



Chinese Steam Bun (Mantou)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tbsp yeast
- 1 tbsp sugar
- 1 1/2 cup warm water
- 4 cups all purpose flour

Instructions

1. Sprinkle yeast & sugar over 4 tbsp of warm water in a small bowl. Leave it for 15 mins.
2. Pour flour in a bowl & make a well in the center. Pour the yeast mixture & remaining of water. Mix to a dough.
3. Transfer to a floured board & knead until smooth. Return dough to bowl & cover with warm cloth for an hour.
4. Punch down the dough and cover again for another 20 mins.
5. Knead down again & shape into rolls. Place rolls in a steamer for 10 mins. Make sure a gap of 1.5 inch between rolls.

* about 20 servings (depending on the size you make)