

## **Pan-fried Stuffed Bun**

### **[Ingredients]**

Minced ginger and green onions  
Salt  
Pepper powder  
Chopped pork meat (lean:fat = 7:3)  
Cake dough  
Cooking wine  
Dark colored soy sauce  
Sugar  
Chicken essence  
White pepper powder

### **[Directions]**

- ① Put the chopped pork meat into a container. Add cooking wine, dark colored soy sauce, a little bit of sugar, chicken essence, white pepper powder, and a little bit of salt.
- ② Keep mixing the ingredients. Then, pour some water in and put the minced ginger and green onions into the mixture. Keep mixing!
- ③ Lay the preservative film on the plate. Sprinkle some flour on the film. Take out the cake dough. Spread some flour on the chopping board and then press the dough to make a flat pie.
- ④ Hold the center of the dough with your hand and use the rolling pin to press the outside portions toward the center. Keep turning the dough in a circular manner while pressing the dough toward the center.
- ⑤ Put the flat pie on your left hand. While holding the flat pie, use the left hand to make a divot in the central part. Now press some of the stuffings into the small hole.
- ⑥ The most difficult part is folding and closing the bun. First, hold the edge by the thumb and forefinger. Then, keeping the thumb still, move the forefinger forwards to make small folds until you close the bun. Meanwhile, you should turn your left hand while folding. When folding the bun, keep the edges lifted a little.
- ⑦ After you finish folding each bun, put it on the plate that is covered with preservative film.
- ⑧ Heat a big pot. When the pot is hot, turn down the heat and pour some vegetable oil in. Then, put all of the buns into the pot one by one. Remember to leave enough room between the buns because they will expand after being steamed. Pour some water into the pot. The water should be one fifth the height of the buns. Put the pot cover on and turn up the heat. Wait for five to eight minutes. While steaming the buns, turn down the heat when the water is half gone.
- ⑨ Turn off the heat when the water is almost gone. At this time, pour some oil on again and turn the buns upside down. Then, turn the heat up and pour in a little bit of water. Put the pot cover on and steam the buns again.
- ⑩ Wait for a couple of minutes and turn off the heat. Then, enjoy a traditional Chinese dim sum.