

Chive and Mushroom Bao Recipe

by [Jeremy Pang](#)

 6  45 minutes

Ingredients

| | | |
|---------|--|--------------------------|
| Filling | 6 dried shiitake mushrooms, soaked overnight and drained | <input type="checkbox"/> |
| | 50g of water chestnuts | <input type="checkbox"/> |
| | 200g of Chinese chives | <input type="checkbox"/> |
| | 3 spring onions | <input type="checkbox"/> |
| | 1 knob of ginger, 1/2 thumb size, peeled | <input type="checkbox"/> |
| | 1 garlic clove | <input type="checkbox"/> |
| | 1/2 tbsp of vegetarian stir-fry sauce | <input type="checkbox"/> |
| | 1/4 tsp black pepper | <input type="checkbox"/> |
| | 1/4 tsp granulated sugar | <input type="checkbox"/> |
| | 2 tsp sesame oil | <input type="checkbox"/> |
| Bao | 1 batch of proved bao dough | <input type="checkbox"/> |
| | 2 tbsp of vegetable oil | <input type="checkbox"/> |

Method

- 1

Begin by preparing the bao filling. Finely chop the mushrooms, chestnuts, Chinese chives, spring onions, ginger and garlic and place in a large mixing bowl. Add the stir fry sauce, pepper, sugar and sesame oil and mix well. Set aside for later
- 2 tsp sesame oil

- 6 dried shiitake mushrooms, soaked overnight and drained

- 50g of water chestnuts

- 3 spring onions

- 1 knob of ginger, 1/2 thumb size, peeled

- 1 garlic clove

- 1/4 tsp black pepper

- 1/4 tsp granulated sugar
- 2

On a well-floured work surface, roll out the bao dough until is is approximately 5mm thick. Use a cookie cutter (or glass) to cut out 7cm circles of dough

- 1 batch of proved bao dough

- 3 Working with one circle of dough at a time, place 1½ teaspoons of filling into the centre of the dough
- 4 Lift up the sides of the dough and squeeze the edges together, as if you are forming a drawstring money bag. Holding the pastry in your dominant hand, use your other hand to twist the top tightly and continuously, ensuring the filling does not leak out
- 5 Continue until the pastry is completely sealed and you have a slightly swirled effect at the top and a well-rounded dumpling below. Once well-sealed, lightly roll the bao in your hands, so that it is an even ball shape, then set aside on a well-floured tray and cover with a slightly damp cloth so they don't dry out
- 6 Do the same for all the circles of dough and the rest of the filling. Allow the uncooked bao to rest for 30 minutes in a warm, draught-free, humid place, like a room temperature oven
- 7 To cook the bao, fill a wok to a third of the way up with boiling water. Line 2 bamboo steamer baskets with either School of Wok silicone steam mats, dim sum steamer paper, or simply greaseproof paper pierced with holes to let the steam through. If using paper, brush with a little vegetable oil. Place the bao into the baskets, with the twisted-side down. Put the baskets in the wok, cover with a lid and steam on high for 8 minutes, making sure not to open the lid
- 8 Once steamed, remove the bao from the baskets and bring a large frying pan to a medium heat. Add 2 tablespoons of oil and once hot, carefully place the bao into the oil, with the twisted-side down. Once the bao have touched the oil, immediately turn them once and fry until the other side is golden brown, about 3–4 minutes. Flip and fry the opposite side until it is golden brown. Serve piping hot

- 2 tbsp of vegetable oil