

Beijing's Lazy Dragon Rolls



Ingredients

Ingredients for the dough

- - 400 grams of all-purpose flour
- - 200 grams of water
- - 1 tsp of yeast

Ingredients for the filling

- - 2 tsp of oil
- - 350 grams of ground pork suggest 20 % fat
- - 1/2 cups of white part of scallion
- - 2 tbsp of minced garlic
- - 1 tbsp of ginger
- - 3 tbsp of soy bean paste
- - 2 tsp of oyster sauce
- - 3 tbsp of water
- - 1 tbsp of Chinese cooking wine
- - 1 tsp of dark soy sauce
- - 1/4 tsp of white pepper

★★★★★

4.67 from 3 votes

Instructions

1. First, let's make the dough. You will need 400 grams of all-purpose flour. Mix 1 tsp of yeast with 200 grams of warm water. I am using a stander mixer to help me knead the dough. You can also knead it by hand is you want. Turn the machine on low speed and pour the yeast water from the side of the bowl. Let it run for few minutes until it. Then switch to the hook attachment and knead the dough for 10 minutes or until the dough is soft and smooth.
2. Take the dough off the hook. Cover it and let it proof for 1 and a half hour.
3. While the dough is resting, we can make the filling. Add a little bit oil to the wok and wait for it to get hot. Cook the ground pork on medium heat. I will suggest using 20% fat because you need a little fat to make it tasty. After few minutes, you will see that the pork fat starts coming out then use the spatula to pack the pork flat and let it fry for few minutes until you can see that the edge is slightly brown. Give it a rough stir. Pack it flat again and fry it for few minutes. When most of the pork is slightly brown, you can push the pork to the side so you have room for the aromatics.
4. Add 1/2 cups of white part of scallion, 2 tbsp of minced garlic, 1 tbsp of ginger.

Stir them until fragrant. Add 3 tbsp of soy bean paste, 3 tbsp of water, 2 tsp of oyster sauce, 1 tbsp of Chinese cooking wine, 1/4 tsp of white pepper mix everything together. I will add some dark soy sauce so the color looks nicer. Take it out and set it aside.

5. Now let's check the dough. It is about 1.8 times bigger than before. Poke a hole, it doesn't bounce back. That means it is good. We are going to knead it to push all the air out. Sprinkle some flour to prevent stickiness. Grab the dough and fold it in half. And press it down with your body weight. Squeeze it to push out all the air. You should be able to hear that the bubbles are breaking. It will likely take about 10 minutes to do the kneading process. Once the dough is getting a little smooth, cover it and let it sit for 5 minutes.
6. 5 minutes later. We are going to roll it into a flat sheet. It is better to make it into a rectangle shape. Put the filling on the sheet and spread it to make it even. Roll it up. And, that's it. You have the lazy dragon. Next, we are going to steam it.
7. Brush some oil on the bottom of the steamer to prevent sticky. Put the lazy dragon in it.
8. Put the steamer on top of warm water (the temperature of the water about 100 degrees Fahrenheit). Cover it and let it rest for 15 minutes.
9. 15 minutes later, you should see that the lazy dragon becomes much bigger. Turn the heat to high and steam it for 25 minutes.
10. 25 minutes later, it becomes even bigger. Turn off the heat and do not open the lid. Let it sit for 5 minutes.
11. Then you can slice it up. Eat it as breakfast or lunch.