Bao buns stuffed with Peking duck



Consejo del chef

You can serve these baos stuffed with anything you like, but our suggestion is: rocket and lamb's lettuce mix, red onion and pieces of Peking duck with olive oil spherifications and wasabi mayonnaise.

Raciones para 6

- ❏ **250 gr** Plain flour
- ❏ **7 gr** Fresh yeast
- ❏ **20 gr** Sugar
- ❏ **120 gr** Water
- ❏ **15 gr** Olive or sunflower oil

1. Start by mixing the yeast, oil and sugar with the warm water. Put the flour in a bowl and add what you have diluted in the water.
2. Knead for about 6-7 minutes. It is a very pleasant dough to work with, so we can knead it perfectly by hand until we obtain a smooth and very tasty dough.
3. Form a ball and leave it to rise and double its initial volume in the bowl, covered with a clean cloth or plastic wrap. Depending on the room temperature, it will take more or less time to rise, but to give you a rough idea, in an hour and a half or two hours at 26ºC it will be ready to continue with the recipe.
4. Once it has doubled in volume, take it out of the bowl and knead it gently to deglaze it and, with the help of a scraper or a knife, cut 8 pieces of 50 g. each.
5. Shape the pieces into balls and gently roll them out with a rolling pin to give them an oval shape. We should not stretch them too much, just enough so that when we fold the already stretched dough in half we get the half-moon shape so characteristic of these rolls.
6. Once the piece is stretched and before folding it in half, we brush it with a little oil so that we can open and fill the baos easily.
7. Place the folded rolls on a piece of baking paper and cover them again to allow them to rise again. About 45 minutes will be enough time.
8. Prepare the bamboo steamer or whatever you are going to use to cook the bao buns. Put some water in a saucepan and place the steamer on top. When the water starts to boil and steam starts to build up, place the buns in the steamer, distributing them over the different layers of the steamer without crowding them together.
9. After 15 minutes, remove the baos from the steamer and they are ready to be stuffed and enjoyed.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pan-bao-casero-relleno-con-pato-al-estilo-pekin/