



# Steamed baos

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Piece 8

Asian bread rolls with a teriyaki filling

## Dough

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300 g white flour  
1½ tsp salt  
2 tsp sugar  
¼ cube of yeast (about 10 g)  
150 ml water  
2½ tsp rice vinegar  
2½ tsp coconut oil, runny  
Coconut oil for brushing

## Teriyaki sauce

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100 ml mirin (sweetened sake  
or rice wine)  
100 ml soy sauce  
1 clove of garlic, crushed  
1 tbsp ginger, grated  
1 tbsp sugar  
1 tsp cornflour

## Serving

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3 tbsp vegan mayonnaise





Some sriracha

½ red onion, cut into strips

1 carrot, cut into fine strips

Some slices of cucumber

Some coriander leaves

2 tbsp salted peanuts, chopped

## Tofu

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300 g tofu

Some salt

Peanut oil for frying

## Additional information

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