

Steamed Pork Buns (Baozi) with Chili Crisp

Serves 6 servings

INGREDIENTS

500 g ground pork
250 g flour
130 ml water
50 g scallions
2 tsp salt
20 g fresh yeast
15 g ginger
20 ml oyster sauce
5 g white pepper
10 g five-spice powder
10 ml light soy sauce
10 ml dark soy sauce
10 ml sesame oil
Flour (for dusting)
Shiso leaves (for serving)
Chili crisp oil (for serving)



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METHOD

1. Dissolve yeast in warm water, add flour and work into a dough. Set aside to rest for approx. 2 hrs.
2. Finely slice the scallions and chop the ginger. In another mixing bowl, add scallions and ginger to the pork along with salt, white pepper, five-spice powder, light soy sauce, dark soy sauce, oyster sauce and sesame oil. If needed, add a little water to loosen the mixture. Stir well to combine and set aside.
3. Preheat the oven to 100°C on full steam. Roll the dough into a log shape and cut into 15 equal portions. Dust the work surface with flour, then use a rolling pin to roll out the pieces of dough into equal-sized circles, rotating the dough as you roll it to ensure an even thickness. Place a spoonful of the pork filling in the center of each dough circle and gently pull and pinch the edges together to make a tight seal. Set aside to rise for 20 min. Transfer to the oven and steam for approx. 15 min. Allow to cool and serve with Shiso leaves for decoration, chili crisp oil and chiffonade cut spring onions. Enjoy!