

TARO PASTRY (芋頭酥)

(YIELD: 24 SERVINGS)



INGREDIENTS

A. 油皮 (30G EACH FOR 12)

1. 2 ½ cup all-purpose flour
2. 4oz. butter
3. 1.5 tablespoon sugar
4. 113 ml water

B. 酥皮 (15G EACH FOR 12)

1. 1 1/3 cup cake flour
2. 3 oz. butter
3. Few drops of taro extract

C. 芋頭餡 (30G EACH FOR 24)

1. 2 lbs of taro
2. Some sugar
3. Some oil

PREPARATION

1. Preheat oven 350 degree F.
2. Mix ingredients A and B in two separate bowls. Ingredient A should be smooth and ingredient B should have the purple color well mixed together.
3. Use a kitchen scale, weigh 30 grams of ingredient A and 15 grams of ingredient B, make roughly 12.
4. Use a roller to flatten the ingredient A ball and wrap it around ingredient B ball.
5. Use a roller to flatten out the mixed ball, once in each direction.
6. Cut the resulting product in step 5 into two equal half. For each cube, roller-press it to form a round shape with a thinner outside. Insert a taro filling and wrap.
7. Bake for 25-30 minutes.