

Char Siu Bao

Yield: 4 min
Total Time: 75 min

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

Ingredients:

- 1 tablespoon sugar
- 1 tablespoon soy sauce
- 2 teaspoons oyster sauce
- 1 tablespoon water
- 2 teaspoons canola oil
- salt
- ground white pepper
- 2 scallions chopped white and green parts
- 1/2 pound char siu homemade or store-bought, diced, click here to find out where to buy store-bought char siu pork
- 1 tablespoon Shaoxing rice wine or dry sherry, optional
- 1 1/2 tablespoons cornstarch dissolved in 2 Tbsp water
- 1 1/2 teaspoons instant dry yeast
- 3/4 cup lukewarm water
- 2 tablespoons canola oil
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 3 cups flour

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 87 grams
3. Fat: 10 grams
4. Fiber: 4 grams
5. Protein: 10 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 770 milligrams
8. Sugar: 10 grams

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