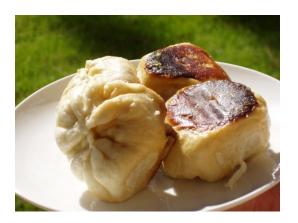
# STEAMED PAN-FRIED BUN (水煎包)

# (YIELD: 10 BUNS)





# **BUN INGREDIENTS**

- 1. 300 g all-purpose flour
- 2. ½ tablespoon yeast
- 3. 1 teaspoon baking powder
- 4. 40g sugar
- 5. ½ teaspoon salt
- 6. 1 tablespoon cooking oil
- 7. 150ml water

# **BUN METHOD**

- 1. Dissolve yeast with 2 tablespoons of warm water and let it stand for 5 minutes.
- 2. Mix flour, baking powder, and sugar in a bowl. Add the bun ingredients and the rest of the water. Knead well and add the oil.
- 3. Knead the dough until it is smooth. Cover the plastic wrap and wait until it becomes twice its size. (You can leave it in the fridge for about 20 minutes)

# FILLING INGREDIENTS

- 1. Cabbage
- 2. Shitake mushroon
- 3. Starch noodle
- 4. Black fungus
- 5. White pepper
- 6. Sugar
- 7. Sesame oil

# FILLING METHOD

- 1. Chop cabbage and add salt. Let it stand for 6-8 minutes.
- 2. Squeeze the water out and set aside.
- 3. Heat the pan; stir fry the rest of the filling ingredients. When done, add the stir fry into the chopped cabbage.