

Pandan Lotus High Protein Mooncakes



Fortified with quality U.S. Dairy protein, these fragrant seasonal treats are best paired with a cup of Chinese tea.

Nutrition Content Per 100g:

Calories 430kcal; Total Fat 20g; Saturated Fat 7g; Trans Fat 0g; Cholesterol 25mg; Total Carbohydrates 38g; Dietary Fiber 7g; Sugars 4g; Protein 25g; Calcium 357mg; Magnesium 0mg; Phosphorus 261mg; Potassium 203mg; Sodium 160mg; Iron 1mg; Vitamin A 0IU; Vitamin C 0mg

Benefit of Using U.S. Dairy:

- Milk Protein Isolate boosts protein content and is easily digested and absorbed by the body.

Ingredients:

Pandan Flavored Lotus Paste (Sugar Free)	68.93g
Isomaltooligosaccharide (Powder)	25.52g
Coconut Oil	14.56g
U.S. Milk Protein Isolate	45.03g
Melon Seeds	16.62g
Glycerin	8.21g
Pandan Paste	0.65g
Salt	0.41g
Sucralose	0.06g
Total	180g

Preparation:

1. Add lotus pandan paste, Isomaltooligosaccharide powder, coconut oil, glycerin, pandan paste, sucralose and salt to a mixing bowl; mix well 1-2 minutes.
2. Add milk protein isolate and mix for about 1 minute or until most of the powder is incorporated.
3. Add melon seeds and mix until dough is uniformed and seeds are evenly distributed, about 1 minute. Do not over-mix.
4. For small scale batches, use a standard kitchen mixer with a standard mixing blade. For very small batches, mix by hand with a bowl and spoon.
5. Divide dough into portions of 60g each and place them firmly into a mooncake mould.

Developed by U.S. Dairy Export Council Southeast Asia.

For additional information and recipes using U.S. dairy ingredients, visit: www.ThinkUSADairy.org/SEAsia