



Macadamia Mooncakes

Macadamia
kernel style

6 & 7
plus oil



Concept
Mooncake



Steam cook suitability
Yes



Cooking length
Long



Heat exposure to nut
No exposure



Nut raw/roasted
Raw or roasted



Shelf life
Short, medium, long



Processing method
Bake



Nut recommended
usage rate (%)
15%-35% kernel
5%-10% oil

Mooncakes are a cherished part of Chinese culinary tradition, enjoyed during the Mid-Autumn Festival as a symbol of family unity and celebration. Typically round or square to represent completeness, they are traditionally filled with lotus seed paste, red bean paste or salted egg yolks, all encased in a thin, golden-brown crust. In recent years, mooncakes have evolved to include modern flavours and textures that reflect changing tastes.

Incorporating macadamias into mooncakes introduces a distinctive and luxurious twist. Their naturally creamy, buttery flavour elevates the indulgence of the filling, while the inclusion of small nut pieces adds a delicate crunch for a more layered sensory experience. Macadamias also enhance the premium appeal of the product, making it well suited to gourmet gifting. This East-meets-West fusion respects tradition while expanding the mooncake’s culinary potential and market reach.

The recommendation in this application guide applies to all mooncake recipes where macadamia pieces are liberally covered in the mooncake crust and not directly exposed to heat during baking.

