

Vegan Dessert Bao Buns

Ingredients:

- Flour 0.300kg
- Sugar 0.020kg
- Salt 0.003kg
- Yeast 0.010kg
- Water 0.155kg
- Biscoff Spread 0.150kg
- IRCA Strawberry Filling 0.150kg



Method:

1. In a bowl mix together flour, yeast, sugar and salt. Add warm water and oil. Mix dough until elastic and smooth. Rest for 15 minutes.
2. Knock the air out of the dough and divide into 35g balls.
3. Knead each ball and roll out into 10cm circles, ensuring the edges are thinner.
4. Add a tablespoon of filling to the centre of the dough. Fold dough over the filling ensuring to seal the edges/crimp the dough.
5. Place each bun on to parchment paper place in prover for 20 minutes.
6. Once proved place bao buns into steamer and place over gently simmering water for fifteen minutes.
7. Take steamer off the heat and allow to rest for 10 minutes.
8. Serve warm.