



# Steamed dumplings

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	2 Hrs
Cooking time	30 Mins
Portions	8
Appliance	Combair SE from 2015

## 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

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Porcelain dish (1/2 GN)

Wire shelf

