

# Steamed Pork Buns

## INGREDIENTS

### Dough

- 1 cup warm water
- 2 teaspoons active dry yeast
- 2 1/2 cups bread flour
- 1/2 cup cornstarch
- 5 tablespoons sugar
- 2 teaspoons salt
- 1 teaspoon baking powder
- 2 tablespoons oil

### Filling

- 1 tablespoon oil
- 1 small bunch green onions, finely sliced, whites and green divided
- 2 cloves garlic, minced
- 1-inch ginger, peeled and minced
- 1 pound ground pork
- 2 cups shredded cabbage
- 2 tablespoons soy sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons rice vinegar
- 1 tablespoon toasted sesame oil
- 1/2 teaspoon white pepper
- 1 1/2 teaspoons cornstarch dissolved in 2 tablespoon water
- Cabbage leaves or parchment for lining the steamer baskets

## DIRECTIONS

1. Mix yeast into the cup of warm water and let sit for 5-10 minutes.
2. In a large bowl, whisk together flour, cornstarch, sugar, salt, and baking soda. Pour in yeast mixture and stir together until a shaggy dough forms. Add oil and continue stirring until a rough ball forms.
3. On a lightly floured surface, knead dough ball for 10-15 minutes until it has a nice, smooth consistency. Form dough into a ball, place in a bowl, and cover. Let dough rest for 60 minutes.
4. Prepare the filling: heat a medium skillet over medium-high heat. Add oil, green onion whites, garlic, and ginger. Cook until fragrant. Add ground pork and cabbage. Continue cooking until the pork is cooked through.
5. Add soy sauce, hoisin sauce, vinegar, sesame oil and white pepper to filling mixture. Cook until bubbly, about 2 minutes, then add cornstarch slurry. Cook until thickened.
6. Remove filling from the heat, stir in the green onion greens and allow to cool completely.
7. To prepare the bun dough, place the rested dough on a lightly floured surface and knead gently a few times. Roll the dough into an even log and cut the dough into approximately 12 equal sized piece.
8. Flatten each piece into disc and roll them out until they're the size of your hand - rolling the edges thinner than the center.
9. Add about 2 1/2 tablespoons of filling to the center of each dough circle. Working carefully, pinch-pleat the edges of the dough together until you've closed the dough around the filling.
10. Place buns in a steamer lined with cabbage leaves or parchment, leave 2-inches between buns. Place steamer over a pot of cold water, bring water to a boil, and steam for 12-15 minutes. Turn the stove off and let rest 5 minutes over the water before opening steamer basket.



# Steamed Vegetable Buns

## INGREDIENTS

### Dough

- 1 cup warm water
- 2 teaspoons active dry yeast
- 2 1/2 cups bread flour
- 1/2 cup cornstarch
- 5 tablespoons sugar
- 2 teaspoons salt
- 1 teaspoon baking powder
- 2 tablespoons oil

### Filling

- 1 tablespoon vegetable oil
- 1 small bunch green onions, finely sliced, whites and green divided
- 2 cloves garlic, minced
- 1-inch ginger, peeled and minced
- 16 ounce fresh shiitake mushrooms, finely chopped
- 1 pound cabbage, finely chopped, about 4 cups
- 2 tablespoon soy sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons rice vinegar
- 1 tablespoon toasted sesame oil
- 1/2 teaspoon ground white pepper
- 1 1/2 teaspoons cornstarch dissolved in 2 tablespoon water

## DIRECTIONS

1. Mix yeast into the cup of warm water and let sit for 5-10 minutes.
2. In a large bowl, whisk together flour, cornstarch, sugar, salt, and baking soda. Pour in yeast mixture and stir together until a shaggy dough forms. Add oil and continue stirring until a rough ball forms.
3. On a lightly floured surface, knead dough ball for 10-15 minutes until it has a nice, smooth consistency. Form dough into a ball, place in a bowl, and cover. Let dough rest for 60 minutes.
4. Prepare the filling: heat a large skillet over medium-high heat. Add oil, green onion whites, garlic, and ginger. Cook until fragrant.
5. Add the chopped mushrooms and cook until softened and moisture evaporates and then add the cabbage and cook until the cabbage has softened but is not mushy.
6. Add soy sauce, oyster sauce, vinegar, toasted sesame oil, and white pepper. Cook until mixture is bubbly and reduced by almost half.
7. Stir in cornstarch slurry and cook for another 2 minutes until sauce has thickened.
8. To prepare the bun dough, place the rested dough on a lightly floured surface and knead gently a few times. Roll the dough into an even log and cut the dough into approximately 12 equal sized piece.
9. Flatten each piece into disc and roll them out until they're the size of your hand - rolling the edges thinner than the center.
10. Add about 2 1/2 tablespoons of filling to the center of each dough circle. Working carefully, pinch-pleat the edges of the dough together until you've closed the dough around the filling.
11. Place buns in a steamer lined with cabbage leaves or parchment, leave 2-inches between buns. Place steamer over a pot of cold water, bring water to a boil, and steam for 12-15 minutes. Turn the stove off and let rest 5 minutes over the water before opening steamer basket.



# Dumpling Dipping Sauce

- 4 tablespoons soy sauce
- 2 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon honey
- 1 teaspoon chili oil or sriracha
- 2 cloves garlic, minced
- 1 stalk green onion, chopped
- 1 teaspoon sesame seeds

## DIRECTIONS

1. Whisk together all ingredients in a medium bowl.
2. Let sit for 20–30 minutes, at room temperature, to allow flavors to develop before serving. Whisk again before serving.

