

Soft Fluffy Char Siu Bao (Chinese Steamed Pork Buns)

Yield: 4 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-style-airy-fluffy-bao-dough-recipe>

Ingredients:

- 1 steamed buns Basic, recipe
- 7 ounces pork shoulder or pork loin dice into small pieces
- 1 small onion peeled and finely chopped
- 1 teaspoon rice powder red yeast, optional
- 1 tablespoon cooking oil
- 1 tablespoon oyster sauce
- 2 tablespoons hoisin sauce
- 2 tablespoons sugar
- 1/4 teaspoon salt
- 1 tablespoon all purpose flour

Nutrition:

1. Calories: 160 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 35 milligrams
4. Fat: 7 grams
5. Protein: 10 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 440 milligrams
8. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy Soft Fluffy Char Siu Bao (Chinese Steamed Pork Buns) above. You can see more 18 chinese style airy fluffy bao dough recipe You won't believe the taste! to get more great cooking ideas.