

# Chinese BBQ Pork Steamed Buns

Yield: 16 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/roisserie-chinese-bbq-pork-recipe>

## Ingredients:

- dough
- 2 1/2 cups gluten flour
- 1/3 teaspoon cake flour
- 5 9/16 tablespoons white sugar
- 5/8 tablespoon baking powder
- 9/16 tablespoon instant yeast
- 5/8 cup water
- 2 tablespoons vegetable oil
- 1 tablespoon vegetable oil
- 4 tablespoons diced onion finely
- 2 garlic cloves finely chopped
- 7/8 pound Chinese BBQ pork try my homemade version here, cut into small dice
- 1/2 cup char siu sauce
- 1 tablespoon soy sauce
- 1 tablespoon white sugar
- 6 3/4 tablespoons water
- 2 tablespoons cornflour mixed with 2 tbsp water
- sea salt

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 23 grams
3. Fat: 5 grams
4. Fiber: 3 grams
5. Protein: 3 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 200 milligrams

8. Sugar: 5 grams

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