



SUCCULENT PORK BELLY BAO BUNS (GUA BAO)

Serves: Makes 6

Bao Buns

Ingredients:

- 320g plain flour, sifted
- 1/2 tbsp active dry yeast
- 1 tbsp sugar
- Pinch of salt
- 190ml lukewarm water (more or less as needed)
- 1 tbsp vegetable oil (plus more for brushing)

Method:

To make the dough, Mix yeast and sugar into lukewarm water, let sit for 2 minutes or until bubbly. Combine flour and salt, make a well in the centre, and pour in the yeast mixture. Gradually mix the flour and water, kneading until smooth, about 8-10 minutes. Add oil and continue kneading. Cover with a damp cloth and let it rise until doubled in size (about 40-60 minutes, depending on temperature).

To Shape the buns, divide dough into 6 pieces, roll into smooth balls. Roll each ball into an oval, about 5-6mm thick. Brush oil on one half and fold in half with the oiled side inside. Place the buns in a steamer basket.

Proof and steam the buns: Preheat water to 40°C, turn off the heat, and place the steamer on top. Let the buns rise for about 20-30 minutes until 50% bigger. Bring water to a boil and steam the buns for 12-14 minutes. Turn off the heat and let sit for 2-3 minutes before carefully uncovering the steamer.



Braised Pork

Ingredients:

- 600g pork belly, sliced into 1.5cm thick pieces
- 1/3 cup light soy sauce
- 2 tbsp rice wine
- 1 1/2 tbsp sugar
- 3 cups water
- 1 piece dried tangerine peel
- 1 cinnamon stick

Pickled Mustard Greens

Ingredients:

- 1 stalk preserved mustard greens, finely chopped
- 1 clove garlic, chopped
- 2 tbsp light soy sauce
- 1 tbsp sugar

Garnish

Ingredients:

- 1/2 cup roasted, chopped peanuts (optional)
- 2 stalks coriander, chopped

Method:

To cook the pork, add pork belly to a pot of boiling water and cook for 5 minutes. Remove and rinse. Simmer the pork in soy sauce, rice wine, sugar, water, tangerine peel, and cinnamon for about 40 minutes until tender.

To prepare the mustard filling, heat oil and sauté garlic. Add the pickled mustard, soy sauce, and sugar. Stir-fry for 8-10 minutes until dry.

To assemble, open the steamed buns and stuff with pork, pickled mustard, peanuts, and coriander.