Chinese Bun

NIBBLEDISH CONTRIBUTOR

Ingredients

I made these buns myself. ha…quite successful.

Dough:

* 2 cups of flour * 3/4 cup of water (80°F) * 1 tsp of yeast * 1/2 tsp of salt

Filling:

* 1 egg * 3 cups of chopped leeks * 3 cups of ground pork * 1/2 cup of soy sauce * 3 tbsp of sesame oil * 1 tsp white pepper

Instructions

1. mix all ingredients together and leave the dough in a warm place for 1 hour.
2. separate the dough into 8-10 different pieces. Use a rolling pin to flatten them into large circles.
3. mix all filling ingredients together.
4. place a spoon full of filling in the middle of each wrapper.
5. fold the dough over the filling from all sides and pinch the edge of the wrapper until closed on the top.
6. steam for 20-30 minutes.