KIKKOMAN

Asian Bao buns with crab meat

Total time **20 mins**

INGREDIENTS

10 portion(s)

Dough:

900 g	wheat flour
20 g	instant yeast
500 ml	water
15 g	sugar
	Baking paper

Filling:

4 tsp	white sesame seeds, roasted
200 ml	oyster sauce
50 ml	lime juice
1	piece of ginger
3 tsp	fresh coriander, finely chopped
1.2 kg	crab meat (canned)
4 tsp	chives, finely chopped

Hoisin sauce:

200 g	peanut butter
500 ml	Kikkoman Naturally Brewed Less Salt Soy Sauce
200 g	brown sugar
150 ml	rice vinegar
30 g	garlic, finely minced
2 tbsp	sriracha sauce
3	pinches black pepper, freshly ground

PREPARATION

Step 1

Dough: Dissolve yeast and sugar in 37 degree water. Add in flour and knead for 10 minutes until dough is smooth and elastic. Leave to rise in a bowl covered with cling film in a warm place for 40 minutes.

Filling: Drain crab meat, add coriander, chives and ginger, then oyster sauce, lime juice and sesame seeds.

Hoisin Sauce: Heat Kikkoman Less Salt Soy Sauce and rice vinegar over low heat and stir to dissolve the brown sugar. Remove from heat and mix with Sriracha, garlic, peanut butter and black pepper until smooth.

Bao Buns: Dust risen dough with flour on the work surface and knead again. Roll out finger-thick and cut out circles 10 cm in diameter. Place the filling in the centre and roll the dough into small balls. Place a small piece of baking paper under each finished bun and steam in a bamboo basket or steamer for 4 minutes. Place in the steamer and cook for 4 minutes.

To serve: Pour hoisin sauce into a separate bowl and serve with steamed bao buns.