKING TECHNIQUES

I. Beating Eggs

When making desserts like cakes, it is necessary to have beat the eggs to achieve a fluffier and softer texture. Depending on the recipe, you will beat only the egg whites or beat the whole egg (white and yolk together). An electric mixer is commonly used for this preparation.

(I) Beating Egg Whites

Soft Peaks (Figure 1) – Suitable for making a light cheesecake. After beating, the egg white becomes fine and smooth with a slight texture. The egg white hangs off the whisk when the beater is lifted.



Firm Peaks (Figure 2) – Suitable for making chiffon cake, cake roll, etc. After further whipping, the egg white achieves a smoother, finer texture and becomes hard and stiff. The egg white on the whisk keeps its shape when the beater is lifted.



Stiff Peaks (Figure 3) – Suitable for making sponge cake. After even further whipping, the egg white now has an obvious harder and stiffer texture. The egg white on the whisk forms short and pointy peaks when the beater is lifted.



Matters requiring attention when beating eggs:

1) Always use mixing bowls without any water or oil when beating egg white.

Mixing water and oil will affect the beating stages and leads to an unsatisfactory result. The beating of egg white will be affected by fat in the egg yolk if the two parts are mixed when separating one from the other.

2) We suggest using fresh, refrigerated eggs when beating egg whites.

Room temperature eggs are easily whipped, but have a shorter shelf life than refrigerated eggs. Egg white cream

made from refrigerated eggs is smoother, stiffer and more stable. It is also easier to separate egg white from egg yolk. The best temperature for beating egg white is 17°C - 26°C. We suggest that refrigerated eggs be brought to room temperature before beating.

3) A little white vinegar, lemon juice or cream of tartar can be added when beating egg whites.

The PH value of egg white is alkaline. By properly adding acidic ingredients such as white vinegar, lemon juice or cream of tartar, the alkali can be neutralized, making the eggs easier to whip. These ingredients should not be added in excess.

4) While beating, divide sugar into three parts and add one part at a time.

Add the first part of sugar when the egg white is beat to bubbles the size of fish eyes. Add the second part when the bubbles in the egg white become fine and smooth. Add the third part when the egg white becomes white and smooth and the bubbles disappear. Adding sugar can provide support for the forming of bubbles when beating egg white, but if all the sugar is added at one time, the process in which air is encased by the protein in the egg white will be suppressed, thereby affecting the volume and stability of the final product.

5) Signs of excessive beating

If the egg whites become lumpy, cottony, tissuey or watery, that state is irreversible and cannot be used for making cake.

(II) Beating Whole Eggs

Beating whole eggs means using the entire egg (whites and yolks) when beating. It takes longer than beating egg white and needs warm water while beating. After beating, the whole egg paste becomes dense and light. When lifting the whisk, the egg paste dropping down will disappear slowly after 5 seconds, and a figure-eight shape can be drawn on the surface. (Shown as Figure 2)



Preparing warm water: use a container with a longer diameter than the pot with whole eggs. Partially fill with 40°C - 45°C water. Put the pot with whole eggs into it and make the bottom come into contact with the warm water as much as possible before the water overflows. When the weather is cold, the temperature of the water needs to be maintained by the addition of extra warm water or low heat.

II. Whipping Butter

(I) Softening Butter

1. Softening at Normal Temperature: Take the butter out of the refrigerator 1 - 2 hours in advance. The butter will become soft naturally at room temperature. If it can be pressed down by applying gentle pressure with a finger with no hard lumps, then it is completely softened. The butter softens faster if the temperature of the room is high. Otherwise, it will be slower. For a faster softening speed, the butter can be cut into small cubes or shredded.

2. Softening by Microwave Oven: In cases where time is of the essence, the unfreezing function of microwave oven can be used with proper attention. If softened excessively, the butter can be put into refrigerator for slight refrigeration or freezing before using.



(II) Whipping with Electric Mixer

1. Put the softened butter into a deep container. Set the handheld electric mixer or stand mixer to low speed. Start whipping until the butter becomes soft and satiny, showing that is well whipped.
2. Add caster sugar at regular intervals to make the sugar particles completely dissolved in butter.
3. Whip the butter at medium speed. It is well whipped when it becomes a yellowish-white color and doubles in volume. It should have a dense creaminess as well as a light and smooth texture.

Matters needing attention when beating butter:

Avoid excessive beating, especially after adding water. Excessive whipping will cause a separation of the oil and water. The butter will lose the air wrapped in it and the fluffiness of the baked product will be affected.

Under normal circumstances, whipping for 6-7 minutes with electric mixer is enough.

III. Mixing Technique

Mixing means mixing ingredients with a spatula. Techniques include turning mix and cutting mix.

Turning Mix: Lift up the ingredients gently from the bottom of mixing bowl and then mix into it again (similar to the technique of stir-frying). Never draw a circle when mixing in container, as it causes the loss of air bubbles. See the following figure.



Cutting Mix: Hold up the mixing bowl with the left hand at a 60 degree angle. Use the spatula to draw straight lines from the middle to the edge of the mixing bowl. Rotate mixing bowl while drawing the lines.

IV. Measuring Ingredients

A precise measurement is essential for western style baking. Measuring ingredients accurately is a requirement in the process of baking. Those ingredients marked with the grams unit in the recipes of this cookbook are all measured using a kitchen scale. Small amounts of liquid or powder are usually measured with a measuring spoon. When measuring powder ingredients with a spoon, the ingredient should be level with the edge of the spoon. For example, after taking one teaspoon of salt, the surface should be scraped flat with finger or spatula. When amount of ingredient required is relatively small, such as measuring 1/8 of a teaspoon, use the spoon with a capacity of 1/4 teaspoon and take one flat spoon of raw material, remove half of the content with a smaller spoon along the centerline and then use the remaining half.

V. Method of Kneading Dough for Bread (Sweet Toast, Dinner Roll, Etc.)

Method of kneading dough manually:

1. Measure and mix all the ingredients according to the recipe. (Figure 1)
2. Take out the mixed dough and put it on a clean board. Press part of the dough with the left hand, push outward with the right hand and then roll it back. (Figures 2 - 5)

3. Repeat this step until the surface of dough becomes smooth. (Figure 6)

4. Add softened butter when the dough is kneaded to the stage of extension: a layer of thin film appears when the dough is pulled, but this film is easy to break and the edge of the hole is not smooth. Keep tearing, pulling, kneading and rubbing to let the dough absorb butter gradually and become smooth again. This technique is enough for making ordinary bread. (Figure 7)

5. Knead hard and rapidly until the full extension stage: a very thin film can be pulled out from the dough and the film is not that easy to break. Even if the film breaks, the edge is still relatively smooth. (Figure 8) This stage is necessary for making toast.



VI. Preparing Dough for Pastries and Crisps (Sweetheart Cake, Etc.)

1. Put all-purpose flour on kneading board and draw out an empty circle in the center with an area of about one hand. Add white sugar and water into the circle and mix them by hand.
2. Add butter (or shortening). Mix butter (or shortening) and the sugar water by hand to a completely emulsified state, then mix in the rest of flour.
3. Stir and mix completely until dough becomes soft and uniform.
4. Knead the dough rapidly and with force on the kneading board (about 3 - 5 minutes).
5. When the dough becomes soft and smooth with a uniform texture, it is called water & oil dough. Wrap the dough with plastic wrap and let stand for 20 minutes.
6. While the water & oil dough is standing, take another part of cake flour and add butter (or shortening).
7. Rub the butter (or shortening) and flour forward with the heel of hand until it becomes an evenly-colored dough without white particles. (The dry pastry dough will be soft and sticky if it is rubbed excessively.)

8. Divide both the water & oil dough and the dry pastry dough into 12 parts each. Form each part into a ball. (Cover the dough balls with plastic wrap to prevent the surface skin from drying.)

9. Roll the water & oil dough into an 8 cm round slice with a thicker center and thinner edge. Put the dry pastry in the middle of the water-oil dough slice.

10. Fold the water & oil dough slice upward together and seal it up.

11. Turn the open end downward, press it into a round pastry. Complete all the 12 pastries successively. (Cover with plastic wrap to prevent drying.)

12. Take one pastry. Push and roll horizontally up and down to an oval slice (note: sprinkle flour on the kneading board to prevent dough from sticking to the board).

13. Roll the slice from top to bottom.

14. Take a rolled slice. Press it flat with the opening facing up.

15. Roll along the long side to form a rectangle slice.

16. Roll the slice again from top to bottom. After all the slices are completed, cover them with plastic wrap to prevent drying.

17. Take one slice with its opening facing up. Press lightly in the middle and then draw the two ends to the middle with fingers as shown in the figure.

18. After pressing the dough with the center of palm, roll it to a round slice with a diameter of 10-11 cm (and the smooth side facing down). This completes all of the steps of crisp preparation. The next step is filling and shaping.



FILET MIGNON



FILET MIGNON

INGREDIENTS:

Four cuts of Filet Mignon, Olive Oil 8g, Monterey Steak Spice 3g, 2-3 Garlic Cloves

TOOLS:

A baking tray, tinfoil, measuring spoon, paper towels, disposable gloves



DIRECTIONS:

1. Cover baking tray with tinfoil. Thaw filet mignon. Absorb excess blood and water with paper towel. Lay steaks flat on the baking tray.
2. Spread 8g of olive oil on the two sides of steaks. Sprinkle 3g of Monterey steak spice and garlic cloves on steak.
3. Set oven mode to  and preheat to 250°C. After the oven is preheated, put the baking tray on the second rack and bake for 5 minutes (for a medium preparation).



Tips:

1. Use sauce on the baked steak according to personal preference.
2. The preparation styles of steak include rare, medium, medium-well and well-done. The different preparation styles each have different tastes. The thickness and size of steak influence the preparation technique for each style. Please adjust the baking temperature and time appropriately according to the condition of the ingredients.

KEBABS



KEBABS

INGREDIENTS:

Main material: 18 Skewers of Raw Kebabs (purchased)

Seasoning: Cooking Oil 30g, Cumin Powder 2g, Chili Pepper Powder 2g



TOOLS:

An oil brush, a grill, a piece of tinfoil, a baking tray, a measuring spoon

DIRECTIONS:

1. Place raw kebabs on the grill and brush oil on both sides;
2. Cover baking tray with tinfoil and move the grill onto the baking tray. Place the kebabs on the grill.
3. Set oven mode to  and preheat to 200°C. After oven is preheated, put the baking tray on the third rack and bake for



Tips:

1. Seasoned kebabs sold in the supermarket can be baked directly after purchasing without additional marinating.
2. Sprinkle cumin powder and chili pepper powder on baked kebabs according to personal preference.

