



Baked Char Shiu Bao (Chinese BBQ Pork Buns)

Dough:

16 oz bread flour
1 T custard powder
½ T yeast
3 oz sugar
1 T butter-melted
1 egg
8 oz warm water

Filling:

8 oz char shiu
¼ onion, diced
6 oz gravy

Gravy:

small piece ginger, crushed
½ green onion
2 T oil
4 oz water
½ T oyster sauce
1 tsp light soy sauce
1 tsp dark soy sauce
1 tsp hoisin
2 oz sugar
1 ½ T cornstarch
1 oz water

Combine dough ingredients and leave to rise in a warm location.

To make gravy, heat oil and cook ginger and green onion till fragrant. Add remaining gravy ingredients except cornstarch and 1 oz of water. Bring to a boil, remove ginger and green onion. Stir in slurry made of remaining water and cornstarch. Set aside to cool.

To make filling, cook onion slightly, dice char shiu into small ½” pieces. Combine equal amounts of meat and onion mixture with gravy. Chill for easier handling.

Cut dough into 12-14 pieces, roll out into 5” circle. Spoon filling in the center of dough and close the seam. Place on parchment paper seam side down. Lightly mist with water to keep moist. Leave to rise till almost doubled.

Heat oven to 375F, lightly spray with water right before baking. Bake 15-20 minutes till golden brown. Immediately after removing from oven brush with a light sugar syrup (2 parts water to 1 part sugar).