



RECIPES

CHICKEN CHAR SIEW BAO



INGREDIENTS

STARTER DOUGH

| | |
|--------------|-----------------------|
| 250g | Prima Hong Kong Flour |
| 1 tsp | Sugar |
| ¼ tsp | Instant Yeast |
| 140g | Water |

BAO DOUGH

| | |
|---------------|---|
| 100g | Prima Hong Kong Flour |
| 2½ tsp | Baking Powder |
| 300g | Starter Dough (After resting) |
| 90g | Sugar |
| 10g | Shortening |
| ¼ tsp | Ammonium Bicarbonate (Dissolve in 1½ tbsp water) |

PROCEDURE

1. Mix ingredients together to form starter dough. Place it in a container and ferment overnight at room temperature.
2. In a mixing bowl, add Prima Hong Kong Flour, baking powder, starter dough, sugar and dissolved ammonium bicarbonate.
3. Using dough hook, mix dough at low speed till combined. Add in shortening and mix well.
4. Increase speed to medium and beat till the dough is smooth.
5. Divide the dough into 25g dough balls. Flatten it slightly to form a flat disc.
6. Place fillings in the middle and pleat the dough to seal.
7. Place bao on a piece of square parchment paper (pleat side up) and steam in a preheated steamer for 18 - 20 minutes.
8. Chicken Char Siew Bao is ready to serve.



PRINT RECIPE