

**Miele**

# Breakfast bao

By Miele

**1 hour 15 minutes**

Preparation time

**50 minutes**

Cooking time

**6**

Serves



## INGREDIENTS

6 steamed bao, fresh or frozen

4 eggs

1-2 tbsp oyster sauce, depending on taste

2 tbsp cream

3 spring onions, sliced

### Steamed bao buns

500g plain flour

30g caster sugar

5g baking powder

300ml lukewarm water

10g dried yeast

50g butter, melted

5g table salt

### Sriracha slaw

200g wombok cabbage, finely sliced

100g snow peas trimmed, finely sliced

1 carrot, peeled, finely julienned

1 tbsp vinegar

1 tbsp whole egg mayonnaise

1 tbsp Sriracha hot chilli sauce

## METHOD

### Steamed bao buns

1. Combine flour, sugar and baking powder in a bowl and set aside.
2. Combine water, yeast and melted butter in a mixing bowl fitted with a dough hook. Add dry ingredients and combine on speed 1 for 4 minutes.
3. Add salt to dough and continue to knead on speed 2 for 4 minutes.
4. Place dough in a lightly oiled bowl and Steam at 40°C, uncovered for 15 minutes. Remove dough from the steam oven and refrigerate for 1 hour.
5. Remove dough from the refrigerator and portion dough into 30g pieces; roll each piece into a ball. Using a rolling pin, roll into an oval shape, approximately 8cm. Brush the dough with a little olive oil and fold in half crosswise.
6. Place into a baking paper lined perforated steam container, 4cm apart. Prove buns in the steam oven at 40°C, uncovered for 20 minutes.
7. Place containers into the steam oven and Steam at 100°C, uncovered for 15 minutes.

### Sriracha slaw

1. Combine all ingredients into a large bowl and mix well. Cover and leave to marinate for 30 minutes.

### Breakfast bao

1. Arrange the bao on a paper lined perforated steam container and place into the steam oven on shelf position 3.
2. In a mixing bowl combine, eggs, oyster sauce and cream, whisk well.
3. Transfer mix into a lightly greased unperforated steam container and place into the steam oven on shelf position 3 along with the bao. Steam at 100°C for 2 minutes.
4. Divide the omelette into 6 equal portions to fill the bao.
5. Serve with sriracha slaw and fresh herbs.

### Hints and tips

- The bun recipe makes 30-40 buns and can be doubled without the dough being compromised; cooked buns can then be frozen for future use. Freeze in an airtight container and store for up to 3 months.
- Multiple variations of filling can be used for the buns, such as pulled pork, chicken or lamb.
- Quality oyster and sriracha chilli sauce can be found at your local Asian grocery, look for products with minimal ingredients and no artificial preservatives.
- A wide variety of flavourful herbs are also available from your local Asian grocery, which bring depth and interest to many dishes cooked at home.
- This recipe only takes 35 minutes preparation and 2 minutes cooking time, if you have the boa ready-made.