

The way that the Chinese moon cakes are undefeated can be done

Do you want to make moon cakes but have difficulty in slacking? The following article will show you how to multiply the unbeaten moon cake that anyone can do.

1. Guide to making Mid-Autumn Moon cake is very cool and delicious
2. Learn how to make Korean moon cakes with green beans

Mooncakes are an indispensable dish in the tray of Mid-Autumn Festival of most Vietnamese families. Many people when making moon cakes often find it difficult to process cakes for cakes, because when you have a cake, you have to make them to have maximum smoothness, completely eating without rotting, in addition to being flexible and not dry. The filling is usually made of green bean paste, so in this article we will show you how to slurp the cake to make it the best and the first time.



Raw materials and tools for moon cakes

1. 100 g green beans
2. 300 ml of hot water
3. 80 g of sugar (may increase or decrease depending on taste)
4. 10 g flour
5. 1 tbsp of filtered water
6. 10 g flexible dough
7. Non-stick pan, stove, spoon .

How to multiply moon cake

Step 1:

Green beans after being bought, clean and then soak in clean water for 4 hours or can leave them overnight for complete beans. Beans when soaked in water will make the slug process easier as well as help the bean without drying out, clumping or discrete when making cakes.

Tip: Soak beans with salt in the first place, after soaking the beans, it will help prevent sourness, beans when the slugs are yellow and have a sweet sweet taste when slugs.

Step 2:

Take out the beans, wash with 2-3 times water, then put the beans in a big pot, with a deep and thick bottom. Pour cold 1l water (2-3 times the amount of beans). Open the lid, cook the beans in medium heat until the beans boil and appear foam to clean off the foam during the beans. Stir every 1 to 7 minutes, avoid letting the beans burn at the bottom of the pot, being churned.

Water may run out quickly so you need to monitor the water level to add water, so that the water is always flooded.

Step 3:

While cooking beans, you can use a spoon or spoon to stir the beans in a way that is ready to mash or use a little water to mash the beans.



Step 4:

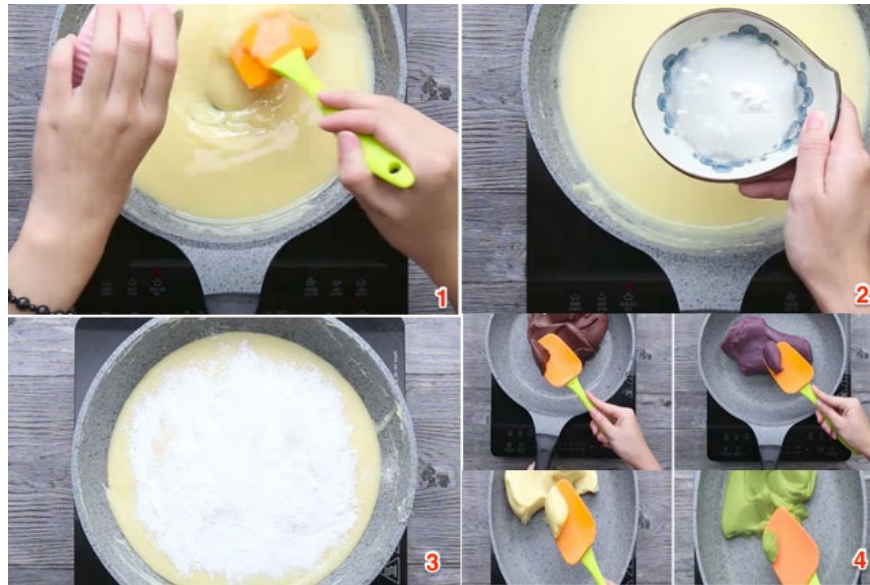
If you grind it in a blender, you should put it in a sieve to help make it more smooth. If you do it with your hands, you don't need to filter. Then put the mashed green beans into a non-stick pan, add a little sugar, cooking oil and heat on medium heat, while stirring and stirring well to help match.

Step 5:

Mix 10 g of flour with 1 tablespoon of water. Then put in the bean mixture. Slug in small fire until the dough is ready, still put the peas on the stove to slowly sift into the soft dough, give it at about 10g, stir several times for the flour to completely penetrate into the bean. You try to squeeze part 1 small and round, if you keep the shape, you can stand up straight and not soft and smooth.

If you are not enough, then you add slowly a little more flexible dough.

Flexible cake flour helps increase the adhesion for the kernel, making it flexible but also sturdy, easy to shape and difficult to flow when in the oven.



Tip: In the case if the kernel is oiled or the kernel is too dry, you can overcome it by mixing hot water with a little dilution and then squeezing it. In case the kernel is dry, add a little oil (with a little hot water) and slug it again.



Storage : Multiply green beans after cooling to keep them dry. The kernel is stored in a refrigerator for about 5 days. To prevent ice for 2-3 months, when using only thawing at room temperature. With this green bean cake filling, you can learn how to make Chinese moon cakes with attractive green beans at home, always extremely simple.

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