

Nikuman - Japanese steamed buns

Yield: 12 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sweet-bread-dough-recipe>

Ingredients:

- bread dough Portion, recipe below
- 1 ounce ground pork cooked pulled, or fresh
- 1 spring onions finely chopped
- 2 teaspoons fresh ginger finely grated
- 2 teaspoons chili garlic sauce
- 2 teaspoons light soy sauce
- 2 teaspoons granulated sugar
- 1 teaspoon sesame oil
- 1 tablespoon rice vinegar for cooking, optional
- 1 cup warm water
- 10 grams fresh yeast or 1 tablespoon active dry yeast
- 1 large eggs lightly whisked
- 2 tablespoons butter chilled and cut into pieces
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 3 1/4 cups all-purpose flour

Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 31 grams
3. Cholesterol: 25 milligrams
4. Fat: 3.5 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 280 milligrams
9. Sugar: 5 grams

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