GRILLED LAMB RIB



GRILLED LAMB RIB

INGREDIENTS:

Main material: 6 Lamb Short Ribs (about 125-150g / per rack)

Seasoning: Olive Oil 30g, Salt 6g, Light Soy Sauce 25ml, Sesame Oil 2g, Sugar 4g, Black Pepper 7g, Dried Rosemary 2g, 10 Garlic and Ginger Slices

TOOLS:

An electronic scale, a mixing bowl, some small bowls, a grill, a baking tray and tinfoil

DIRECTIONS:

1. Remove lamb short ribs, clean and dry water from surface.
2. Put lamb ribs in the mixing bowl and mix with all of the seasonings. Seal the basin with plastic wrap and marinate for 2 hours at room temperature.
3. Lay the lamb ribs flat on the grill and cover a baking tray with tinfoil.
4. Set oven mode to  and preheat to 210°C. After oven is preheated, put the grill on the third rack and the baking tray on the first rack. Bake 19 minutes.
5. After baking, remove the baking tray from the oven and serve the lamb ribs while warm.



Tips:

1. The taste of lamb ribs can be adjusted based on your personal preference.
2. Lamb ribs can be fried with a little oil on low heat. Bake in the oven until both sides are fried to a warm red. The baking time can be shortened accordingly.

SOUTHEAST ASIAN BEEF JERKY



SOUTHEAST ASIAN BEEF JERKY

INGREDIENTS:

Main material: Beef Sirloin 300g

Seasoning: Caster Sugar 35g, Fish Sauce 25ml, Light Soy Sauce 15ml, Peanut Oil 30g, Lemon Juice 10g, Minced Garlic 5g, Black Pepper 3g, Chili Pepper Powder 3g, Salt 2.5g

TOOLS:

A cutting board, a knife, some small bowls, an electronic scale, a grill, a baking tray, tinfoil

DIRECTIONS:

1. Clean the beef and freeze in the fridge until slightly hardened. Take out and cut diagonally into strips with a thickness of about 2mm.
2. Mix all of the seasonings in the bowl evenly and prepare the sauce.
3. Marinate the beef strips in the sauce while covered in plastic wrap. The marinating time should be at least 2 hours.
4. Blot up remaining liquid on the marinated beef with a paper towel. Lay strips flat and evenly spaced on the grill.
5. Set oven mode to  and preheat to 80°C. After oven is preheated, put the grill on the third rack and the baking tray with a piece of tinfoil on it on the first rack. Bake for 90 minutes.
6. Take out the dehydrated beef and set oven mode to  and preheat to 180°C. After oven is preheated, put beef on the third rack and bake for 3 minutes. After baking, remove from oven and serve.



Tips:

1. The taste of lamb ribs can be adjusted based on your personal preference.
2. Lamb ribs can be fried with a little oil on low heat. Bake in the oven until both sides are fried to a warm red. The baking time can be shortened accordingly.

THAI GRILLED WINGS



THAI GRILLED WINGS

INGREDIENTS:

Main material: 10 Chicken Wings (about 60-80g each)

Seasoning: Fish Sauce 70g, Sugar 45g, Water 105g, Red Onion (minced) 45g, Coconut Cream Powder 25g, Curry Powder 20g, White Pepper Powder 10g, Garlic (minced) 15g



TOOLS:

A big bowl, a small pot, a grill, a baking tray, one piece of tinfoil

DIRECTIONS:

1. Mix all of the seasonings in the big bowl. Put wings in the bowl after cleaning and blotting up water. Apply the seasoning evenly. Cover bowl with plastic wrap and marinate for at least 3 hours (if possible, it is better to marinate overnight).
2. Put marinated wings on the grill and cover the baking tray with tinfoil.
3. Set oven mode to  and preheat to 190°C. After oven is preheated, put the grill on the third rack and put the baking tray on the first rack. Bake 22 minutes until the skin is golden brown.
4. Pour the rest of the seasoning into a small pot and boil on a low flame. Turn off the flame once the sauce thickens. Pour the sauce on the baked wings and these delicious Thai grilled wings are ready to be enjoyed!



Tips:

1. When marinating, poke little holes or slice the skin of the wings to aide in marinating for improved taste.
2. Adjust the baking time according to the size of the chicken wings.
3. Turn over wings during baking to ensure they are thoroughly cooked and achieve a uniform color.

AMERICAN ROAST TURKEY



AMERICAN ROAST TURKEY

INGREDIENTS:

Main material: Turkey 6-10kg

Auxiliary material:

1. Cider 600g, 4 Garlic Cloves, 5 Bay Leaves, Cinnamon 10g, 2 Chinese Anise, Fresh Thyme 10g, a Sprig of Rosemary, 2 Nutmeg Seeds, 6 Cloves, Salt 40g, Black Peppercorn 10g
2. Water 200g, 2 Oranges, 2 Lemons, 1 Onion
3. Butter 80g (softened at room temperature), Ground Rosemary 2g, Sea Salt 10g, Black Pepper 5g
4. 2 Oranges, 2 Lemons, 1 Apple, 1 Onion, 1 Orange (for filling)
5. Red Wine 20g, a Sprig of Rosemary, some Salt



TOOLS:

Three pieces of tinfoil, one baking tray, a grill, a mixing bowl, disposable gloves

DIRECTIONS:

1. Pour all of the ingredients in Group 1 into a pot and turn off the fire when water begins to boil. Add the ingredients in Group 2 into the pot. Cut the lemon and orange and squeeze out juice. Add them to the marinade with peel. Chop onions into cubes and add to marinade. When the marinade cools, put the thawed turkey in a sealed bag and pour in all of the marinade. Refrigerate and marinate for more than 24 hours.



2. Take the marinated turkey out of the fridge and blot the interior and exterior with paper towels. Mix all ingredients in Group 3 and apply on both the interior and exterior of the turkey. Use hands to rub marinade into the turkey to achieve maximum flavor. To make the skin crispy, separate the skin from the meat using a spoon and apply a layer of butter in the gap.
3. Chop the ingredients in Group 4 into cubes and use to stuff the turkey cavity. As a final touch, plug the cavity with an orange. Cross drumsticks and tie with cotton twine.
4. Cover baking tray with tinfoil and put the grill on the baking tray. Put the turkey on the grill with the breast facing upward. Then cover the whole turkey with tinfoil to avoid charring the skin.
5. Set oven mode to  and preheat to 250°C. After oven is preheated, put the baking tray and grill on the first rack and turn the temperature down to 170°C. Bake for 1-3 hours. The specific baking time depends on the size of turkey (as a rule of thumb, add 35 minutes for each kilogram).
6. A half hour before the baking time is finished, remove the tinfoil from the turkey to allow the skin to brown. At the same time, wrap tinfoil at the end of wings and the base of the drumsticks. (If it takes a relatively long time to complete these steps, please increase the rest of the baking time accordingly). Turn the turkey over during baking for a uniform color.
7. After baking, do not discard the turkey gravy in the tray. Pour the gravy into a pot, add red wine 20g, a sprig of rosemary and salt. When the gravy thickens, pour it on the turkey. Decorate the base of the turkey with fruit and serve.



Tips:

1. Turkey thawing methods: (1) thawing in fridge (2) thawing in cold water.
2. Some turkeys at the supermarket come with a pop-up timer. When the turkey is done, the needle will pop out.
3. For a juicier turkey with richer taste, set aside 100-200g marinade (before marinating) and inject into the meat with a syringe before baking.
4. Alpha Hydroxy Acid in the fruits sweetens the meat, reduces the gamey taste of turkey and promotes absorption of protein.

GRILLED SAURY WITH SALT



GRILLED SAURY WITH SALT

INGREDIENTS:

Main material: 4-6 Sauries (120-150g each)

Seasoning: Sea Salt 4g, Olive Oil 5g, Sugar 4g, Fish Sauce 15ml, Garlic Clove 10g, Minced Onion 20g, Black Pepper Powder 2g, Chili Pepper Powder 3g, Five Spice Powder 1g, Scallion and Ginger 5 sections for each, half a Lemon



TOOLS:

A knife, a cutting board, a mixing bowl, a grill, a baking tray, tinfoil

DIRECTIONS:

1. Gut sauries and remove gills. Wash the sauries. Cut in the middle (optional).
2. Salt both sides and the inside of belly of the sauries using sea salt. Evenly season the sauries and marinate for two hours.
3. Place the marinated sauries on the grill and cover a baking tray with tinfoil.
4. Set oven mode to  and preheat to 200°C. After oven is preheated, put the grill on the third rack and the baking tray on the first rack. Bake 17 minutes.
5. After baking, place sauries on the dish and squeeze some lemon juice on the body. Then it is ready to serve.



Tips:

1. Wash sauries entirely. Especially, the black film in the belly must be ripped totally. When baking a whole saury, it is better to scratch diagonally on the two sides of body.
2. Sea salt could be replaced with edible salt if unavailable.
3. Brush a layer of oil on the grill before baking to prevent the adhering of fish skin.

GRILLED PRAWNS WITH GARLIC



GRILLED PRAWNS WITH GARLIC

Ingredients:

Main material: Prawns 400g

Seasoning: 4 Sections of Scallion, 4 pieces of Ginger, Sliced Garlic 8g, Light Soy Sauce about 30g, Cooking Wine 20g, Salt 5g, Sugar 2g, White Pepper 1g, Salad Oil 10g

Tools:

A large mixing bowl, an electronic scale, a piece of tinfoil, a baking tray, some small bowls

Directions:

1. Wash prawns, scallions and ginger. Julienne the scallions and ginger.
2. Mix prawns, scallions, ginger, garlic, cooking wine, light soy sauce, salt, sugar, white pepper and salad oil in the large mixing bowl and allow to marinate for 20 minutes.
3. Cover baking tray with tinfoil. Lay prawns on the tinfoil in rows. Sprinkle julienned scallions and ginger into the gaps between the prawns.
4. Set oven mode to  and preheat oven the oven to 180°C. After the oven is preheated, put the baking tray on the third rack and bake for 15 minutes.



