Steamed dumplings

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 8

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.

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

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

Accessories

Porcelain dish (1/2 GN)

Wire shelf

Additional information

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