

**Miele**

# Steamed buns with mushroom, chilli, chive and hoisin

By Miele

**45 minutes**

Preparation time

**20 minutes**

Cooking time

**Makes 24**

Serves



## INGREDIENTS

### Filling

- 2 tsp sesame oil
- 450 g button mushrooms, sliced
- ½ garlic clove, crushed
- 1 tbsp caster sugar
- 2 tbsp smooth peanut butter
- 3 tsp hoisin sauce
- 2 tbsp sweet chilli sauce
- 2 tbsp finely chopped chives

### Dough

- 260 g (1 ¾ cups) plain flour
- 35 g (¼ cup) cornflour
- 1 tbsp caster sugar
- ¼ tsp salt flakes
- 1 tsp dry yeast
- 1 tbsp vegetable oil
- 185 ml (¾ cup) lukewarm water (37°C)
- 1 tbsp black sesame seeds

### To serve

- 80 g (? cup) hoisin sauce
- 1 lime, juiced
- 1 tbsp chilli oil

## METHOD

### Filling

1. Preheat a frying pan on high heat, induction setting 8 and add the sesame oil.
2. Add the mushrooms and cook until lightly browned and crisp.
3. Turn down to medium heat, induction setting 6 then add garlic, sugar, peanut butter, hoisin and sweet chilli sauce.
4. Cook until thick and sticky, approximately 3 minutes. Remove from heat and stir through chives, allow to cool.

### Dough

1. Stir the flour, cornflour, sugar and salt together in a bowl.
2. Whisk the yeast, oil and water together and pour over the flour mixture.
3. Mix until a dough forms then either knead on a bench for 5 minutes, or add to a freestanding mixer with a dough hook and mix on a medium speed for 3 minutes. The dough will be soft and silky to touch.
4. Cover with a tea towel and place into the oven on Prove yeast dough for 20 minute or until double in volume.
5. Roll into a sausage shape and cut into 24 equal pieces, 20g each.

### Dumplings

1. Flatten a piece of dough with your fingers, add a heaped teaspoon of cooled filling and close together forming a ball shape.
2. Place seal side down into a perforated steam container lined with baking paper; continue for all the dough mix, allowing a 2cm gap in between each.
3. Place in the steam oven and Steam at 40°C for 15 minutes, or until doubled in size.
4. Sprinkle the sesame seeds over the top of each bun and Steam at 90°C for a further 10 minutes.

### To serve

1. Combine hoisin and lime juice.
2. Serve with the citrus hoisin and chilli oil.

### Hints and tips

- Other mushroom varieties can be used in the filling, such as shitake.
- The dumplings can also be frozen once they have cooled. Reheat on Steam at 100°C for 10 minutes.