Tips:

1. Choose equally sized prawns weighing about 10g each. Fresh prawns are more delicious than frozen.
2. Refer to the directions above to bake river prawns and shrimp. Adjust the baking time according to the size of the shellfish and personal preference.

GRILLED CORN



GRILLED PRAWNS WITH GARLIC

INGREDIENTS:

3-5 Ears of Sweet Corn, Salad Oil 35g

TOOLS:

An Oil Brush, a Small Bowl, Tinfoil, a Grill, a Baking Tray, 3-5 Skewers



DIRECTIONS:

1. Husk corn. Drain off water and put the ears of corn on the grill. Plug skewers in the corn from the top and bottom.
2. Dip the oil brush in a little oil and apply evenly to corn.
3. Cover baking tray with tinfoil and place on grill.
4. Set oven mode to ☺ and preheat to 250°C. After the oven is preheated, put the baking tray and grill on the third rack and bake for 22 minutes.



Tips:

1. When purchasing, choose the ears of corn with tightly-packed, juicy kernels. Corn with light-colored kernels is more tender.
2. Different types or sizes of corn possess different cooking times. For example, waxy corn needs more time to bake. Please adjust baking time based on need.
3. Wrapping corncobs in tinfoil prior to baking creates juicy, tender corn. When using tinfoil, the baking time should be increased appropriately and there is no need to put baking tray on the grill.
4. According to personal preference, experiment with different flavorings:

(1) CHEESE FLAVOR:

Seasoning: butter 55g (softened at room temperature), cheese powder 20g, cream cheese 8g (melt in its container by placing in warm water and stirring to create a silky texture), salt 1/8t, caster sugar 20g, cake flour 2g, curry powder 8g (add when making curry-cheese flavor)

Directions: mix all the seasoning together and spread evenly on the surface of each corncob.

(2) BARBECUE FLAVOR:

Seasoning: salad oil 30g, soy sauce or fish sauce 10g, pepper salt 2g, cumin powder 1g, some chili pepper powder, a little black pepper.

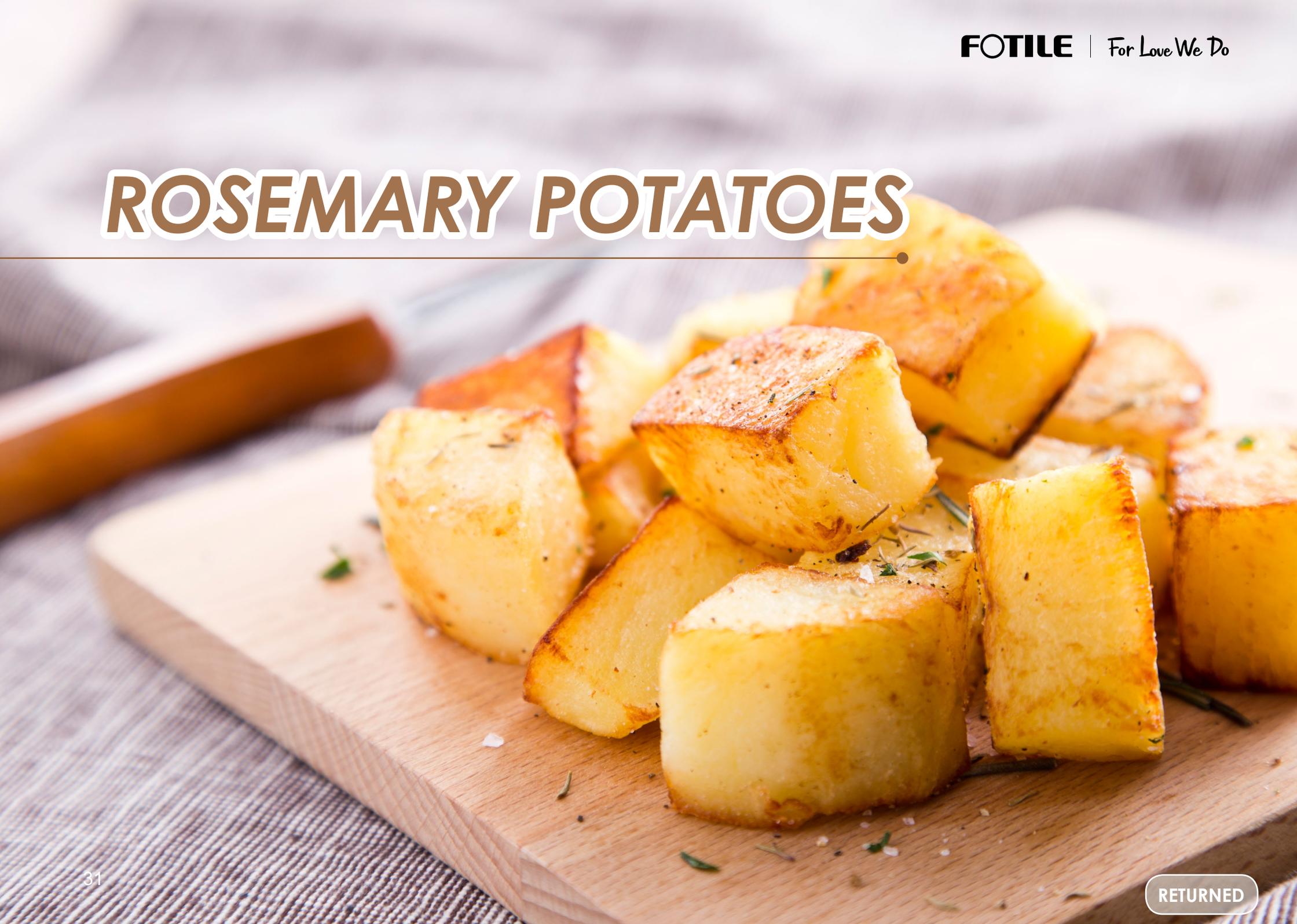
Directions: mix all the seasoning together and brush evenly on the surface of each corncob. For a richer taste, brush on BBQ sauce during baking.

(3) SWEET AND SPICY

Seasoning: sweet chili sauce 30g

Directions: To accentuate corn's flavor, brush on after baking for 10 minutes for tastier corn.

ROSEMARY POTATOES



ROSEMARY POTATOES

INGREDIENTS:

Main material: Potatoes 600g

Seasoning: Fine Salt 6g, Rosemary 1g, Olive Oil 30

TOOLS:

Tinfoil, a baking tray, a mixing bowl



DIRECTIONS:

1. Clean and peel potatoes. Cut into 3-4cm cubes. Chop rosemary and set aside.
2. Place cubes of potato in the mixing bowl. Add rosemary, olive oil and salt. Mix evenly and set aside.
3. Cover baking tray with tinfoil and place the seasoned potatoes on the baking tray.
4. Set oven mode to  and preheat to 200°C. After oven is preheated, place the baking tray on the second rack and bake for 32 minutes.



Tips:

1. Use fresh potatoes with an oval shape and without green skin, broken points, dark spots or sprouting.
2. Olive oil can be replaced with salad oil. Adjust spices according to personal preference. If fresh rosemary is used, adjust the amount appropriately.
3. The seasoned potato should be baked in a relatively short amount of time. Otherwise, the potato may oxidize or leak water.

SUGAR COOKIES



SUGAR COOKIES

INGREDIENTS:

A: Butter 62g, Caster Sugar 33g, Whole Egg 25g, Salt 0.5g, Milk 7.5g

B: Cake Flour 92g, Milk Powder 7.5g

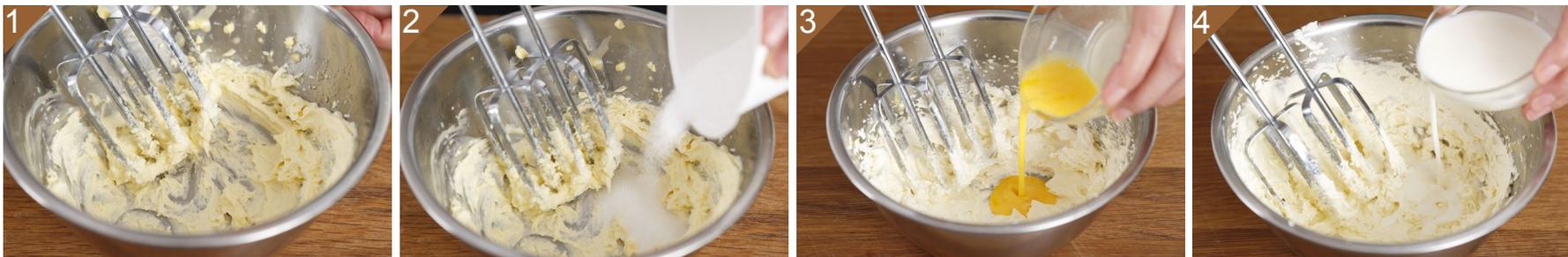


TOOLS:

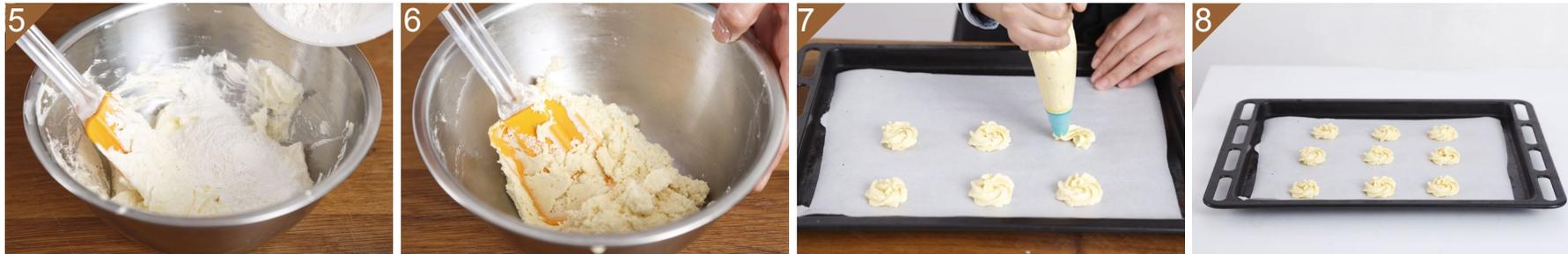
Electric mixer, 2 mixing bowls, an electronic scale, a flour sifter, some small bowls, a spatula, a pastry bag, a pastry bag tip, wax paper, baking tray

DIRECTIONS:

1. Allow butter to soften at room temperature. Use the electric mixer set to medium-high speed to whip the butter to a white color. Add caster sugar and salt gradually. Whip at medium speed until the butter doubles in volume.
2. Crack the egg and add the contents gradually. Use the electric mixer to beat the cookie dough until it becomes smooth and even.
3. Add milk and beat slightly until the cookie dough becomes uniform.



