

Patterned Flower Pastry



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Ingredients:

Oil Dough:

150 g All-purpose flour

50 g Lard

25 g Powdered sugar

55 g Water

Oil Paste:

100 g Cake flour

50 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 and set aside, covered.
3. Divide the filling into 20g portions, roll each portion into a small ball, and 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, press it flat, wrap it with a portion of filling, and push the pastry upward to seal the edges.
7. Slightly flatten the round pastry, cut into 5, 6, or 8 portions, leaving the center uncut.
8. Brush the surface with beaten egg, sprinkle sesame seeds in the middle, and bake at 180°C for approximately 25 minutes.

Setting procedure:

Bake at 180°C with 4D HotAir for 25 minutes.

4D HotAir

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