

Rainbow thousand layer Yam Mooncake

Ingredients

For Yam filling

500g Yam / Taro
60g Caster sugar
25g Unsalted butter

(I bought red-bean paste filling)

For water dough

55g High protein flour/bread flour
55g Low protein flour/ cake flour
20g Icing sugar
40g Unsalted butter
50ml cold water
1/2 tsp lemon juice

For oil dough

100g Low protein flour/ Cake flour
44g Clarified butter /Ghee

Food coloring

Note:

I am making 4 colours, so each portion =

25 g low protein flour/ cake flour + 11 g clarified butter/ghee +1~2drops food colouring

Method

1. For filling, peel and cube the taro/yam. Steam for about 30 - 40 minutes until the taro is fork tender. Mash the taro into a paste. Mix with sugar and butter. Set aside to cool. Divide to 12 portions.
2. For water dough , mix all the ingredient and knead into a dough. Don't knead too long, as long as the ingredients are mixed nicely. Cover with cling paper and leave it to rest for about 30.
3. For oil dough, mix 25 grams cake flour with 11 grams clarified butter /ghee, add in 1 to 2 drops food coloring. Mix everything and knead into a dough. Repeat the same step for the other 3 different colors. Wrap with cling paper and leave it aside to rest for 30 minutes.



4. Divide water dough into 6 portions. Divide the colored oil dough into 6 portion (6 portion for each color).
5. Roll water dough into a flat round shape, then wrap the 4 color oil dough into it. Make it into a round sphere dough. Repeat until all the dough are used up. Cover it and Leave it aside to rest for 30 minutes.
6. Shape the round sphere dough into a rectangular shape, and roll it flat as thin as possible. Do it softly and slowly and prevent it from tearing.
7. Roll it into a log from side angle. You may choose any angle that you want, you will get different tone and different color using different angle .
8. Roll out the long log with your hands as long as possible.
9. Using rolling spin ,roll it flat as thin as possible, remember to do it softly and slowly to prevent it from tearing .
10. Roll it up making it look like a Swiss roll. Then cut the dough into 2 pieces using a very sharp knife, do not pull or slide out the knife as it will smear the pretty colors.
11. Slightly flatten the dough using palm . Then FLIP IT OVER making sure that the CUT side is facing DOWN.
12. Roll it flat, roughly into a size of your palm.
13. Wrap the yam filling with it , gently pull the dough upwards and around the yam filling . (Use thumb from another hand to gently apply some pressure on the filling) Seal it once the yam filling is fully covered with the dough.
14. Bake the yam moon cake in a preheat oven at 160' C for about 20- 25 minutes.