



**Miele**

# Steamed buns with mushroom, chilli, chive and hoisin

By Miele

**45 minutes**

Preparation time

**20 minutes**

Cooking time

**Makes 24**

Serves

## INGREDIENTS

### Filling

2 tsp sesame oil  
450 g button mushrooms, sliced  
½ garlic clove, crushed  
1 tbsp caster sugar  
2 tbsp smooth peanut butter  
3 tsp hoisin sauce  
2 tbsp sweet chilli sauce  
2 tbsp finely chopped chives

### Dough

260 g (1 ¾ cups) plain flour  
35 g (¼ cup) cornflour  
1 tbsp caster sugar  
¼ tsp salt flakes  
1 tsp dry yeast  
1 tbsp vegetable oil  
185 ml (¾ cup) lukewarm water (37°C)  
1 tbsp black sesame seeds

### To serve

80 g (? cup) hoisin sauce  
1 lime, juiced  
1 tbsp chilli oil

### Miele Accessories

Perforated steam container

## METHOD

### Filling

1. Preheat a frying pan on high heat, induction setting 8 and add the sesame oil.
2. Add the mushrooms and cook until lightly browned and crisp.
3. Turn down to medium heat, induction setting 6 then add garlic, sugar, peanut butter, hoisin and sweet chilli sauce.
4. Cook until thick and sticky, approximately 3 minutes. Remove from heat and stir through chives, allow to cool.

### Dough

1. Stir the flour, cornflour, sugar and salt together in a bowl.
2. Whisk the yeast, oil and water together and pour over the flour mixture.
3. Mix until a dough forms then either knead on a bench for 5 minutes, or add to a freestanding mixer with a dough hook and mix on a medium speed for 3 minutes. The dough will be soft and silky to touch.
4. Cover with a tea towel and place into the oven on Prove yeast dough for 20 minute or until double in volume.
5. Roll into a sausage shape and cut into 24 equal pieces, 20g each.

### Dumplings

1. Flatten a piece of dough with your fingers, add a heaped teaspoon of cooled filling and close together forming a ball shape.
2. Place seal side down into a perforated steam container lined with baking paper; continue for all the dough mix, allowing a 2cm gap in between each.
3. Place in the steam oven and Steam at 40°C for 15 minutes, or until doubled in size.
4. Sprinkle the sesame seeds over the top of each bun and Steam at 90°C for a further 10 minutes.

### To serve

1. Combine hoisin and lime juice.
2. Serve with the citrus hoisin and chilli oil.

### Hints and tips

- Other mushroom varieties can be used in the filling, such as shitake.
- The dumplings can also be frozen once they have cooled. Reheat on Steam at 100°C for 10 minutes.