



Pani popo

By Michael Meredith

1 hour 20 minutes

Preparation time

25 minutes

Cooking time

16 servings

Serves

INGREDIENTS

Dough

140g coconut sugar
250ml warm milk
10g fresh yeast
800g high grade flour
2 eggs
75ml vegetable oil
14g sea salt
2 tablespoon boiling water
½ cup raisins

Coconut sauce

500ml coconut cream 500ml water 1 vanilla bean 250g castor sugar

METHOD

Dough

- 1. Soak the raisins in a small bowl with the boiling water for 10 minutes.
- 2. Heat the milk in a small saucepan on a low heat, Induction setting 4, for 5 minutes.
- 3. Pour into a small bowl and whisk in the coconut sugar. Keep whisking until the sugar has dissolved.
- 4. Stir in the yeast and a handful of flour. Let the mixture stand for 10-15 minutes to activate the yeast.
- 5. In a freestanding mixer bowl, mix together the flour and salt.
- 6. Add the eggs, oil, yeast mixture and soaked raisins.
- 7. Knead together in a mixer or by hand on a well-floured work surface for 10 minutes. knead until smooth and elastic, the dough will be quite wet.
- 8. Transfer dough into an oiled bowl and cover. Place bowl onto an oven rack on shelf position 2 and prove for 45 minutes at 40°C, or until dough has almost doubled in size.
- 9. Once risen, knock the dough back and then cut into 16 even sized pieces.
- 10. Roll each piece into a ball and place onto a multi-purpose tray, leaving a 2-3cm gap between each piece to allow room to prove.
- 11. Cover and prove for 45 minutes at 40°C, or until dough has almost doubled in size.
- 12. Whilst the dough is proving, make the coconut sauce.
- 13. Remove from the oven and pour the warm coconut sauce slowly over the buns. Reserve 100ml of the sauce to glaze the buns after cooking.
- 14. Select Moisture Plus at 180°C with 1 burst of steam.
- 15. Once the oven is up to temperature, place buns in the oven on shelf position 2 and release the burst of steam. Bake for 25 minutes, or until golden and sauce is bubbling up to the edge.
- 16. Remove from the oven and brush with reserved sauce to glaze.

Coconut sauce

1. Put all ingredients into a saucepan and bring to a light boil, Induction setting 7. Once the sauce has reached a light boil, remove from the heat and let infuse for 10-15 minutes.

To serve

- 1. Place the buns on a serving dish and pour the reduced sauce around the buns.
- 2. Let cool for 30 minutes before enjoying.

Note

 Pani popo is a type of Samoan bread cooked or soaked in a sweet coconut sauce. Popo means coconut in Samoan and pani means buns.