4. Sift together cake flour and milk powder. Add the mixture to the cookie dough. Mix using the cutting technique.
5. Cover the baking tray with a sheet of wax paper. Fill the pastry bag with the cookie dough. Squeeze out the dough evenly on the baking tray into a cookie shape with a diameter of about 3-4 cm. The baking tray should fit about 25 cookies.
6. Set oven mode to  and preheat to 150°C. After the oven is preheated, put the whole tray of cookies on the second rack and bake for 22 minutes. After baking, take out the cookies. Cool before serving.

**Tips:**

1. The butter used in this recipe is unsalted butter. Allow it to soften at room temperature and ensure there are no lumps inside. It is not possible to whip butter if the butter is liquified.

MARGARET COOKIES



MARGARET COOKIES

INGREDIENTS:

A: 2 Eggs

B: Butter 85g, Confectioners Sugar 40g

C: Cake Flour 85g, Cornstarch 85g, Salt 1g



TOOLS:

A small cooking pot, 2 flour sifters, a spatula, a small spoon, some small bowls, freezer bags, wax paper

DIRECTIONS:

1. Wash the eggs and put them into the cooking pot. Add cool water until the eggs are immersed. Boil for 15 minutes. Remove egg yolks and crush with a small spoon. Set prepared yolk aside.
2. Allow the butter to soften to room temperature. Add confectioners sugar and mix evenly. Add the prepared yolk. After mixing evenly, add the sifted powder ingredients and salt. Mix and knead evenly to form dough. Put the dough into a freezer bag and refrigerate for 30-60 minutes until dough hardens.



3. Form the dough into 15g round balls. Place a sheet of wax paper on the baking tray and arrange the dough balls on the tray. Press the center of each ball with the thumb until cracks appear on the edge of the cookie. Each tray should fit about 20 dough balls.
4. Set oven mode to  and preheat to 155°C. After the oven is preheated, put the baking tray on the third rack and bake for 30 minutes.

**Tips:**

1. Use refined salt when possible. Using coarse salt may affect taste.
2. After adding powder and salt in step 2, the dough is ready when it is mixed evenly. Excessive kneading will impact the gluten in the flour.
3. The refrigerating in step 2 can be replaced with freezing. It is fine to freeze the dough for 10-15 minutes.
4. Adjust baking time appropriately according to personal preference to achieve desired crispness.

CHIFFON CAKE



CHIFFON CAKE

INGREDIENTS:

A: Whites of 2 Eggs, Caster Sugar 32g, Lemon Juice 6 Drops

B: Cake Flour 40g, Cornstarch 6g

C: Yolk of 2 Eggs, Milk 32g, Corn Oil 22g, Salt 0.5g, Vanilla extract 2 drops (optional)



TOOLS:

An electric mixer, 2 mixing bowls for beating eggs, a spatula, 5 small bowls, a cake mold for 6-inch cake with removable bottom, a flour sifter, an electronic scale, some small bowls

DIRECTIONS:

1. Separate whites and yolks of eggs into two mixing bowls. (There should be no oil or water in mixing bowl containing egg whites).
2. Sift cake flour and cornstarch and set aside.
3. Prepare egg yolk batter first. Add these ingredients successively into mixing bowl containing egg yolk: milk, sifted powder ingredients, vanilla extract and corn oil. Note: After adding each ingredient, mix thoroughly using turning mix technique before adding the next ingredient.



4. Add lemon juice to egg white. Use electric mixer set to medium-high speed to whip the egg white until big bubbles appear. Add 1/3 of the caster sugar and continue to whip. Add the rest of the caster sugar in two phases. Whip the egg white to the stiff peak stage (i.e. a straight pointy peak will remain on the beater when lifted from the egg white).
5. Take 1/3 of the whipped egg white and add into the egg yolk. Mix evenly using turning mix technique. (Mix from bottom to top with spatula. Do not draw circles when mixing.) Add the mixture into the remaining egg white. Mix evenly using turning mix technique. Pour into the cake mold and place the mold on baking tray.
6. Set oven mode to  and preheat to 160°C. After the oven is preheated, put the baking tray on the third rack and bake for 36 minutes.
7. Take out the mold after baking and place it upside down on cooling rack. Allow to cool sufficiently before removing from mold to decorate or serve.



Tips:

1. This recipe is for a 6" cake. Double ingredients to prepare an 8" cake and triple for a 10" cake.
2. Sifting the powder ingredients removes lumps and ensures that the flour is mixed more evenly, imparting the final product with a lighter taste.
3. The preface to this cookbook contains more detailed information about the states of beating egg white. Whipped egg white should be mixed with egg yolk and baked as soon as possible to prevent excessive loss of air bubbles.
4. The cake needs to be cooled sufficiently after baking before removing from the mold. Otherwise, the body of cake will collapse. (Technique for removing from mold: press the cake body lightly inward along the edge of mold with hand to separate the edge of cake from the side of mold, then push the removable plate of mold lightly upward.)

TASTY MUFFINS



CHIFFON CAKE

INGREDIENTS:

A: Butter 20g, Caster Sugar 20g, Almond Powder 20g, All-purpose Flour 20g

B: All-purpose Flour 120g, Aluminum-free Baking Powder 4g, zest of 1 lemon, Caster Sugar 50g, Salt 0.5g, Blueberry 60g

C: Butter 50g, 1 egg, Light Dairy Cream 74g

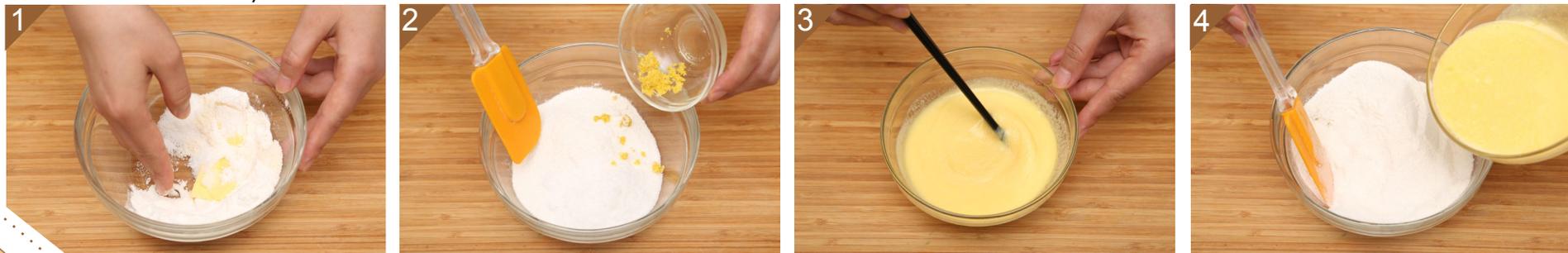


TOOLS:

One electric mixer, one mixing bowl for beating eggs, an electronic scale, a flour sifter, a spatula, a baking tray, a pastry bag, 6 paper baking cups, a six-in-one mold, a baking tray, some small bowls

DIRECTIONS:

1. First mix the ingredients listed in Group A together: butter, caster sugar, almond powder, and all-purpose flour. Form into crumble and set aside in fridge to refrigerate.
2. Measure the ingredients in Group B. Mix the all-purpose flour and baking powder evenly. Sift the mixture. Add caster sugar, salt, and lemon zest into the mixture. Stir evenly.
3. Divide 50g of refrigerated butter into small cubes and allow to soften at room temperature. Mix together with 74g of light cream and stir evenly while immersing mixing bowl in warm water. Crack egg and add contents into the mixture after it is cooled. Stir evenly.



4. Wash the blueberries. Drain off water and set aside. Mix together the mixtures produced in Step 2 and Step 3. Stir evenly. Add 2/3 of the drained blueberries and stir evenly but not excessively.
5. Fill the pastry bag with the batter. Squeeze into the cup mold (the six-in-one mold or small 5 cm diameter paper cups) to 60-70% fullness. (Each muffins weighs about 54g and recipe yields 6 muffins in total.) Put the rest of blueberries on the top of the muffins. Add the crumble mixture on top and spread evenly. Shake the paper cups lightly and put them evenly on baking tray.
6. Set oven mode to  and preheat to 180°C. After the oven is preheated, put the baking tray on the third rack and bake for 20 minutes.
7. Remove from oven after baking and allow to cool before serving.



Tips:

1. Based on personal preference, dried fruit such as cranberry and raisin can be added into the batter for a better taste. The dried fruit can also be immersed in rum.
2. Prepare the crumble mixture in advance and refrigerate.

BRITISH SCONE



BRITISH SCONE

INGREDIENTS:

Cake Flour 250g, Caster Sugar 30g, Baking Powder 6g, Salt 1.5g, Butter 65g, Milk 125g, 1 Egg Yolk



TOOLS:

A spatula, a baking tray, wax paper, a mixing bowl, a rolling pin, freezer bags, some small bowls, heart or other shape cookie cutter.

DIRECTIONS:

1. Sift the flour. Add caster sugar and salt. Measure the frozen butter, then dice and allow to soften at room temperature.
2. Add softened butter to sifted flour and baking powder. Rub evenly with hands. Add milk and stir evenly.
3. Put the dough created in Step 2 into a freezer bag. Press it flat with a thickness of 1.5cm by using a rolling pin or other tool.
4. Using the cookie cutter, divide the flat dough evenly into about 8 small parts and brush with egg yolk. The flattened dough can be frozen for 10 minutes first if it is hard to divide.
5. Set oven mode to ☺ and preheat to 200°C. After the oven is preheated, put the baking tray on the third rack and bake for 19 minutes.



