

BBQ Pork Bun

Yield: 20 min

Total Time: 160 min

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

Ingredients:

- 1 cup whole milk 3.25% homogenized, room temperature
- 2/3 cup heavy cream 35% M.F., room temperature
- 1 large egg room temperature
- 1/3 cup sugar
- 1/2 cup cake flour sifted
- 3 1/2 cups bread flour sifted
- 1 tablespoon instant yeast or quick rise
- 1 1/2 teaspoons table salt
- 1 large egg beaten
- 1 tablespoon water
- 2 tablespoons vegetable oil
- 150 grams yellow onion diced
- 2 tablespoons white sugar
- 3 tablespoons low sodium soy sauce
- 2 tablespoons oyster sauce
- 2 teaspoons sesame oil
- 1 1/4 cups water
- 2 tablespoons cornstarch mixed with 3 tablespoon water to create slurry
- 2 cups pork diced

Nutrition:

1. Calories: 210 calories
2. Carbohydrate: 28 grams
3. Cholesterol: 45 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 3 grams
8. Sodium: 330 milligrams

9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy BBQ Pork Bun above. You can see more 16 vietnamese bbq pork bun recipe Experience flavor like never before! to get more great cooking ideas.