

STEAMED BBQ PORK BUNS

EQUIPMENT

MIXING BOWLS, SAUCEPAN, ROLLING PIN, CHEF'S KNIFE, MINI MUFFIN TRAY

INGREDIENTS

FOR THE DOUGH

200GM PLAIN FLOUR, 7GM YEAST, 15GM CASTER SUGAR,
10GM BAKING POWDER, 125GM WARM WATER

FOR THE PORK

350GM PORK FILLET, 50GM CHAR SIU SAUCE, 20GM HOI SIN SAUCE,
2 SPRING ONIONS, 30GM JULIENNE GINGER

METHOD

CLEAN ALL THE "SILVER" FROM THE PORK FILLET AND CUT IN HALF

PLACE INTO A MIXING BOWL WITH CHAR SIU, HOI SIN AND FINELY DICED SPRING ONIONS, MIX WELL SO THE MARINATE IS COVERING THE PORK

PLACE PORK AND ALL THE MARINATE INTO A ZIP LOCK BAG AND SEAL THE BAG REMOVING AS MUCH AIR AS POSSIBLE

$\frac{3}{4}$ FILL A MEDIUM SIZE POT WITH 60 DEGREE WATER, PLACE THE BAG OF PORK INTO THE WATER AND PLACE INTO A PRE-HEATED OVEN STEAM
SETTING 60 DEGREES FOR 2 HOURS

FOR THE DOUGH; PLACE ALL DRY INGREDIENTS INTO A LARGE MIXING BOWL AND POUR OVER WARM WATER, MIX WITH YOU HANDS TO FORM A
STICKY DOUGH

REMOVE DOUGH FROM THE BOWL AND KNEAD ON THE BENCH FOR 2-3 MINS, PLACE DOUGH BACK INTO THE BOWL COVER WITH CLING FILM AND
SET ASIDE WHILE THE PORK COOKS

10 MINS BEFORE THE PORK IS DONE REMOVE THE DOUGH AGAIN AND ROLL INTO A LONG SAUSAGE
CUT SMALL PIECES OF DOUGH ABOUT 15GM EACH, FLATTEN OUT AND ROLL INTO A ROUND ABOUT 6-8CM IN DIAMETER, SET ASIDE

REMOVE PORK FROM THE OVEN WHEN DONE AND PLACE THE BAG INTO A BOWL OF ICED WATER TO COOL

ONCE COOL REMOVE PORK FROM THE BAG AND TIP THE MARINATE INTO A SMALL POT, PLACE THE POT OVER MEDIUM LOW HEAT TO REDUCE

FINELY DICE THE PORK AND POUR OVER THE REDUCED SAUCE AND MIX IN WELL, CHECK SEASONING

PLACE A PIECE OF DOUGH INTO EACH DIMPLE IN THE MUFFIN TRAY AND LIGHTLY PRESS INTO THE SIDES

FILL EACH PASTRY WITH ABOUT 1 TABLESPOON OF PORK MIX, PINCH THE DOUGH TOGETHER IN THE MIDDLE THEN REPEAT WITH THE OTHER
CORNERS YOU HAVE CREATED (REFER TO VIDEO FOR THIS STEP)

SEAL THE EDGES AND REMOVE FROM THE MOULD, PLACE THE BUNS ON A PERFORATED STEAM TRAY LINED WITH BAKING PAPER AND PLACE IN A
PRE-HEATED OVEN STEAM-SETTING 100 DEGREES FOR 15 MINS

WHEN COOKED REMOVE AND SERVE IMMEDIATELY

HINTS & TIPS

- THE PORK FILLET CAN BE PAN-FRIED IF YOU PREFER BUT IT NEEDS TO MARINATE FOR MINIMUM OF 2 HOURS, THE SAME AS THE COOKING TIME!
- ALTHOUGH THIS RECIPE SEEMS COMPLICATED IT REALLY IS NOT. THERE ARE JUST A FEW STEPS INVOLVED
 - SERVE THESE PORK BUNS AS A APPETISER OR CANAPÉ AT YOUR NEXT PARTY
 - YOU CAN USE PORK SHOULDER AS AN ALTERNATIVE TO FILLET FOR A CHEAPER ALTERNATIVE