



Steamed dumplings



Created by
Appliance

V-ZUG Ltd.
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Yeast dough

500 g white flour
50 g sugar
1 yeast cube
1 tsp salt
200 ml milk
60 g butter, liquid
2 eggs

Mix the flour, sugar and crumbled yeast together. Add the milk, butter, eggs and salt and then knead for 15 minutes to a smooth dough. Place the yeast dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1.5 hours until double in volume.

Sauce

150 ml milk
150 ml double cream
20 g sugar
1 sachet of vanilla sugar

For the sauce, stir all the ingredients together well.

Pour half the sauce into the buttered porcelain dish.

Make 8 equal-sized balls from the yeast dough and place them into the sauce in the porcelain dish. Cover over and allow to proof for another 30 minutes.

Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

Top/bottom heat damp 180°C for 15 Mins

Pour on topping

Gently separate the dough balls with a fork and pour the rest of the sauce in the spaces between them. Return the porcelain dish to the hot cooking space. Finish baking.

Put the food in

Top/bottom heat damp 180°C for 15 Mins

Enjoy the steamed dumplings lukewarm and serve, ideally, with vanilla custard.





Accessories

Porcelain dish (1/2 GN)

Wire shelf

