

# Mango Jelly Mooncake

Diversify from the traditional flavoured mooncake and create a fruity tasting version with a fun bursting mango punch.

1 Portion



Some skill required

up to 5 Min.



## Ingredients:

### For Jelly Egg Yolk:

1 Dr. Oetker Nona Agar-agar Original  
400 ml Water  
150 g Pumpkin Puree (Steam 15 minutes & mash)  
Ice Cube Tray

### For Mooncake Filling:

1 Dr. Oetker Nona Agar-agar Original  
400 ml Milk  
Paper Cups

### For Mango Mooncake Skin:

1 Dr. Oetker Nona Agar-agar Original  
150 g Mango Puree  
400 ml Milk  
Jelly Mooncake Mould

## 1 For Jelly Egg Yolk:

Bring water and pumpkin puree to boil. While stirring, gradually pour in Dr. Oetker Nona Agar-agar Original.

## 2 Continue stirring and leave to boil for 2 minutes then remove from heat.

## 3 Pour the agar-agar mixture into ice cube tray and refrigerator for 1 hour or until set.

## 4 For Mooncake Filling:

Bring milk to boil. While stirring, gradually pour in Dr. Oetker Nona Agar-agar Original.

## 5 Continue stirring and leave to boil for 2 minutes then remove from heat.



- 6** Pour the agar-agar mixture into paper cups (about 1cm height). When the agar-agar is half set, place the jelly egg yolk in the middle of paper cup and pour in agar-agar mixture until the cup is 1/3 full. Refrigerate for 1 hour or until set.

### **7 For Mango Mooncake Skin:**

Bring milk and mango puree to boil. While stirring, gradually pour in Dr. Oetker Nona Agar-agar Original.

- 8** Continue stirring and leave to boil for 2 minutes then remove from heat.
- 9** Pour the agar-agar mixture into mooncake mould 1/3 full. When the agar-agar is half set, place the mooncake filling into it and pour in agar-agar mixture until the mould is full.
- 10** Keep in refrigerator for 1 hour or until set before serving.