Formulation

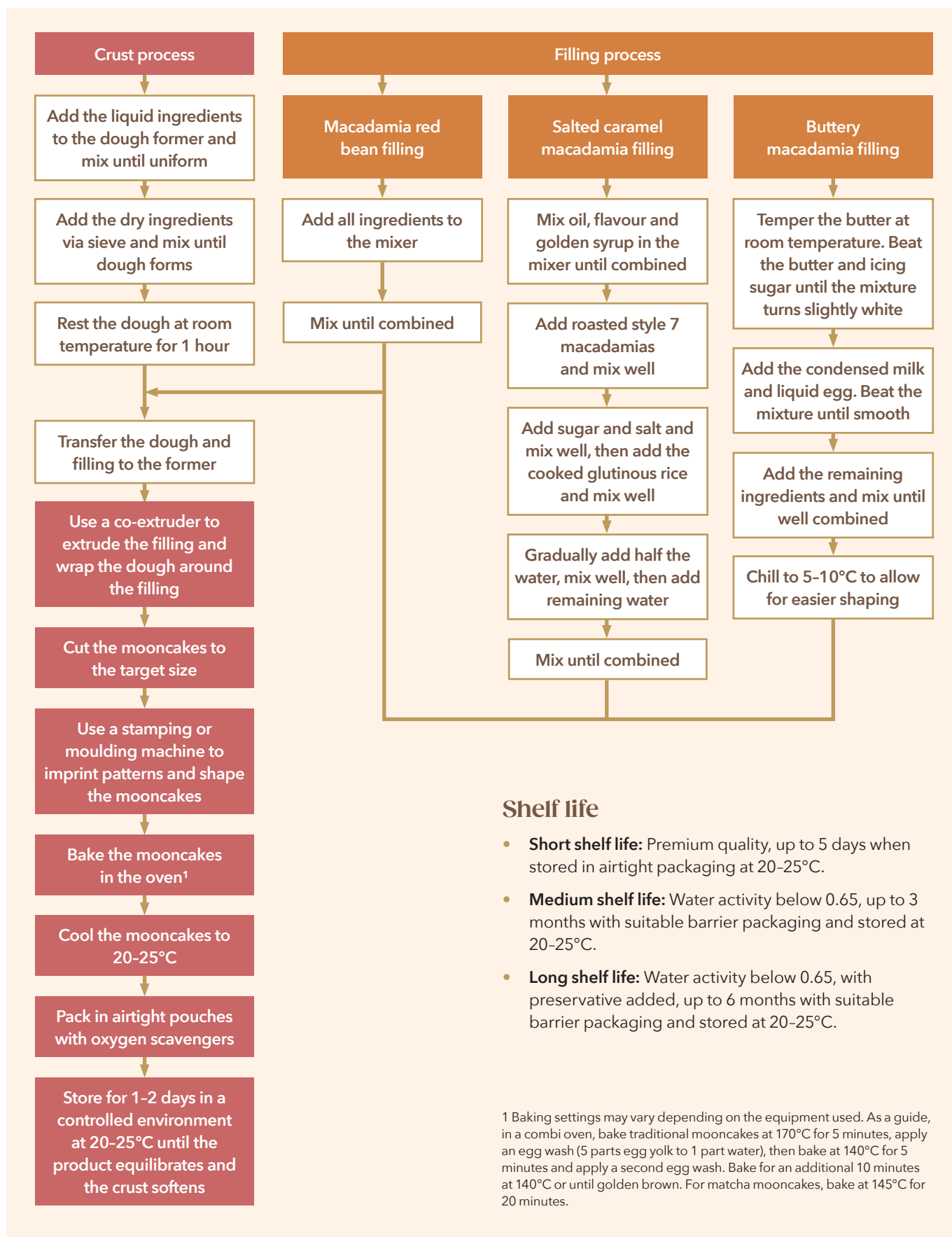
Traditional Mooncake

			ADDITION RATE (%)	
			Red bean macadamia filling	Salted caramel macadamia filling
Crust	Ingredient	Description		
	Golden syrup	Golden syrup	15.00	15.00
	Oil 1	Macadamia oil	6.75	6.75
	Lye water	28.1% potassium carbonate & 1.5% sodium carbonate	0.35	0.35
Filling	Flour	All-purpose plain wheat flour	27.90	27.90
	Macadamia 1	Kernel style 6 or 7 (raw)	25.00	-
	Macadamia 2	Kernel style 7 (roasted in house at 145°C for 20 minutes)	-	33.00
	Oil 2	Macadamia oil	-	1.40
	Salt	Fine cooking salt	0.10	0.30
	Red bean paste	Red bean paste, smooth	24.90	-
	Sugar	White sugar	-	1.70
	Golden syrup	Golden syrup	-	4.80
	Flavour	Natural caramel flavour	-	0.20
	Glutinous rice flour	Cooked glutinous rice flour/Koh Fun	-	5.50
	Water	Tap water	-	3.10
Total			100.00	100.00

Matcha Mooncake with Buttery Macadamia Filling

			ADDITION RATE (%)
Crust	Ingredient	Description	
	Glucose syrup	Glucose syrup	12.50
	Water	Tap water	4.00
	Oil	Macadamia oil	6.80
	Matcha	Matcha powder	1.00
Filling	Flour	All-purpose plain wheat flour	25.70
	Macadamia	Kernel style 6 or 7 (raw)	25.00
	Butter	Unsalted dairy butter	7.00
	Sugar	Icing sugar	8.45
	Condensed milk	Condensed milk	1.80
	Egg	Pasteurised whole liquid egg	2.00
	Salt	Fine cooking salt	0.10
	Milk powder	Full-cream milk powder	3.65
	Coconut	Coconut flour	2.00
Total			100.00

Processing flowchart



Shelf life

- **Short shelf life:** Premium quality, up to 5 days when stored in airtight packaging at 20-25°C.
- **Medium shelf life:** Water activity below 0.65, up to 3 months with suitable barrier packaging and stored at 20-25°C.
- **Long shelf life:** Water activity below 0.65, with preservative added, up to 6 months with suitable barrier packaging and stored at 20-25°C.

¹ Baking settings may vary depending on the equipment used. As a guide, in a combi oven, bake traditional mooncakes at 170°C for 5 minutes, apply an egg wash (5 parts egg yolk to 1 part water), then bake at 140°C for 5 minutes and apply a second egg wash. Bake for an additional 10 minutes at 140°C or until golden brown. For matcha mooncakes, bake at 145°C for 20 minutes.

Note: All guidelines presented are for research purposes and provide indicative data on achievable product shelf life pertaining to the formulation, packaging and processes provided. Commercial manufacturers are responsible for validating the product shelf life and processing parameters using their specific equipment and operating conditions.

