

Chinese Baked BBQ Pork Buns - Char Siu Bao

Yield: 4 min
Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-baked-char-siu-bao-recipe>

Ingredients:

- 4 cups bread flour divided
- 1/2 cup water
- 1 cup milk divided
- 1/4 cup sugar
- 1 teaspoon salt
- 3 teaspoons instant yeast
- 1 large egg
- 3 tablespoons butter melted
- 2 tablespoons vegetable oil
- 1/2 cup shallots minced
- 2 tablespoons sugar
- 2 tablespoons light soy sauce
- 2 tablespoons oyster sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon rice wine vinegar
- 2 teaspoons sesame oil
- 1/4 teaspoon five spice powder
- 1/8 teaspoon white pepper
- 1/2 cup chicken stock
- 2 tablespoons flour
- 2 cups char siu Chinese, BBQ Pork, diced
- 1 egg beaten
- 1 tablespoon water
- 3 tablespoons corn syrup
- 2 teaspoons water

Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 145 grams
3. Cholesterol: 135 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 26 grams
7. SaturatedFat: 8 grams
8. Sodium: 1720 milligrams
9. Sugar: 28 grams

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