

Vegetarian Steamed Buns (Baozi)



Preparation time: 20 mins

Serves: 6 people

User Rating: ★★★★★

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Steam up a world of flavour with these Vegetarian Steamed Buns (Baozi) by SBS Food editor and creative home cook extraordinaire, [Camellia Ling Aebischer](#).





Soft, pillowy buns are filled with a medley of wholesome veggies and eggs. A fusion of textures and tastes culminates in piping-hot perfection with every bite.





Ingredients

- 1 pack Rooster brand steamed bun mix
- 3 eggs
- 1 tsp shaoxing
- 1 tsp sesame oil
- White pepper
- ½ tsp salt
- ½ cup Chinese chives, chopped
- ½ cup bean thread vermicelli, soaked in boiling water and drained then chopped
- ½ cup shiitake mushrooms, chopped
- ½ tsp salt
- White pepper, to taste

Method

1. Prepare your steamed bun dough according to the packet, but use half the sugar recommended. Set aside to rest while you prepare the filling.
2. In a small bowl add eggs, shaoxing, sesame oil, white pepper, and salt. Beat eggs to combine.
3. In a small fry pan over medium-high heat add a little neutral oil and cook the eggs, scrambling and breaking them up into small pea-sized pieces.
4. Once cooked, add these to a large bowl with the chives, noodles, mushroom, salt and white pepper. Set aside to cool slightly.
5. Cut the steamed bun dough into 12 equal pieces and roll into balls. Place the balls under a teatowel to prevent them from drying out.

6. Place a large steamer on to preheat.
7. Take one dough ball, flatten, and roll it from the edge to the centre to create a ufo-shaped disc. Roll a few times all over until it's a bit bigger than your palm.
8. Place two tablespoons of filling into the centre, then gather the edges and pinch all the way around to seal. Shape the bun by gently squeezing it into an oblong golf ball, then press gently onto a bench to create a flat bottom.
9. Repeat until all remaining balls of dough have been used.
0. Steam the buns over medium heat for 10 minutes then remove the lid to allow water to evaporate. Replace the lid and steam again for another 5-7 minutes until fluffy and cooked through.
1. These can be eaten hot or at room temperature and reheated well in the microwave.