

Char Siew Bao (Steamed Barbecued Pork Buns)

Yield: 12 min
Total Time: 70 min

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

Ingredients:

- 2 tablespoons vegetable oil
- 2 cloves garlic
- 1 onion finely diced
- 1 carrot small, finely diced
- 8 ounces char siew barbecued pork, cubed
- 2 tablespoons hoisin sauce
- 1 tablespoon dark soy sauce
- 1/2 cup frozen green peas
- 1 teaspoon cornstarch mix with 2 tbsp water
- 2 green onion spring onion, finely sliced
- 1200 grams bao flour cups, or all-purpose flour
- 1/4 cup powdered sugar
- 1/2 teaspoon salt
- 2 teaspoons baking powder
- 2 teaspoons dry yeast granules
- 1 cup warm water about 110°F, 43°C
- 3 tablespoons vegetable oil

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 83 grams
3. Fat: 7 grams
4. Fiber: 4 grams
5. Protein: 11 grams
6. Sodium: 320 milligrams
7. Sugar: 4 grams

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