



Steamed baos

Recipe by V-ZUG Ltd.



Preparation
Cooking
time
Piece 8

Asian bread rolls with a teriyaki filling

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