Tips:

1. The butter and powder ingredients should be kneaded by hand.
2. After adding milk to the dough, mix evenly but do not knead excessively to avoid impacting the gluten in the dough.
3. The flattened dough should not be too thick or too thin. If it is made too thick, the center will remain raw, while chewiness will be lost if it is made too thin. First refrigerate the dough for 30-60 minutes if it is difficult to shape with the cookie cutter.

RICH CHEESECAKE



RICH CHEESECAKE

INGREDIENTS:

Cake body: Cream Cheese 240g, Light Cream 120g, Whole Egg 120g, Sugar 72g

Biscuit base: Oreo Cookie 80g, Butter 20g



TOOLS:

A baking tray, a 6" mousse ring, tinfoil, a spatula, a rolling pin, a hand mixer, two mixing bowls, some small bowls

DIRECTIONS:

1. Measure all the ingredients and set aside. Warm the refrigerated cream cheese at room temperature.
2. Put Oreo cookies into mixing bowl and crumble using a rolling pin or food processor.
3. Melt the butter by immersing the container in warm water. Add the melted butter into the Oreo crumbles. Mix evenly with spatula until batter can be formed into balls by hand.
4. Wrap the bottom and edges of the mousse ring with tinfoil. (It is better to wrap with 2 layers of tinfoil.) Fill in the mousse mold evenly with the mixture of butter and biscuit and flatten along the bottom. Compact the cookie base with one end of the rolling pin.
5. Press and stir the warm cream cheese with a spatula until it becomes dense and smooth.



6. Use another mixing bowl to mix the light cream, egg and sugar evenly. Avoid stirring excessively to prevent air bubbles from entering the batter and affecting the taste of the cake.
7. Divide the egg liquid created in step 6 into 6-10 portions and gradually add to the softened cream cheese. After each addition, stir lightly and evenly. Do not stir excessively to prevent air bubbles from forming.
8. Pour the mixed cream cheese batter evenly into the mousse mold (if there are remaining lumps after mixing, they can be filtered out with a sieve). Put the mold on the baking tray. Lift the baking tray with the rich cheese cake on it slightly and shake 2-3 times on chopping board to dislodge the air bubbles in the cake.
9. Set oven mode to  and preheat to 90°C. After the oven is preheated, put the baking tray on the second rack and bake for 120 minutes.
10. Take the mold out after baking. Let cool and put it into fridge. After refrigerating, remove from mold and serve.



Tips:

1. Make sure to press firmly when flattening the ingredients to make the biscuit base. This ensures that base will not become loose when removing the cake from the mold.
2. Cream cheese is difficult to mix when refrigerated. First warm by immersing the container in warm water to facilitate mixing.
3. Only remove the cake from the mold after it is cooled and refrigerated for at least 6 hours. Before removing from the mold, freeze slightly and then remove from the mold by wrapping it with a warm towel or warming with a hand torch.. If it is not to be served immediately, wrap the cheesecake with plastic wrap and store in the freezer. Consume within 20 days.
4. If there is no mousse ring, use a mold made of silica gel as a replacement.

CRUNCHY PUFFS

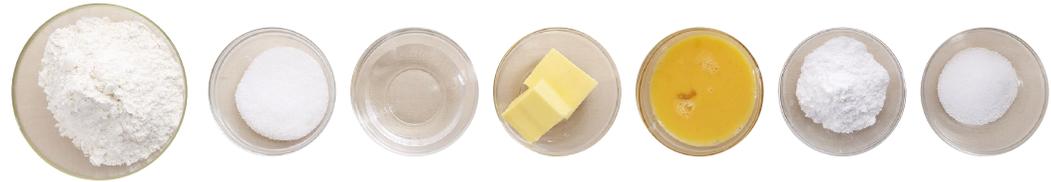


CRUNCHY PUFFS

INGREDIENTS:

Crunchy Casing: Butter 20g, Confectioners Sugar 8g, Cake Flour 24g

Puff Casing: Cake Flour 90g, Water 144g, Butter 60g, White Sugar 10g, Salt 1g, Egg 3g (about 150g)



TOOLS:

A small cooking pot, a spatula, a baking tray, wax paper, a mixing bowl, a pastry bag, a pastry bag tip, a hand mixer, a rolling pin, freezer bags, some small bowls

DIRECTIONS:

1. Allow butter to soften at room temperature. Measure all the ingredients. Sift the flour. Crack the egg and set aside.
2. Preparing crunchy casing: mix confectioners sugar and butter. Mix evenly with spatula. Add 24g of sifted cake flour. Mix evenly with a hand mixer to form a dough. Wrap the dough with plastic wrap. Knead the dough into a cylinder with a diameter of 2-4cm. Refrigerate.
3. Use a small cooking pot with thick bottom. Put in these measured ingredients: water, butter, white sugar and salt. Set to medium heat. Stir with spatula continuously to melt the butter.
4. Turn off the heat immediately once the mixture in the pot becomes liquid and boils. Pour the sifted cake flour in at once. Mix the batter rapidly and evenly with a spatula.
5. Use low heat again to warm the pot. Stir continuously and turn off the heat when the batter begins to form a thin layer at the bottom of the pot.
6. Cool the batter to 60-65°C (not scalding). Divide the egg into 4 portions and add into the batter one portion at a time. Stir evenly with spatula after each addition. Each time, add the rest of egg only after mixing evenly. Note: it is not necessary to



- add all the egg in the recipe. When adding egg the last time, pay attention to the state of batter.
7. Scoop up the batter with a spatula. Stop adding egg when the batter sticks to the spatula and shows a shape of inverted triangle with a smooth edge that does not slide down.
 8. Cover baking tray with wax paper. Fill the pastry bag with the batter. Squeeze onto the baking tray to form a diameter of about 4cm for each pastry. Keep the tip of pastry bag vertical to the baking tray while squeezing. Squeeze out each pastry into an even and uniform size.
 9. Take the crunchy casing dough out of fridge. Cut it into slices with a thickness of about 2mm. Cover the puff pastries with these slices.
 10. Set oven mode to  and preheat to 200°C. After the oven is preheated, put the baking tray on the third rack and bake for 19 minutes.



Tips:

1. The success of puff creation depends on the state of batter. Warming the pot makes the flour stabilize and absorb enough moisture. During baking, a large amount of water evaporates and the size of the batter expands. Therefore, the expansion of the puff will be affected if the batter is either too dry or too wet. Turn off the heat immediately and stir in flour when the water and oil are boiling. While stabilizing the batter with low heat, do not let the water boil off excessively. When adding egg, it is not necessary to add all of it; add according to the condition of the batter.
2. Never open the door of oven during baking to avoid the collapse of puff caused by the sudden drop in temperature.
3. The crunchy casing in this recipe is optional. If not used, keep the other steps unchanged.

CARAMEL PUDDING



CARAMEL PUDDING

INGREDIENTS:

A: Milk 500g, Light Cream 170g, Confectioners Sugar 50g, 5 Drops Vanilla Extract

B: Egg Yolk 60g, Whole Egg 30g

C: Caramel Sauce 135ml (15ml/jar)



TOOLS:

9 100ml pudding jars, a fine sieve, a baking tray, a mixing bowl, a hand mixer

DIRECTIONS:

1. Add 15ml of caramel sauce to the bottom of each pudding jar as a base.
2. Take a large mixing bowl and pour in milk. Add light cream, vanilla extract, and confectioners sugar. Mix evenly. Add egg yolk and cracked whole eggs. Mix the pudding lightly to avoid making too many air bubbles.
3. Strain the pudding with a fine sieve. Pour into pudding jars evenly. Blot air bubbles on the surface with a kitchen towel to create a smooth surface on the final product. Place pudding jars on baking tray.



4. Set oven mode to  and preheat to 155°C. After the oven is preheated, put the baking tray on the third rack. Pour water into the baking tray. This is the water bath technique. Water should be no less than half the height of the tray. Bake for 50 minutes.
5. Remove from oven after baking and allow to cool before serving. Refrigerate before serving for optimal taste.

**Tips:**

1. Use store-bought or DIY caramel sauce according to personal preference. To create your own caramel sauce, add 100g of white sugar into a small cooking pot. Set the flame to low heat and add 60g of boiling water when the white sugar melts and gets darker. Stir evenly with a wooden spoon and pour caramel sauce into the pudding jars while it is still hot. Be careful of the splash when adding boiling water.
2. Never stir excessively while mixing the pudding liquid. This causes air bubbles that affect the taste and appearance of the final product.
3. After baking and initial cooling, the pudding will taste better if allowed to set in the fridge. If desired, top pudding with blueberry or strawberry sauce before consuming.

CHOCOLATE DESSERT



CHOCOLATE DESSERT

INGREDIENTS:

A: Dark Chocolate 200g, Butter 200g, Caster Sugar 200g, Yolk of 3 Eggs

B: White of 3 Eggs



TOOLS:

A small cooking pot, 6-8 small white cups (diameter: 10cm), an electric mixer, a spoon

DIRECTIONS:

1. Melt chocolate and butter in cooking pot with low heat. After cooling slightly, mix in sugar and egg yolk.
2. Whip the egg whites with an egg beater until small uniform bubbles appear (before reaching the peak state). Pour into the chocolate mixture slowly.
3. Scoop up the mixture into the small cups. Put them on the baking tray.
4. Set oven mode to  and preheat to 180°C. After the oven is preheated, put the baking tray on the third rack and bake for 18 minutes.
5. Remove from oven. Ready to serve after baking.



Tips:

1. The chocolate mixture should occupy about 70% of the small cup's volume. The amount used in each cup depends on the size of each cup.
2. After baking, it is recommended to consume the dessert while it is still warm. The cake body will collapse after cooling.

PINEAPPLE TART



PINEAPPLE TART

INGREDIENTS:

A: All-purpose Flour 185g, Butter 105g, 1 Egg, Confectioners Sugar 15g, Salt 0.5g

B: Pineapple Filling 140g, Some Egg Yolk



TOOLS:

An electric mixer, 2 mixing bowls, an electronic scale, a spatula, wax paper, a baking tray, some small bowls, a flat plate

DIRECTIONS:

1. Measure the butter and put it into mixing bowl. Soften butter at room temperature. Add confectioners sugar. Use electric mixer and medium speed to whip mixture until it becomes white.
2. Gradually add egg. Whip with electric mixer until dough becomes smooth and even.
3. Add sifted all-purpose flour and salt into the batter. Mix evenly with spatula.
4. Set aside 10g of dough and 4g of pineapple filling. Shape dough into balls.
5. Flatten each dough ball and add filling to the inside. Shape dough with both hands to form a wrapper. Use wrapper to cover up filling.
6. Place a sheet of wax paper on the baking tray. Put the wrapped pineapple pastry on the tray. Evenly brush each tart with egg yolk. One tray holds 35 tarts.
7. Set oven mode to  and preheat to 160°C. After the oven is preheated, put the baking tray on the third rack and bake for 25 minutes.