Recommended macadamia formats

Traditional Mooncake with Red Bean Macadamia Filling

- Macadamia oil is used in the crust to create a glossy appearance and a creamy taste.
- Both style 6 and 7 kernel are suitable for use in the filling. Style 7 is more evenly distributed, achieving a compact texture and delivering a rapid release of creamy nuttiness with each bite. In contrast, style 6 enhances the crunchiness in the filling.
- There is no notable flavour or texture difference between raw and roasted macadamia kernel.

Traditional Mooncake with Salted Caramel Filling

- Macadamia oil is used in the crust to create a glossy appearance and a creamy taste.
- Style 7 kernel are recommended for the filling, as they help maintain the filling's structure, preventing it from breaking apart while still including visible nut pieces.
- Roasted macadamias perform better than raw macadamias as they develop a nice caramel colour, crunchy texture and rich, roasted, nutty flavour.

Matcha Mooncake with Buttery Macadamia Filling

- Macadamia oil is used in the crust to create a glossy appearance and a creamy taste.
- Both style 6 and 7 kernel are suitable for use in the filling. Style 7 is more evenly distributed, achieving a compact texture and delivering a rapid release of creamy nuttiness with each bite. In contrast, style 6 enhances the crunchiness in the filling.
- Raw kernel are preferred over roasted kernel to deliver a good colour contrast of dark green crust and a pale white nut filling.

Recommended macadamia dosages

- **Crust:** Add 5–7% macadamia oil to the dough to achieve a glossy finish.
- **Traditional Mooncake with Red Bean Macadamia Filling:** Incorporate 15–25% macadamia kernel in the finished product.
- **Traditional Mooncake with Salted Caramel Filling:** Add 1–2% macadamia oil in the filling to reduce syrup stickiness and enhance texture. Incorporate 25–35% kernel to achieve a distinct macadamia flavour profile.
- **Matcha Mooncake with Buttery Macadamia Filling:** Incorporate 20–30% macadamia kernel in the finished product.

Macadamia treatment and evaluations

- There is no notable difference if raw or roasted macadamias are used in the red bean filling.
- Roasted kernel perform better than raw kernel in the salted caramel macadamia filling, whereas raw kernel are preferred in the buttery macadamia filling.
- There is no significant difference between using macadamia oil and other vegetable oils in the crust. However, using macadamia oil is an effective way to increase macadamia inclusion and highlight the product's premium quality.
- Macadamias maintain quality after baking, as they are fully coated by the crust.

Manufacturing considerations

- Apply egg wash twice during baking to achieve a golden, glossy crust. Applying a light layer each time will prevent excess moisture accumulation on the mooncake crust.
- Adjust baking temperature and heat settings according to equipment capabilities.
- Replace part of the golden syrup with glucose for a more neutral sweetness in the traditional mooncake recipes if required.
- Allow mooncakes to rest in the pack for 1–2 days before consumption to allow the product to equilibrate and the crust to soften.

Alternative flavour suggestions

- Macadamia matcha mooncake with coconut and cranberry
- Macadamia matcha mooncake with red bean
- Macadamia traditional mooncake with lotus paste
- Macadamia traditional mooncake with salted egg yolk
- Macadamia cheese snow skin mooncake
- Macadamia and blueberry cheese feuilletine blue moon mooncake (blue crust with lotus paste)
- Macadamia violet mooncake with taro paste

Regulatory compliance check

All ingredients are permissible in Australia at the recommended levels. For specific international markets, please refer to the relevant regulatory standards in your country to ensure compliance and make any necessary adjustments to the ingredients used.

Note: The recommended dosages represent the addition rates in the finished products based on a 1:1 crust-to-filling ratio.



Looking for a bulk macadamia supplier?

Head to the Australian macadamia supplier directory at trade.australian-macadamias.org/suppliers/

Want more technical support for your next macadamia product?

Download the Australian Macadamias Technical Guide at

trade.australian-macadamias.org/technical-resources/technical-guide/