



# MOON CAKE DOUGH COLD

## QimiQ BENEFITS

- Full taste with less fat content
- Light, fluffy and moist consistency



15



easy

## INGREDIENTS FOR 610 G

**280 g** Rice flour (650-1800)

**130 g** Powdered sugar

**70 g** QimiQ Classic

**70 g** Milk

**50 g** Palm fat, softened

**10 g** White wine vinegar

## METHOD

1. Place the flour and icing sugar into a mixing bowl.
2. Heat the QimiQ Classic and milk to 80°C and add to the flour mixture whilst stirring continuously.
3. Add the palm fat and vinegar and mix well.
4. Continue to stir at level 2 for 5 minutes.
5. Chill for 3-4 hours.