



nikuman (steamed pork buns);

1. (nee-ku-mon) *noun*. Fluffy steamed buns stuffed with a savory pork filling.
2. Produces 4 servings.
3. Preparation 1 hour 25 mins.
4. Oven temperature set to --.

Ingredients;

Dough

- 1 tsp. dry yeast
- 175 ml water
- 10.6oz flour (~2¹/₄ c.)
- 2 Tbsp. sugar (scant)
- ¹/₂ tsp. salt
- 1 tsp. baking powder
- 1 Tbsp. olive oil

Filling

- 2 shiitake mushrooms, diced
- 2 scallions
- 4 large cabbage leaves
- ³/₄ lb ground pork
- ¹/₂" ginger, diced
- 1 tsp. sugar
- 1 tsp. each salt, rice vinegar, soy sauce, sesame oil

Instructions;

Dough

1. Heat water to ~140° and add yeast, allowing to proof.
2. In a bowl, add flour, sugar, salt, baking powder, and olive oil. Once yeast has proofed, add it too and mix until combined.
3. Form a ball of dough, and start kneading for ~10 minutes or until dough is smooth and silky. Coat lightly with oil, and cover with a damp paper towel until dough doubles in size, ~30-60 mins.

Filling

4. Slice mushrooms, scallions, cabbage leaves, and ginger and add to bowl with pork, vegetables, sugar, salt, rice vinegar, soy sauce, and sesame oil.
5. Chop dough in half, and roll each half into a log. Cut each logs into 5 pieces. Roll out dough, add a scoop of filling, and fold.
6. Place on parchment squares, and steam on high heat for 13 minutes.