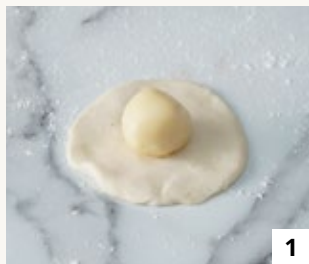


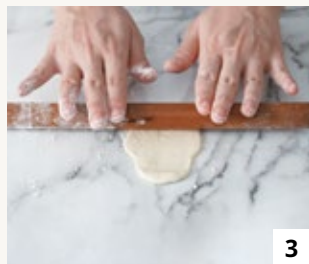
# 蛋黃酥步驟



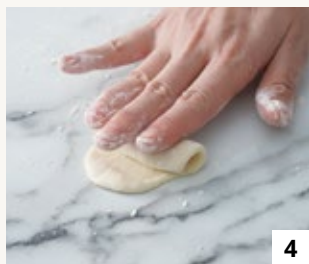
1  
將油皮用手掌壓開，  
放上油酥



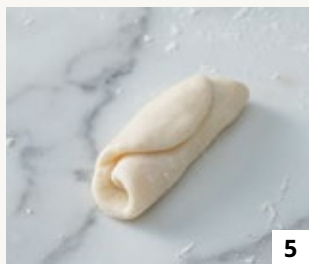
2  
用油皮把油酥包起



3  
用擀麵棍上下擀開



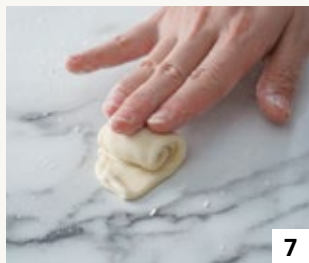
4  
由下往上捲起



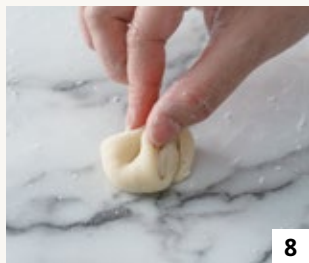
5  
將捲起的麵皮轉90度，  
封口接面朝上



6  
用擀麵棍上下擀開



7  
再往上捲起



8  
以食指按壓中間處，將兩端  
往中間捏起



9  
將麵皮壓扁擀開，放入  
紅豆餡和鹹蛋黃



10  
放入一手虎口處，利用食指  
和拇指邊旋轉邊向上收口



11  
將收口捏緊後，收口朝下放  
入鋪有烤盤紙或烤盤墊的烤  
盤



12  
將蛋黃酥刷上蛋黃液，  
撒上黑芝麻