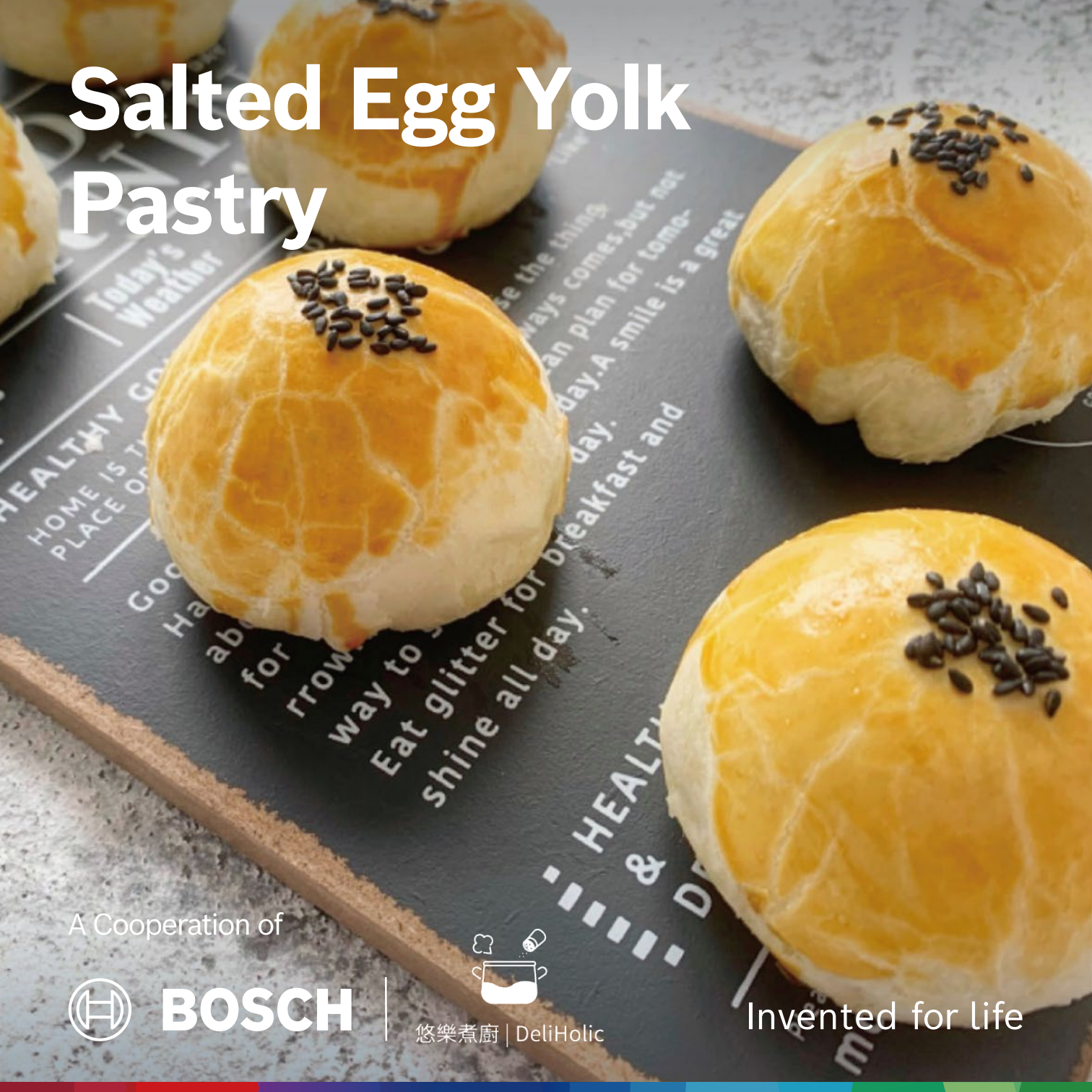


# Salted Egg Yolk Pastry



HEALTHY GOALS  
HOME IS THE BEST PLACE TO LIVE  
Today's Weather  
Use these things  
Always comes, but not  
You can plan for tomo-  
day. A smile is a great  
HEALTHY GOALS  
Good Habits  
Have a good morning  
for a bright future  
A good way to  
Eat glitter for breakfast and  
shine all day.  
HEALTHY GOALS  
& DRINK  
m

A Cooperation of



**BOSCH**



悠樂煮廚 | DeliHolic

Invented for life

# Salted Egg Yolk Pastry



## Ingredients:

### Oil Dough:

150 g All-purpose flour

50 g Lard

25 g Powdered sugar

50-55g Water

### Oil Paste:

100 g All-purpose flour

40 g Lard

### Filling:

Ready-made red bean paste, lotus seed paste, date paste, or other fillings of your choice

## Workflow:

1. Mix all the ingredients for the oil dough, knead into a smooth dough, cover with plastic wrap, and let it rest for 30 minutes.
2. Mix the ingredients for the oil paste into a dough.
3. Divide the red bean paste filling into 28g portions, and wrap each portion around a salted egg yolk. Set aside.
4. Divide the oil dough into 22g portions and the oil paste into 12g portions. Take one portion of oil dough, shape it into a round disc, wrap one portion of oil paste inside, seal the edges, roll it into a tongue-like shape, then roll it up from top to bottom. Cover with plastic wrap and let it rest for 20 minutes. Repeat for each portion.
5. Take one rolled portion, flatten it, and roll it into a long strip. Roll it up again from top to bottom. Repeat for each portion. Let them rest for 20 minutes before wrapping with filling.
6. Fold the pastry from both ends toward the center, then press it flat. Wrap it with one portion of filling, use your left hand to support and rotate while using the other hand to slowly tuck the pastry inward to seal the opening.
7. Brush the surface with egg yolk, sprinkle with sesame seeds, and bake at 180°C for 30 minutes.

## Setting procedure:

Bake at 180°C with 4D HotAir for 30 minutes.

**4D HotAir**

A Cooperation of



**BOSCH**



悠樂煮廚 | DeliHolic

Invented for life