Tips:

1. Add egg gradually. Otherwise, the oil-based ingredients might separate out.
2. While wrapping the pastry, try your best to place the filling in the middle of wrapper. Otherwise, there may be cracks after baking.
3. Reduce or increase baking time appropriately according to personal preference to achieve the desired level of crispness.

WHITE ALMOND BISCUIT



White Almond Biscuit

INGREDIENTS:

- A:** Shortening (Or Vegetable Shortening) 90g, Confectioners Sugar 45g
B: Toasted Almonds 75g, Kingsford's Cornstarch 70g, Cake Flour 50g,
 Almond Powder 90g, Soda Powder 1.5g



TOOLS:

A mixing bowl, an electronic scale, a rolling pin, biscuit mold

DIRECTIONS:

1. Mix shortening and confectioners sugar in a mixing bowl.
2. Slowly add the following ingredients: cake flour, Kingsford's cornstarch, soda powder, almond powder and almonds. Mix to form a dough.
3. Refrigerate the dough for 15 minutes. After dough hardens, roll out the dough until it is 1 cm thick.
4. Press with the mold to form the biscuit. Cover baking tray with wax paper and place the biscuits on it. One tray holds 20 biscuits
5. Set oven mode to  and preheat to 160°C. After the oven is preheated, put the baking tray on the third rack and bake for 23 minutes.
6. Remove biscuits from oven and allow to cool before serving.



Tips:

1. Use a mold with a diameter of 6-8 cm to ensure biscuits have a uniform size and shape.
2. Choose high quality shortening and almonds for better tasting biscuits.
3. Increase or reduce the baking time accordingly if biscuits are smaller or larger than the recommended size.

ITALIAN STYLE MACARON



ITALIAN STYLE MACARON

INGREDIENTS:

A: TPT: Almond Powder 105g, Confectioners Sugar 95g, Egg White 37.5g

B: Syrup: Water 25g, Caster Sugar 100g, Temperature of the Syrup 120□

C: Egg White Cream: Egg White 37.5g, Egg White Powder 0.6g



TOOLS:

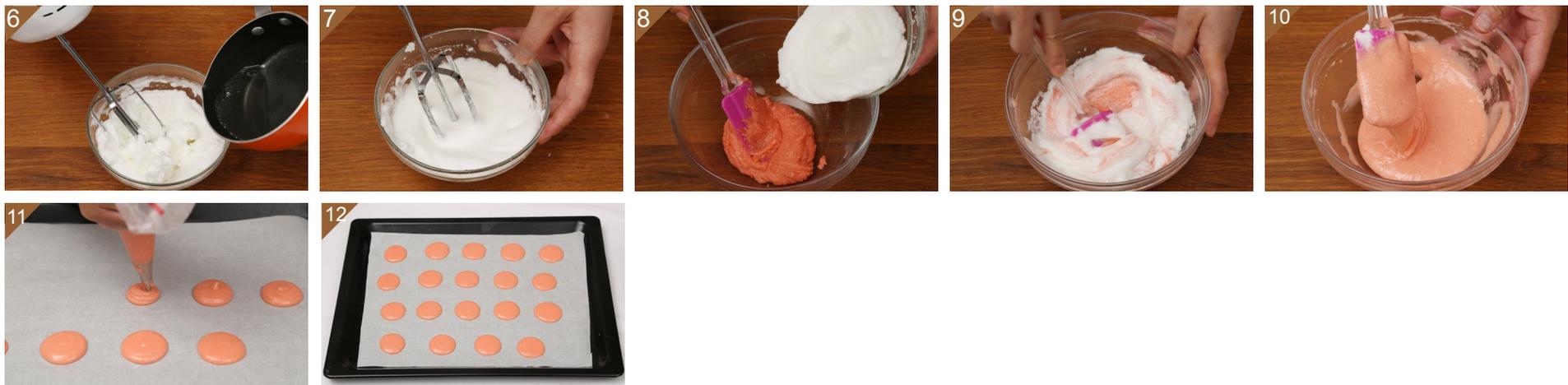
An electric mixer, a spatula, a mixing bowl, an electronic scale, a small pot, a thermometer, a pastry bag, a baking tray, a piece of oilcloth

DIRECTIONS:

1. Measure all the ingredients.
2. Evenly mix the almond powder with confectioners sugar. First, mix lightly using a hand mixer. Then mix evenly with a rubber spatula using the cutting mix technique. Avoid applying pressure to the almond powder to prevent oil from separating out.
3. Add preferred food coloring to the egg white of TPT. Stir and mix evenly. Pour gradually into the mixture of almond powder and confectioners sugar. Mix evenly using the cutting mix technique.
4. Use an electric mixer at high speed to whip the egg white in Ingredients Group C in a small mixing bowl. Keep the egg beater as close to the bottom of the bowl as possible. Stop when a big hole appears at the bottom of the egg white.
5. Heat the syrup at medium-low heat. Whip egg white when the temperature reaches 116 °C. Turn off the fire at 120□.
6. Gradually add syrup into egg white. Add a small amount each time at the beginning, then increase the amount of syrup added each time later. Finish the entire process rapidly and continuously.
7. When the syrup is mixed evenly and the egg white becomes hard, whip 30 seconds with the electric mixer at low speed.



8. Divide egg white cream into 4 portions. Add into TPT one portion at a time. The first two times, mix evenly using the cutting mix technique. For the third and fourth time, mix evenly using the shaking mix technique.
9. Fill in the pastry bag with the batter. Push out the air in the bag. Squeeze batter onto the oilcloth covered baking tray. Shake out air bubbles and remove holes on the surface with a toothpick.
10. Set oven mode to  and preheat to 155°C. After the oven is preheated, put the baking tray on the third rack and bake for 12 minutes. Adjust temperature to 140°C immediately and bake for another 4 minutes.
11. Remove macarons immediately after baking and let cool.



Tips:

1. The choice of almond powder is a key point of baking macarons. Different almond powders possess different levels of water absorption. It is better to choose an almond powder with a fine and smooth texture. Sifting is necessary if the almond powder is coarse.
2. Never push or press while mixing powder ingredients. Otherwise, the oil separated out from almond powder will affect the quality of the final product.
3. When shaking air bubbles, it is acceptable to use something hard to knock the baking tray. Knock along center of the baking tray and in a diagonal line.
4. There is no need to mix evenly during the third mixing. However, during the fourth shaking mix, the batter should be mixed evenly before loading it into the pastry bag.
5. Macaron filling can be made according to personal preference.

SWEET TOAST



PORTUGUESE EGG TART

INGREDIENTS:

A: Yolk of 2 Eggs

B: Light Cream 120g, Milk 50g, Confectioners Sugar 15g, 2 Drops of Vanilla Extract

C: 9 frozen Tart Shells



TOOLS:

An electronic scale, a flour sifter, a measuring cup, a hand mixer, a big bowl

DIRECTIONS:

1. Measure all of the ingredients and set aside. Separate egg yolk and egg white. Put the egg yolk into the big bowl and set aside.
2. Pour milk into the big bowl. Mix the egg yolk and milk lightly and evenly with hand mixer. Add confectioners sugar into the big bowl and mix evenly. Add light cream and vanilla extract. Mix slowly and evenly in one direction. The egg tart batter is prepared.
3. Remove the frozen egg tart shells from the freezer. Arrange shells on the baking tray.
4. Sieve the egg tart batter and pour into measuring cup. Fill each tart shell to 60-70% fullness, proceeding one at a time.
5. Set oven mode to  and preheat to 200°C. After the oven is preheated, put the baking tray on the third rack and bake for 19 minutes.



Tips:

1. Stir the egg tart batter lightly to avoid creating too many air bubbles.
2. Raisins or dried cranberries can be added into the egg tart batter. After baking, you can add jam, preserved fruit, fresh fruit or cream to the tarts to create different tastes.
3. Sieving batter after mixing removes trapped air from the egg tart batter and produces a better taste.
4. Oil content of tart shells varies by brand and each produces a different quality of final product. Pay attention to the tart's color during baking and adjust baking time properly according to personal preference.

SWEET TOAST



SWEET TOAST

INGREDIENTS:

A: High-gluten Flour 270g, Yeast 3g, Milk Powder 20g

B: Caster Sugar 50g, Salt 2.5g, Water 155g

C: Butter 10g



TOOLS:

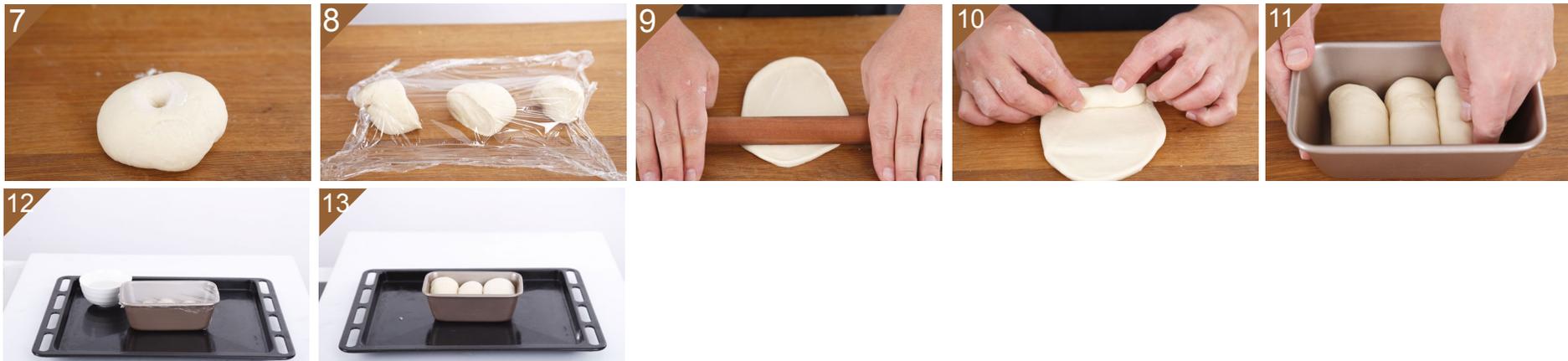
A mixing bowl, an electronic scale, a damp cloth, a baking tray, plastic wrap, some bowls, a rolling pin, a toast mold

