



Kimchi Pork Steamed Buns



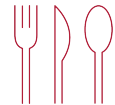
DIFFICULTY: MEDIUM



PREPARATION TIME: 40
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 15-20

Ingredients

Bao Dough – The Dry Mix

530g plain flour
½ teaspoon salt
7g fast action dried yeast
40g caster sugar
15g baking powder

Bao Dough – The Liquid

50g milk
200g – 250g warm water
25g vegetable or sunflower oil

The Kimchi Pork Filling

2 cloves garlic
1 spring onion, finely chopped
1 nest of vermicelli noodles, soaked in hot water for 3-4 minutes
500g pork neck or shoulder steaks
200-250g kimchi, finely chopped

The Sauce

½ tsp Korean chili powder
1 tbsp light soy sauce
½ tbsp dark soy sauce
½ tbsp gochujang
1 tsp sesame oil

Method

Preparing the Bao Dough

1. Using a free-standing mixer with a dough hook attachment (if available), pour in the measured out 'Dry Mix' ingredients.
2. Mix 'The Liquid' ingredients together into a measuring jug. Then slowly pour the liquid into the mixer while kneading on a low speed for around 2 minutes until all the water is mixed into the flour. Once combined, turn the speed up to high speed for a further 2 minutes until the dough has a smooth-yet-tacky feel to it.
3. Once the dough has been well kneaded, dust with 2 tablespoons of flour, scraping off any additional dough on the sides of the bowl. Shape the dough into a rough ball, and then coat lightly with 1 tablespoon of vegetable oil, cover the bowl with a damp cloth and leave aside in a warm, preferably moist, draft free location (like inside a room temperature oven) for 1 – 1.5 hours.

The Kimchi Pork Filling

1. Finely chop the garlic, spring onion and soaked vermicelli and cut the kimchi and pork neck / shoulder steaks into small dices.
2. Mix all "The sauce" ingredients together ready to stir-fry.
3. Now heat a wok to a medium – high heat and stir-fry the garlic, spring onion first, then add the pork and vermicelli and stir-fry until the pork starts to brown nicely. Lastly add the kimchi and then pour in "the sauce" and stir-fry until all the sauce has wrapped around the pork.
4. Spread the filling evenly on a tray or plate to cool down quicker. Once cool, cover with cling film and place in the fridge to chill.

Cooking

1. Once the Bao dough has doubled in size, you can then shape it into whatever shape you wish before steaming. For these kimchi pork buns,

divide the dough into 15-20 pieces and then roll each piece into a ball. Flatten and roll out into a circle and then fill each piece of dough with 1-2 tbsps of "The Filling".



2. Steam on FullSteam for 8 minutes. You may also pan fry for a golden-brown finish if you wish.

Notes
