



Yam/ Pandan Mooncake Agar Agar

Recipe: Holiday Fun!

You need:

Part A (For the egg yolk A):

- ½ packet agar agar powder
- 70gm sugar
- 450 ml water
- 2 pieces pandan leaves
- 2 tsp UHT coconut milk
- 1-2 drops lemon yellow colouring & red colouring

Part B (For the yam filling B):

- 300-350 gm yam
- 120 gm sugar

Part C (For the pandan filling C):

- ½ packet agar agar powder
- 100 gm gula melaka
- 500ml water
- Pandan leaves

Part D (For the outer layer D):

- 1 packet agar agar powder
- 170gm fine sugar
- 250ml thick coconut milk
- 750ml water
- 5 pieces pandan leaves

To do:

Part A:

Mix the agar agar powder, sugar, water and pandan leaves and bring it to the boil.

Add the milk and stir well. Add in 1-2 drops of lemon-yellow colouring and a tiny bit of red colouring. Pour it to a mould and leave it to set.

Part B:

Peel the skin off the yam, slice it and steam until cooked. Place the cooked yam on a plate, add sugar and press the yam with a spoon or a spatula until it becomes like dough. Wrap the egg yolk (A) with the yam dough and make it into a ball. Put it aside to be used with D.

Part C:

1. Mix the agar agar powder, gula melaka, water and pandan leaves, and bring it to the boil.
2. Pour into the appropriate mould, place the already set egg yolk agar agar. Let it set for later use.

Part D:

1. Mix the agar agar powder, sugar, water and pandan leaves, and bring the mixture to a boil.
2. Add in the thick coconut milk and stir well.
3. Add in the yam essence or purple colouring for the yam agar agar or green colour for the pandan agar agar.
4. Pour it into the mooncake mould till it is half-filled, then put in the yam filling or the set filling ingredients (for the pandan). Fill the mould and let it set.