DIRECTIONS:

1. Measure high-gluten flour and milk powder; add yeast and mix evenly in a large mixing bowl. Measure sugar, salt and water together in another large bowl and stir until the sugar and salt melt. Allow butter to soften at room temperature.
2. Add water to flour and knead by hand on a kneading board to form dough. The dough is relatively sticky with a rough surface at the beginning, but becomes smooth with kneading. The stickiness dissipates with the appearance of gluten.
3. Knead the dough while it expands, then add softened butter. Knead fast and hard until a thin film can be pulled out from the dough. The thin film should not be easy to break. Even if the film breaks, the edge should still be relatively smooth.
4. A film able to cover the hand can be pulled out if the dough is kneaded enough. After the surface becomes smooth, put it in the mixing bowl. Cover the mixing bowl with a damp cloth to start and allow fermentation to begin. Set oven mode to (🍞) and preheat to 40°C and the timer to 40-50 minutes. After the temperature reaches 40°C, put the mixing bowl with dough inside to the bottom of oven and alongside a bowl of boiling water. Close the oven door and allow fermentation to take place.
5. When the dough ferments to a volume of about 2.5x its original volume, squeeze the dough to expel any air captured



- within. (Dip some flour with finger and poke a hole on the dough. The fermentation is complete if the hole does not retract.) Divide the dough into 3 portions. Cover them with plastic wrap and let them rise for 15 minutes at room temperature.
6. When the middle fermentation is complete, take one of the dough ball and roll it to a long oval shape on the kneading board. Roll the dough from top to bottom to form a cylinder shape. Be sure to roll tightly without leaving gaps. Put the rolled dough into the toast mold. Roll the rest of dough balls in the same way.
 7. Final fermentation: set oven mode to  and preheat to 40°C, and the time to about 45 minutes. After the temperature reaches 40°C, close the toast box with its cover. Put it into the oven along with a bowl of hot water at the bottom of the oven for the final fermentation. It is ready for baking when the dough ferments to 90% fullness.
 8. Set oven mode to  and preheat to 175°C. After the oven is preheated, put the fermented toast on a baking tray. Put the tray on the third rack of oven and bake for 35 minutes.
 9. After removing from the mold, put the baked toast on the grill and allow it to cool. Store in a freezer bag at room temperature



Tips:

1. While measuring ingredients, prevent the yeast from coming into direct contact with the salt. The water in the recipe can be adjusted slightly according to temperature, humidity and the water absorption capacity of the flour. Use a small portion of water to adjust quantities when measuring.
2. The result is the same if the dough is kneaded by bread machine or kneading machine, but it should be ensured that the dough is kneaded to a proper state. Kneading excessively will break the formation of gluten.
3. The entire process will fail if the dough is fermented either excessively or insufficiently. Pay attention and watch the state of dough while fermenting.
4. Remove dough from mold as soon as baking is complete. Put it on the grill and let cool immediately to prevent the bread from being burned by the heat retained in the mold. The bread should be stored in a freezer bag at room temperature or freeze in the freezer. Warm frozen bread in the oven before consuming. Never store the bread in the fridge.

DINNER ROLL



DINNER ROLL

INGREDIENTS:

A: High-gluten Flour 250g, Milk Powder 12g, Yeast 2.5g, White Sugar 38g, Salt 2.5g

B: Water 125g, Egg 30g

C: Butter 30g (Softened at Room Temperature)

TOOLS:

A mixing bowl, plastic wrap, baking paper, a baking tray



DIRECTIONS:

1. Measure the following ingredients in a mixing bowl: high-gluten flour, milk powder, yeast, white sugar and salt. Avoid the direct contact of salt and yeast to preserve the activity of yeast.
2. Pour egg and water into the flour mixture.
3. Knead dough manually, with food processor or with bread machine.
4. When the dough is kneaded to the stage of extension (Figure A: The edge of the hole is rough when the dough is pulled.), add softened butter. Keep kneading until the stage of full extension (Figure B: The film made by pulling the dough becomes thinner with a round and smooth edge of the hole).
5. Shape the kneaded dough into a sphere and put it into the mixing bowl. Cover the basin with a damp cloth. Place on the second rack of oven. Set oven mode to  and preheat to 40°C for the first fermentation. The fermentation time is 40-60 minutes.
6. When the dough ferments to a doubled volume, dip a finger in some flour and poke a hole on the top of the dough. The fermentation is complete if the hole does not retract.



7. Weigh the fermented dough after removing with a rolling pin. Divide evenly into 20 small pieces (and cover them with plastic wrap). Start the middle fermentation for 15 minutes at room temperature and form the dough into round balls after it is complete. Put the baking paper on the baking tray. Put the dough balls on it with the smooth side facing up. Cover them with plastic wrap. (It is best to place cups or other small containers at the four corners of the tray to prevent the plastic wrap from sticking to the surface of dough).
8. Place dough on the second rack of oven for the final fermentation. Set oven mode to  and preheat to 35°C; place a bowl of hot water in the oven and let ferment for 35-40 minutes. When the dough doubles in volume, remove it from the tray. Tear off the plastic wrap with care. Brush egg liquid on the surface of each dough ball.
9. Set oven mode to  and preheat to 165°C. After the oven is preheated, put the baking tray and grill on the second rack and bake for 17 minutes.



Tips:

1. Based on personal preference, it is optional to add fillings like bean-paste or sesame during the shaping stage. Sprinkle sesame, oatmeal or crunchy onion crisps on surface to use as decoration and provide different tastes for the dinner rolls.
2. Before baking the bread, brushing egg liquid lightly can make the surface glossier.
3. Judge the softness of butter by pressing it with a finger. It is ready if it can be pressed down easily. The “oil later” technique of is used for making dinner rolls, i.e. adding butter after the dough reaches the stage of extension to reduce the obstruction of gluten caused by butter
4. Different flours have different water absorption levels. It is effective to reserve part of the water in the recipe for use in adjustment. Add carefully to avoid excessive water content in recipe.
5. For the proper technique of kneading dough manually, please refer to the preface.
6. Kneading dough with a machine will create too high of a temperature in the dough and potentially lead to excessive kneading. When the room temperature is relatively high, use ice water to knead and ensure that the temperature of

kneaded dough doesn't exceed 30°C. Pay attention to watch the state of film pulled from dough during kneading.

7. Suggestion for the bread fermentation: the fermentation is affected by many factors including environmental temperature and personal preparation technique. When the temperature is higher than 28°C, it is fine to ferment at room temperature. Pay attention and watch the state of dough to avoid excessive fermentation when using the fermenting function of the oven.
8. The yeast used in this recipe is yeast with high sugar tolerance. Do not use inactive yeast. Tips for judging the activity of yeast: 100ml of warm water (about 36°C) + a small spoon of instant dry yeast with high sugar tolerance + 1/2 small spoon of caster sugar. Mix them evenly and let stand for 10 minutes. The activity of the yeast is adequate if it is obvious that the yeast liquid expands with lots of small bubbles floating. Opened yeast should be kept dry and refrigerated.

SEAFOOD PIZZA (10")



SEAFOOD PIZZA (10")

INGREDIENTS:

Pizza Crust: All-purpose Flour 150g (prepare another 15g for use as kneading flour), Salt 3g, White Sugar 4g, Olive Oil 15g, Dried Yeast 1.5g, Water 80g

Topping: Pizza Sauce 50g, Grated Mozzarella Cheese 150g, Red Pepper 10g, Green Pepper 10g, Onion 15g, 10 Peeled Fresh Shrimp and Squid 15g, Olive Oil 5g, Black Pepper, Whole Egg 15g



TOOLS:

A baking tray for 10" pizza, a grill, a spatula, a chopping board, an oil brush, a rolling pin, some toothpicks

DIRECTIONS:

I. Making pizza crust

1. Mix flour, salt, and sugar evenly. Add yeast. Add water slowly and stir the flour mixture at the same time with chopsticks to form dough balls. Knead the balls by hand to create a smooth dough.
2. Mix olive oil into the dough. Keep kneading on the board until the dough becomes smooth. Put the dough into a large bowl and seal the bowl with plastic wrap. Let stand at normal temperature (40 minutes during summer and 1 hour during winter).



II. Making topping

3. Clean the peeled shrimp and squid. Dice the squid. Cut the green pepper, red pepper and onion into strips.
4. Remove the fermented dough from the mixing bowl and shape it into a sphere. Wrap it with plastic wrap and let it rise for 10 minutes. Sprinkle kneading flour on the board. Press the dough into the shape of pie. Roll to a 10" round pie with rolling pin. Use toothpick or fork to create evenly spaced holes in dough.
5. Brush a little olive oil onto the pizza baking tray and add the pizza crust. Manipulate the dough by hand until it covers the entire bottom of the baking tray.
6. Brush on the pizza sauce evenly, starting at the center of the pizza crust. Evenly sprinkle 2/3 of the grated mozzarella cheese. Add toppings: peeled shrimp, squid cubes, green pepper, red pepper and onion; then evenly sprinkle the remaining grated mozzarella cheese on the pizza. Brush a layer of egg onto edge of the pizza crust (optional).
7. Set oven mode to 🍷 and preheat to 210°C. After the oven is preheated, put the pizza tray on the grill and place on the second rack. Bake for 17 minutes.
8. Remove pizza from oven after baking. Should be consumed warm for optimal taste.



Tips:

1. For an 8" pizza, use 0.6x the ingredients required for a 10" pie. For a 12" pizza, use 1.4x the ingredients required for a 10" pie.
2. Add additional sauces based on personal preference, such as a little spicy Thai sweet chili sauce, sour-sweet Italian pizza sauce or salty-sweet Thousand Island dressing.

