

KOREAN STEAMED BUNS

By Adrian Richardson



Preparation : 10 min - **Resting :** - - **Cooking :** 42 min - **Equipment :** -

Ingredients : 4

- FOR THE DOUGH - 2 cups plain flour - 1 Tbspn baking powder - 1 cup cornflour - 3 Tbspn activated dry yeast - ¼ cup vegetable oil - ¾ cup warm water - FOR THE FILLING - 150 g Chinese roast pork - 1 chicken breast, 3 cm diced - ¼ cup Kim Chi - 1 Tbspn oyster sauce - 1 Tbspn soy sauce - 1 Tbspn white Miso - ¼ cup coriander - ¼ cup spring onions chopped - Season with salt to taste

1. To make the filling add all ingredients to the large FOOD PROCESSOR bowl with the chopping blade attached. Press AUTO. Stop when the ingredients come together to make a rough paste. Any unused paste can be frozen.

FOR THE DOUGH

1. Using the stainless steel bowl, add all the dry ingredients. Use the BAKE setting.
2. Add the oil & water gradually. When the program stops, press AUTO again & this will knead the dough.
3. To prove the dough place the cap on the lid. Choose EXPERT, Speed 0, 30 minutes, 40°C.

TO ASSEMBLE THE BUNS

1. Roll the dough into a long tube and divide it into 10 equal pieces. Press each piece of dough into a disc about 4½ inches in diameter (it should be thicker in the centre and thinner around the edges). Add some filling and pleat the buns until they're closed on top. Rub a little sesame oil & sprinkle with toasted sesame

seeds.

2. Place each bun on a parchment paper square, and STEAM in the XXL steamer for approx 12 minutes.
3. Serve with vinegar & soy.

Cook Expert ■

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