



Kong Bak Pau

Difficulty: Medium

Servings: 20 - 30 pieces

Preparation Time: 45 mins

Cooking Time: 120 mins

Ingredients

Steamed Buns

2g Salt

6g Instant Yeast

9g Baking Powder

20g Shortening

160g Sugar

600g Hong Kong Flour

50ml Vegetable Oil

260ml Cold Water

Garnish

To Garnish Red Chili

To Garnish Fried Shallots

To Garnish Spring Onions

To Garnish Coriander

Ice Water sufficient for submerging Spring Onions

Braised Pork Belly

2 Garlic Cloves

3 Cinnamon Sticks

5 Cloves

20g Ginger

1kg Pork Belly

20ml Sesame Oil

30ml Caramelised Bean Sauce

100ml Dark Soy Sauce

800ml Chicken Stock

To Taste Sugar

To Taste Pepper

Method

Steamed Buns

1. Attach Kneading Hook to your Kitchen Machine. Mix 500g Hong Kong flour, instant yeast, salt, sugar and baking powder on Speed 3.



2. Add cold water gradually. Increase to Speed 4 when the dough starts to form. Continue to add 80g of excess Hong Kong flour while mixing. This helps to form the dough with ease. The entire mixing process should take about 30 minutes.





3. When the dough is formed, add shortening and beat for about 2 minutes.



4. Line your baking tray with baking paper. Remove dough from mixing bowl and dust with excess flour if needed. Split and shape dough into individual balls of 30 to 40g.





5. Dust your rolling pin with excess flour and flatten the balls with rolling pin. Brush oil on the surface of the flattened doughs and place them on baking tray. Fold the doughs in half and set aside to proof for about 15 to 20 minutes.



6. Preheat your Oven on **Steam mode**. Steam proofed dough for about 12 to 15 minutes.



Braised Pork Belly

1. Add sesame oil, ginger, garlic, dark soy sauce, caramelised bean sauce, chicken stock, cloves and cinnamon in a pot, and bring it to a boil.



2. Add pork belly to the pot and submerge it fully into the sauce mixture. Simmer till tender, for about 1.5 to 2 hours. Add sugar and pepper to taste. Remove the meat after to cool and set aside the sauce mixture.





Garnish

1. Deseed and chop red chilli finely. Remove the stem and chop spring onions finely. Soak chopped spring onions in a bowl of ice water.



2. Slice braised pork belly into 1 – 2cm thickness or as desired. Place sliced meat in the steam bun and drizzle sauce over the meat. Garnish with fried shallots, chopped spring onions, chopped red chilli and coriander.



3. Serve and enjoy.