CANTONESE STYLE MOONCAKE



CANTONESE STYLE MOONCAKE

INGREDIENTS:

Outer casing: All-Purpose Flour 153g, Invert Syrup 105g, Peanut Oil 22g, Alkaline Water 3g

Filling material: Bean-Paste Filling 600g

Sauce: One Egg Yolk, Water 10g (beat evenly for brushing on the roof of mooncakes)



TOOLS:

Mooncake mold (specification: 75g), a baking tray, an electronic scale, wax paper, a spatula, an oil brush, a pair of disposable gloves, plastic wrap

DIRECTIONS:

1. Add the alkaline water into invert syrup and stir evenly with spatula. Add the peanut oil. Stir until the mixture thickens.
2. Add the all-purpose flour into the mixture created in Step 1 and stir evenly using a spatula and the turning mix technique (do not stir excessively). Cover with the plastic wrap and let stand for 1 hour at room temperature.
3. Divide the mooncake dough into a suitable size and form into a round shape without kneading. Divide the bean-paste filling into the same portions (a 75g mooncake: outer casing 22g and filling 50g, about twelve mooncakes in total).



4. Flatten the wrappers and wrap the bean-paste filling in the wrapper. Use two hands to press and shape the wrapper. Wrap the whole filling and close it up. Put some flour in the mooncake mold and shake it to evenly cover mold before pouring out the excess flour.
5. Cover the baking tray with wax paper. Put the wrapped dough into the mold. Press to form on the baking tray directly and brush a layer of egg on the top.
6. Set oven mode to  and preheat to 170°C. After oven is preheated, put the baking tray on the third rack and bake 22 minutes.
7. After baking, remove from oven and cool before serving.

**Tips:**

1. The traditional Cantonese Style Mooncake uses bean-paste which is fried in oil and has a hard texture. As an alternative, use one of these fillings instead: lotus paste, five nuts paste, shredded coconut, fruit, red dates, taro, etc. Keep the weight the same as the bean-paste filling.
2. Do not stir excessively when making the mooncake wrapper to avoid the appearance of gluten. Stir evenly using the turning mix technique.
3. For easy molding, the wrapped mooncake dough should be a little smaller than the size of the mold. Excess flour should be poured out to prevent the finished products from becoming whitish.
4. Mooncakes can weigh 50g, 100g, etc. The baking time should be adjusted accordingly.

SWEETHEART CAKE



SWEETHEART CAKE

INGREDIENTS:

Dry pastry: Cake Flour 100g, Shortening or Butter 60g

Water & oil dough: All-Purpose Flour 150g, Water 80g, White Sugar 30g, Shortening or Butter 30g (take another 10g of Plain Flour for sprinkling when preparing crisp)

Filling material: White Gourd 2000g net (without skin and seeds), White Sugar 50g, Maltose 100g, Glutinous Rice Flour 50g, Coconut 70g, Toasted White Sesame 10g, Dried Cranberries 30g, Sugared White Gourd 50g

Garnish: White Sesame 2g, one Egg Yolk



TOOLS:

A large bowl, two mixing bowls, 2 pieces of gauze, a spatula, a baking tray, a piece of wax paper

DIRECTIONS:

I. Make filling

1. Cut the white gourd with the net weight of 2000g (without skin and seeds) into 0.4cm slices. Boil water in the pot. Boil the white gourd slices for 8 minutes in hot water. Drain off water and scoop out gourd. The white gourd slices are slightly transparent now. Encase the cooked slices with clean gauze and drain completely which yields about 275g drier white gourd paste.
2. Weigh the other filling materials. Cut dried cranberries and sugared white gourd into the size of mung beans and set aside.
3. Heat the non-stick pan and pour the dried white gourd paste into it. Lightly fry using medium or low heat. Add 50g of white sugar. Fry 5 minutes on medium or low heat, then add 100g of maltose and 50g of glutinous rice flour. Mix and press until there is no white glutinous rice flour visible. Add 70g of coconut, 30g of dried cranberries, 10g of sesame, 50g of sugared white gourd cubes, and 10g of cooked white sesame at the very last. Mix evenly to yield about 500g of filling for the Sweetheart Cakes.
4. Cool the filling and divide it into 12 parts of about 40g each and set aside.



II. Making dough, preparing crisp, and filling

Refer to the making of pastry dough and crisp preparing methods in the preface.

5. Roll the small dough to form a round wrapper with a 10-11 cm diameter (smooth surface facing down). Hold the wrapper with the left hand and wrap the white gourd filling. Form the partially-finished cake into sphere.
6. The filling is 40g for each wrapper. After the partially-finished cake is closed up, form it into a round cake shape with a concave center.
7. Put the semi-finished cakes on a baking tray covered in wax paper. Brush a first layer of egg on the cakes using the banister brush. Wait until egg liquid is dried and brush the second layer. Pierce the cakes 2-3 times with a sharp knife (stop at the depth when the filling just comes out). Top sesame as a final step.
8. Set oven mode to  and preheat to 170°C. After oven is preheated, put the baking tray on the third rack and bake for 22 minutes.
9. After baking, remove from oven and cool before serving.



Tips:

1. In summer, the dough is watery and soft when making the dry pastry. Keep in fridge to adjust firmness and to match that of the water-oil dough while preparing crisp.
2. Pay attention to how the dough slice sticks to the kneading board. A little flour, but not too much, could prevent dough from sticking to the surface. Extra flour on the board can be wiped away by hand after every sprinkle.
3. White gourd filling is the traditional choice for Sweetheart Cakes. It is better to keep the white gourd paste as dry as possible. Ready-made filling for Sweetheart Cake, such as bean-paste filling and purple sweet potato filling, can replace the white gourd.

ROYAL WALNUT CAKE



ROYAL WALNUT CAKE

INGREDIENTS:

A: Cake Flour 100g, Toasted Walnut Pieces 30g, Baking Powder 1.5g

B: Half an Egg, Caster Sugar 50g, Unsalted Butter 50g, Soda Powder 1.5g

C: Black Sesame (for decorating)



TOOLS:

An electronic scale, a mixing bowl, a baking tray, a spatula, a cutting board, a hand mixer, a piece of wax paper

DIRECTIONS:

1. Remove the peel of the toasted walnut and cut it into the size of rice grain. Mix the cake flour, toasted walnut pieces and baking powder together and set aside.
2. Beat egg in the mixing bowl with hand mixer, add the caster sugar gradually and whip.
3. Add the softened butter gradually and stir until a uniform cream is formed. Add soda powder and mix evenly.
4. Add the mixture created in the first step into the butter paste with a spatula and mix into a dough. Cover the dough with plastic wrap and set aside for 10 minutes. Divide the dough into 12 small portions each weighing 20g and set aside for another 20 minutes.



5. Cover the baking tray with wax paper. Shape the small dough portions into rounds. Put them on the baking tray and flatten (the thickness is about 5mm; the center is a little thinner; and the diameter is about 6cm). Sprinkle some black sesame on top to decorate.
6. Set oven mode to  and preheat to 180°C. After the oven is preheated, put the baking tray on the third rack and bake for 14 minutes.
7. After baking, remove from oven and cool before serving.



Tips:

1. Cookies with toasted walnut flavor are more appetizing than those made with raw walnut. Raw walnut should be heated for 5-10 minutes at 150°C using the oven set to  mode . When the walnut peel yellows, remove it by hand.
2. The small dough portions should be pressed thinner in the center and thicker on the edge. Cracks on the edge are normal.
3. Cookies can be glazed by brushing egg on the partially-finished dough before putting it into oven.

PINEAPPLE BREAD

PINEAPPLE BREAD

INGREDIENTS:

Bread formula: High-gluten Flour 225g, Milk Powder 23g, Salt 1g, Caster Sugar 45g, Egg 23g, Yeast 3g, Water 105g, Unsalted Butter 22g

Pineapple skin formula: Cake Flour 75g, Confectioners Sugar 37g, Salt 1.5g, Egg Liquid 22g, Milk Powder 8g, Unsalted Butter 45g



TOOLS:

One electric mixer, two mixing bowls, an electronic scale, a spatula, a piece of wax paper, a baking tray, some small bowls

DIRECTIONS:

1. Weigh high-gluten flour, milk powder, salt and caster sugar and mix evenly in the mixing bowl. Add yeast, water and egg liquid and knead dough to the extension stage. Add the butter and knead until extension stage. (It is acceptable to knead by food processor, bread machine, or by hand.)
2. Cover the dough to keep fresh during the first fermenting. Set oven mode to  and preheat to 40°C. The first fermenting period lasts 40-50 minutes. When the preheated temperature reaches 40°C, put the mixing bowl with dough inside on the bottom of oven and a bowl of boiled water aside. Close the oven door and begin fermentation. When the volume reaches 2.5x, dip your finger in some flour and poke a hole in the dough. This step is complete if the hole does not retract.
3. Knead out gas in the fermented dough and divide it into 6 uniform parts. Roll these parts into a round shape. Take another 15 minutes to ferment again.



4. Prepare the pineapple skin during the second fermentation period. Use an electric mixer to whip the softened butter until it becomes white. Add confectioners sugar and salt; mix evenly.
5. Add egg into the butter at three different times. (Mix the egg liquid and butter sufficiently each time before moving on to the next addition.) Mix butter and egg fully together. Add cake flour and milk powder. Stir lightly and evenly until the surface is smooth and not sticky. Sprinkle a thin layer of flour on the kneading board. Twist the pineapple skin into rope-like strips and divide into 6 portions.
6. Take a portion of the pineapple skin and flatten with the left hand. Take a piece of dough and press on the pineapple skin. Apply gentle pressure and knead the dough from the outside to the inside with right hand. Let the pineapple skin “climb” up the dough slowly until the skin covers more than 3/4 of the dough.
7. Close up the opening and place downward. After the skin is wrapped, put it on the baking tray with wax paper laid on it. Brush a layer of egg liquid lightly on the surface of pineapple skin and hash with a knife. Then begin the final fermentation and wait for the volume to reach 2.5x at 28°C.
8. Set oven mode to  and preheat to 180°C. After oven is preheated, place the fermented pineapple bread on the third rack and bake for 18 minutes.



Tips:

1. When making the pineapple skin, if the mixture is still very sticky after mixing, add some cake flour to make the skin less sticky.
2. It is better to cover the mixing bowl with a damp towel while fermenting. Maintain a suitable humidity for a better fermentation effect.

FOTILE | *For Love We Do*



FOTILE WEBSIT
WWW.FOTILEGLOBAL.COM