

# Siopao Asado

Yield: 10 min  
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-siopao-recipe>

## Ingredients:

- 1 tablespoon oil
- 1 onion small, peeled and chopped
- 2 cloves garlic peeled and minced
- 1 pound pork butt or shoulder, cut into large chunks
- 2 1/4 cups water
- 1/2 cup soy sauce
- 1/4 cup oyster sauce
- 3 tablespoons sugar
- 2 star anise
- 1 tablespoon cornstarch
- 260 milliliters milk warm, 40-60 F
- 2 teaspoons instant yeast
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 500 grams all purpose flour
- 2 teaspoons baking powder
- 100 grams sugar
- 2 tablespoons vegetable oil
- lime
- steamer
- water for steaming
- 2 tablespoons vinegar

## Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 30 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams

6. Protein: 15 grams
  7. SaturatedFat: 2.5 grams
  8. Sodium: 1230 milligrams
  9. Sugar: 19 grams
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