Red bean steam bun

NIBBLEDISH CONTRIBUTOR

Ingredients

3 cups flour
1 tbsp instant yeast
1 tbsp sugar
1/4 tsp salt
1/4 cup sunflower oil
3/4 cup warm water

Filling red bean paste

Instructions

1, Mixed all the dough ingredients together to form a soft non sticky dough. Leave to rise.
2. Punch down and shape into 10 small balls.
3. Fill each ball with red bean paste. Seal and shape back into a nice round ball and place on grease-proof paper.
4. Leave rise again. Steam buns at high heat for 10 mins.

NOTE: red bean paste is by boiling 200gm beans till soft and then grind to paste. Heat 2 tbsp butter and mix in bean and 150gm sugar, Stir till thicken and dry.