

Chinese Roast Pork Puff Pastry (15-20 Pieces)

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/simple-chinese-roast-pork-recipe>

Ingredients:

- 1 sheet puff pastry roughly 10 x 10 inch
- flour All-purpose, for dusting
- 1 egg beaten
- white sesame seeds to sprinkle
- 1 tablespoon cooking oil
- 1/2 onion large, finely chopped
- 1/2 pound chinese roast pork char siu, cut into small cubes - can be store bought or homemade
- 1 tablespoon hoisin sauce
- 2 tablespoons light brown sugar
- 1/4 cup water
- 1 tablespoon all purpose flour
- salt to taste

Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 45 grams
3. Cholesterol: 55 milligrams
4. Fat: 28 grams
5. Fiber: 2 grams
6. Protein: 7 grams
7. SaturatedFat: 7 grams
8. Sodium: 430 milligrams
9. Sugar: 9 grams

Thank you for visiting our website. Hope you enjoy Chinese Roast Pork Puff Pastry (15-20 Pieces) above. You can see more 16 simple chinese roast pork recipe Discover culinary perfection! to get more

great cooking ideas.