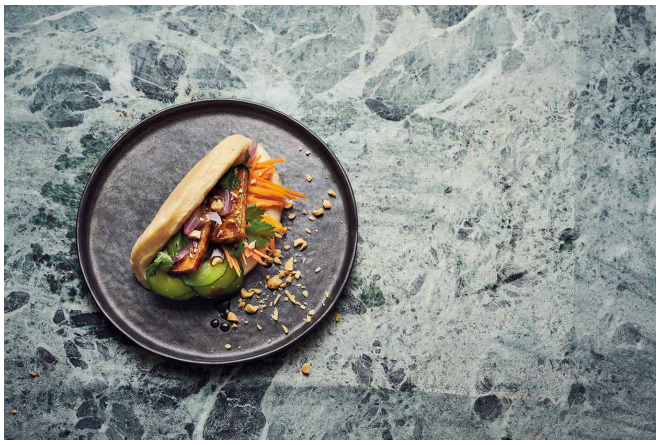
Steamed baos

Recipe by V-ZUG Ltd.



Asian bread rolls with a teriyaki filling

Preparation
Cooking time
Piece 8

Dough

300 g white flour

1½ tsp salt

2 tsp sugar

¼ cube of yeast (about 10 g)

150 ml water

2½ tsp rice vinegar

2½ tsp coconut oil, runny

Coconut oil for brushing

Teriyaki sauce

100 ml mirin (sweetened sake or rice wine)

100 ml soy sauce

1 clove of garlic, crushed

1 tbsp ginger, grated

1 tbsp sugar

1 tsp cornflour

Serving

3 tbsp vegan mayonnaise

Some sriracha

½ red onion, cut into strips

1 carrot, cut into fine strips

Some slices of cucumber

Some coriander leaves

2 tbsp salted peanuts, chopped

Tofu

300 g tofu

Some salt

Peanut oil for frying

Additional information

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