

Bread : Bao/Siopao Dough (Filipino Style)

<https://www.kawalingpinoy.com/siopao-asado/>

Ingredients

- ☐ 260 ml warm milk (105 to 115 F)
- ☐ 2 teaspoons dry instant yeast
- ☐ 2 tablespoons sugar
- ☐ ½ teaspoon salt
- ☐ 500 grams all-purpose flour
- ☐ 2 teaspoons baking powder
- ☐ 100 grams sugar
- ☐ 2 tablespoons vegetable oil
- ☐ lime

Instructions

- ☐ In a bowl, combine milk, yeast, the 2 tablespoons sugar, and salt. Stir well until dissolved. Let stand for about **5 to 10 minutes** or until the mixture is foamy (**if using instant yeast, will not get foamy)
- ☐ In a large bowl, combine flour, the 100 grams sugar, baking powder, and vegetable oil. Mix well. Add a few drops of lime juice into the flour mixture.
- ☐ Add yeast mixture to the flour mixture. Mix together until it forms a dough. Continue to mix and knead until the dough is smooth and no longer sticky.
- ☐ Cover with plastic wrap and clean kitchen towel and allow to rise in a warm place for about **2 hours** or until double in size.
- ☐ Remove the dough from the bowl, place on a clean work surface, and form into a long log (don't use flour)
- ☐ With a knife, cut the dough into 16 equal size pieces and then form each piece into smaller balls. Cover the dough with a clean kitchen towel and allow to rise

for about **30 minutes**.

- ☐ Roll balls into disks (keeping outer edges thinner
- ☐ Add filling, close up and twist closed
- ☐ Place each bun on a square of parchment paper
- ☐ Arrange on flat baking sheet cover with clean towel & rest **10 mins**
- ☐ Steam buns for **15-20 mins**