



Yield 1X:	23.83	oz
Portion:	2.6	oz
Portions:	9.2	
Shelf life:	Freeze	
Date:	10.17.22	

Allergens:
Gluten, shellfish, onion

Seafood Char Siu Bao

Prep Recipe Ingredient	1 X		2 X		3 X	
	lb	oz/each	lb	oz/each	lb	oz/each

Dough

Active dry yeast (teaspoon)		1.00		2.00		3.00
Warm water		6.50		13.00	1	3.50
AP flour		8.00	1		1	8.00
Cornstarch		4.25		8.50		12.75
Sugar		2.25		4.50		6.75
Canola oil		2.00		4.00		6.00
Baking powder (teaspoons)		2.50		5.00		7.50

Filling

Canola oil		0.50		1.00		1.50
Shallots, minced		2.00		4.00		6.00
Sugar		0.50		1.00		1.50
Light soy sauce		0.75		1.50		2.25
Oyster sauce		0.75		1.50		2.25
Toasted sesame oil		0.75		1.50		2.25
Dark soy sauce		0.33		0.67		1.00
Chicken stock		4.00		8.00		12.00
AP flour		0.25		0.50		0.75
Seafood Char Siu, small dice		12.00	1	8.00	2	4.00
Red food coloring (drops)		2.00		4.00		6.00

In the bowl of an electric mixer fitted with a dough hook attachment, dissolve the yeast in the warm water. Sift together the flour and cornstarch, and add it to the yeast mixture along with the sugar and oil. Turn on the mixer to the lowest setting and let it go until a smooth dough ball is formed. Cover with a damp cloth and let it rest for 2 hours in the mixer bowl.

Heat the oil in a wok over medium high heat. Add the shallots and stir-fry for a minute. Turn heat down to medium-low, and add the sugar, soy sauce, oyster sauce, sesame oil, and dark soy. Stir and cook until the mixture starts to bubble up. Add the chicken stock and flour, cooking for a couple minutes until thickened. Stir in the chopped seafood char siu. Cool.

Sprinkle the baking powder over the dough and knead the dough on the lowest speed until it becomes smooth again. Cover with a damp cloth and let it rest for another 15 minutes.

Divide the dough into 10 equal pieces. Roll each piece of dough into a disc about 4 1/2 inches in diameter (it should be thicker in the center and thinner around the edges). Add some filling and pleat the buns until they're closed on top.

Place each bow onto a piece of parchment paper, and steam for 12 minutes. Cool and freeze.