

Mid-Autumn Festival is traditionally on the fifteenth day of the eighth month of the Lunar Calendar, which is on September 27 this year. The festival brings family together to share mooncakes while watching the moon. In this issue of the membership newsletter, we would like to show you how easy it is to make a traditional mooncake at home.

每年的農曆八月十五為中秋佳節，今年的中秋節則在九月二十七日。節日當晚，人們會與家人相聚賞月，同時品嚐各式月餅。本期會員通訊將為大家介紹一下傳統月餅的簡易做法。



Homemade Traditional Mooncakes Recipe 自製傳統月餅



Step One 步驟一: Make the Dough 製作餅皮



Flour 麵粉 100g Golden Syrup 黃糖漿 60g Alkaline water 鹼性水 0.5tsp Vegetable Oil 菜油 28g



Mooncake's dough 月餅皮

Step Two 步驟二: Make the Filling 製作餅餡




Lotus seed paste 蓮蓉 420g Salted Egg Yolk 鹹蛋黃 6ea Cooking Wine 料酒 1tsp




Mooncake's filling 月餅餡

Roll and shape the mooncake filling into a ball, then wrap and seal it with the dough disc.
將餅餡搓成圓球狀，並以片狀月餅皮包裹。


Step Three 步驟三: Mold the Mooncake 定型月餅



Place the stuffed mooncake into the mold. Then remove the mooncake and transfer it onto a baking tray.
將包裹後的圓球放置於月餅模具內，壓制平整後將其倒出置於焗盤上。




Step Four 步驟四: Bake the Mooncake 焗製月餅



Preheat oven to 180°C. Bake the mooncake for about 10 to 12 minutes.
預熱焗爐至攝氏 180 度，將月餅放置焗爐中約 10 至 12 分鐘。

Brush the mooncake with egg whites, at about 5 minutes before removing from the oven. Continue to bake until the pastry turns golden brown.
於焗製完成前 5 分鐘將蛋漿均勻塗至月餅上。繼續焗製直至月餅呈金黃色。



Reference 參考網站: www.finedininglovers.com



If you want ready-made mooncakes instead of making it by yourself, you can contact the S.U.C.C.E.S.S. Corporate Members shown below and enjoy discounts on mooncakes.

除了自製月餅，我們還為各會員提供以下月餅方面的會員服務及優惠訊息，歡迎與中僑合作的商戶聯繫，取得更詳盡的會員優惠資訊，購買更多不同款式的月餅，與家人共度中秋佳節。



美心餅店 Maxim's

This year, Maxim's is again offering a generous discount to S.U.C.C.E.S.S. members for moon-cake orders. Orders can be placed at the Chinatown (Pender) office, Richmond office or Tri-city office.
今年，美心餅店再次為中僑會員提供月餅訂購優惠，請前往中僑華埠，列治文或三聯市辦事處訂購。

For more details, please kindly visit www.successmember.weebly.com or call at 604-408-7260
詳情請瀏覽 www.successmemberchinese.weebly.com 或致電 604-408-7260



1130-10153 King George Blvd., Surrey 素里

Neptune Seafood Restaurant (Surrey) is offering discounts on different types of mooncakes.
For more details, please kindly visit www.neptune-restaurant.ca or call at 604-821-9890

龍皇海鮮酒家（素里店）正為中僑會員提供各式月餅優惠，火速訂購，即可享有超優惠價。
詳情請瀏覽 www.neptune-restaurant.ca 或致電 604-821-9890