

Chinese steamed pork buns

Gaggenau Appliance:

Preparation Time: 15 minutes + 2 hours marinating + 2 hours and 15 minutes dough proving

Cooking Time: 25 + 14 minutes

Serves: 12 pieces



Ingredients

Dough

¼ cup vegetable oil
¾ cup warm water
1 tsp dried yeast
4 tbsp sugar
2 cups plain flour
1 cup cornflour
2½ tsp baking powder

Char siu pork

1 pork fillets, approximately 500g
5cm knob ginger, minced
4 cloves garlic, chopped
2 tbsp hoisin sauce
2 tbsp soy sauce
1 tbsp tomato sauce
1 tbsp shao hsing wine
1 tbsp palm sugar

Filling

½ cup water
1 tbsp cornflour
1½ tbsp soy sauce
1½ tbsp oyster sauce
3 spring onions, finely chopped
Char sui pork, finely diced

Method

Steamed dough is delicious, especially filled with Chinese BBQ pork. These will be a party favourite. To save time, you can buy ready cooked Char siu pork from an Asian market or restaurant

Preparation:

1. To prepare the Char siu pork, mix together all the marinade ingredients and add the pork. Cover and place in refrigerator for 2 hours or overnight.
2. Preheat oven to Hot air 230°C. Line a stainless steel unperforated tray with baking paper. Place pork and marinade on tray. Cook for 25 minutes. Remove and set aside.
3. To prepare dough, mix oil and water together in a small jug. Mix together the dry ingredients and place in a stand mixer with a dough hook attachment. Add the oil and water and mix for 3 minutes until smooth. Turn out onto a lightly floured bench and knead until smooth. Place dough in an uncovered bowl in the oven and select Dough proving 38°C. Allow to rise for 1 to 2 hours or until doubled in size.
4. While dough is proving prepare the filling. Mix cornflour with water until dissolved. Put in a small saucepan over a low heat. Add soy sauce and oyster sauce. Mix until thickened and smooth. Remove from heat. Add spring onions and pork. Mix and set aside to cool.
5. Cut dough into 12 equal pieces. Roll each piece into a round shape, approximately 10cm diameter. Place filling in middle and pleat the dough towards the centre to seal at the top of the bun. Repeat with remaining dough. Place the buns on small squares of baking paper and place on the stainless steel perforated tray. Cover loosely with a damp tea towel and allow to rise for 15 minutes on the bench.
6. Preheat oven to **Hot air 100°C + 100% humidity**. Place the pork buns on shelf position 2 and steam for 14 minutes until cooked.