

Steamed Char Siu Bao

Ingredients

- 1 T Vegetable Oil
- 1 T Sugar
- 1 T Soy Sauce
- 1/3 c Shallots (chopped)
- 1 Mantou Recipe
- 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)
- 2 Green Onions (chopped)

Instructions

1. Use the mantou recipe and make it up to step 2, the first rise. In a small bowl add chicken broth and flour then stir well. Set aside.
2. Heat the oil in a pan over medium high heat. Add the shallots 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. Add the chicken broth and flour, 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. Punch middle of dough with your fist then make a few turns and reshape dough into a ball; let it rise for another hour.
5. Roll out dough to 1/4" thickness and into a

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4 1/2" wide and 16" long rectangle. Roll dough from the length side up. Cut dough into 16 equal pieces.

6. Roll out each piece of dough into a small disk with the outsides being thinner, add filling then bring the sides of the dough together and pleat the top until it closes. Place buns on parchment paper squares and arrange in a steamer. Cover them with lid and let it rest for additional 30 minutes.

7. Fill steamer pot with water and bring it to a boil over high heat. Place steamer with buns into the steamer pot. Steam for 15 minutes then open the lid a crack and steam for an additional 3 minutes. Serve warm.