

# Tie Guan Yin Tea Infused Snowskin Mooncake with White Lotus Paste, Hazelnut & Candied Orange Peel



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- Sub Category Name  
Food  
Desserts  
Sweets
- Recipe Source Name  
Tea Inspired Festivities
- Festivities Name  
Chinese Mid Autumn Festival

## Used Teas



t-Series The First  
Ceylon Oolong



t-Series Lychee with  
Rose & Almond

## Ingredients

**Tie Guan Yin Tea Infused Snowskin Mooncake with White Lotus Paste, Hazelnut & Candied Orange Peel**



## **Snowskin**

- 115g koh fun (cooked glutinous rice flour)
- 115g icing sugar
- 30g shortening
- 135ml Dilmah t-Series Tie Guan Yin
- Oolong tea (a strong brew of 4g to 135ml hot water and chilled after)
- 4-5 drops green food colouring

## **Filling**

- 180g white lotus paste
- 50g hazelnuts
- 2 tbsp chopped candied orange peel

## **Methods and Directions**

### **Tie Guan Yin Tea Infused Snowskin Mooncake with White Lotus Paste, Hazelnut & Candied Orange Peel**

- Make the snowskin in the same manner as in the recipe 'Rose with French Vanilla Infused Snowskin Mooncake', replacing the Dilmah Rose French Vanilla tea with Dilmah Oolong Tie Guan Yin tea.
- Set aside to rest for 30 minutes.
- Combine the white lotus paste with hazelnuts and candied orange peel.
- Knead with hands to get an even mixture.
- Assemble the mini mooncakes (in the same manner as in the recipe 'Rose with French Vanilla Infused Snowskin Mooncake', using the lotus hazelnut filing).