

## 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)

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#### FILLING INGREDIENTS

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

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#### 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.