

Baked Char Siu Bao

Ingredients

- 1 T Sugar
- 1 T Soy Sauce
- 1 Milk Bread Recipe
- 1/3 c Shallots (finely chopped)
- 1 T Vegetable Oil
- 1 1/2 T Oyster Sauce
- 2 t Sesame Oil
- 2 t Dark Soy Sauce
- 1/2 c Chicken Broth
- 2 T Flour
- 1 1/2 c Char Siu (chopped)
- 1 Egg (beaten)
- 1 t Caster Sugar
- 2 t Hot Water
- 2 Green Onions (chopped)

Instructions

1. Use milk bread recipe for the dough. Make the dough until step 4, the first resting time. In a small bowl add flour and chicken broth. Mix well and set aside.
2. Heat the oil in a pan over medium high heat. Add the shallot and stir-fry for a minute. Turn heat down to medium-low, and add the sugar, soy sauce, oyster sauce, sesame oil, and dark soy.
3. Stir and cook until the mixture starts to bubble up. Stir the chicken broth and flour again then add it to the pan, cooking for a couple minutes until thickened. Remove from the heat and stir in the roast pork and green onions. Set aside to cool then cover and refrigerate.
4. When the dough is done resting, knead dough for 5 minutes. Cut dough into 4 equal pieces then let

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it rest for 20 minutes. Cut each piece into 3 pieces until there are 12 cut pieces. Line a baking sheet with parchment paper and set aside.

5. Take one piece of dough then press it flat. Roll the dough and work so that the edges of the dough circle are thinner than the middle. Take a heaping teaspoon of the char siu filling and place it in the middle of the circle. Bring the edges together by pinching around gently and then twisting at the end. Make sure the bun is completely sealed.

6. Place bun on prepared baking sheet. Repeat with the rest of the dough pieces, cover with plastic wrap and let dough rest for 30 minutes. Preheat oven to 350 degrees.

7. Beat egg in a small bowl. Use egg wash to brush buns all around and place in the oven for 20-25

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minutes.

8. In a small bowl mix caster sugar with hot water, then stir to dissolve. Once buns come out of the oven, quickly brush sugar syrup over the buns and move to a cooling rack. Serve immediately.