

Simplified Recipe for Shanghai Savory Mooncake (or Shanghai meat pie) - Makes 20 pieces

MOONCAKE WRAP

You can find puff pastry in the frozen food section at most supermarkets.

(DO NOT use phyllo dough!)

PREP

Thaw dough following the instructions on the box.

Roll out and use a large round cookie cutter to cut out 20 pieces for the wrap.

INGREDIENTS FOR THE FILLING

Ground Pork - 30% fat, 500g (or 1lb 2oz)

Regular Soy Sauce 28g (or 1-³/₄ Tbsp)

Can also combine dark & regular soy sauce

Sugar 15g (or 3-²/₃ tsp)

Salt 3g (or 1/2 tsp)

Cornstarch 13g (or 1-³/₄ Tbsp)

Sesame Oil 10g (or 2-¹/₅ tsp)

Chinese Cooking Wine 12g (or 2-²/₅ tsp)

Green Onion, 25g (or 1/4 cup)

– finely chopped

1 Egg

Chinese Pickled Vegetables

finely chopped, 45g (or 1/3 cup) – *optional*



MAKING MOONCAKES

Mix all ingredients for the filling in a bowl, then divide and shape into 20 meatballs.

Cover and chill in the freezer for about 30 minutes.

Place each meatball filling in the middle of a wrap and seal to make into a “bao” or bun shape. Press down to the shape of a thick pancake.

COOKING INSTRUCTIONS – 2 Ways

Traditional Pan Fried (*Cast iron pan is best for this*)

Heat pan at mid low heat, add a little oil. Put in the mooncakes, fry about 30-40 minutes, flipping every 5 minutes, till the inside is thoroughly cooked and outside golden brown. This way of cooking will add much more flavor to the mooncakes.

OR Baked

Preheat the oven. Load and put the tray of mooncakes in the middle rack of the oven.

Temperature:

Between 200°C (400°F) and 220°C (425°F)

Bake for 15 minutes to thoroughly cook the filling. Leave in for a bit longer to make sure the top is golden.



Have fun with the cooking...

Happy Chinese Moon Festival!