

Paninetti asiatici al vapore

Ingredients:

- * 300 ml Milk
- * 500 g Flour
- * 5 g Dry yeast
- * 25 ml Vegetable oil
- * 35 g Sugar

Steps:

1. Combine the flour, yeast, and sugar in a planetary mixer.
2. Gradually add the milk to the flour mixture, and knead until the dough is smooth and homogeneous.
3. Add the vegetable oil and continue kneading until the dough absorbs it completely.
4. Cover the dough with a damp cloth and let it rise at 28 °C for 30 minutes.
5. Once the dough has risen, shape it into 50-gram balls and place on a circle of baking paper.
6. Let the balls rise for another 30 minutes.
7. Place the paninetti on a tray lined with baking paper and cook using the PRESSURE.Steam program.