Steamed Pork Buns
Makes 16 buns.

INGREDIENTS

Marinated Mince Pork
- 500g Minced Pork (Fatty)
- 2 Cups Sliced Scallions
- ½ Tsp Sugar
- ⅔ Tsp Salt
- ⅔ Tsp White Pepper
- 1 Tbsp Oyster Sauce
- ½ Tsp Sesame Oil
- ⅕ Tsp Cornstarch

Bao Skin
- 360g Hong Kong Flour (OR cake flour OR 300g Plain Flour + 60g Cornstarch)
- 5g Yeast
- 60g Granulated Sugar
- ¼ Tsp Salt
- 1 Tbsp Groundnut Oil
- 150ml Cold Milk (+ 3 Tbsp More)

Assembly
- Milk

Marinated Mince Pork
1. Marinate your pork 2 to 12 hours prior to the making of your bao skin.
2. In a large bowl, combine all the ingredients. Mix thoroughly.
3. Cover with cling wrap and refrigerate.

Bao Skin
4. In a mixer with the paddle attachment, combine the flour, yeast, sugar and salt.
5. Add in the cold milk and oil. A rough dough should form.
6. If necessary, add in more milk tbsp by tbsp.
7. Cover with cling wrap and let the gluten relax for 15 mins.
8. After 15 mins, knead the dough by rolling it out into a long strip and forming it into an S-shape.
9. Repeat until the dough is smooth and plump.
10. Divide the dough into 16 equal pieces. Cover in cling wrap to reduce air exposure.

Assembly
11. Weigh out 34g of the pork mixture for each bun

Inspired by Whattocooktoday's Recipe
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12. Using a wooden dowel, gently roll the dough into a circle of approximately 10-12 cm.
13. Roll the edges more thinly than the centre.
14. Light should be able to shine through the dough.
15. Add the pork mixture into the centre of the dough.
16. Pinch the edges in a circular motion.
17. Once you have pinched all the edges, twist in the same direction.
18. Cover in cling wrap and let each batch rest for 10 mins before brushing with milk.
19. Steam for 15 mins over low heat, and for 1 min with the fire off. You can use a bamboo steaming basket or a plate in a steaming wok with a cloth attached to the lid (to prevent water drippage ruining the texture of the bao).

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