Domee's Mom's Super Delicious Recipe for

Disney · PIXAR

bao

Hey Mom! I'm gonna do an illustrated recipe guide for your bao. Can you give me the recipe?

Domee! Yes! First you take a handful of flour, a bit of yeast, some water-

Hold on, hold on. How many cups is a 'handful'?

What's a 'cup'?

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Domee's Mom's Super Delicious (approximate) Recipe for

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Ingredients List

Dough

- 4 cups of flour
- 3/4 teasupons of dry yeast
- 500ml of water

Filling

- 1 lb of ground pork
- 1 lb of chinese cabbage (minced)
- 1 carrot (minced)
- 2-3 green onion stalks (chopped)
- 1 egg
- 1-2 tsp ground ginger
- 1 tsp olive oil
- 1/2 tsp chicken bouillon powder
- 1 tsp oyster sauce
- 2-3 tsp cooking wine
- salt and pepper

(adjust all seasoning to taste)

Step 1

Mix flour with yeast in a mixing bowl.

Step 2

Add water and knead until a solid dough ball forms. If it gets too sticky add more flour. If it's too dry, add more water.

Step 3

Let the dough rise for about 2 hours.

Step 4

Cook half of the ground pork in a pan, and mix it with the raw pork.

Step 5

Mix the pork with the chopped cabbage, carrots, green onions, ground ginger, sesame oil, olive oil, pepper, chicken bouillon powder, oyster sauce, cooking wine, beaten egg, and salt.

Step 6

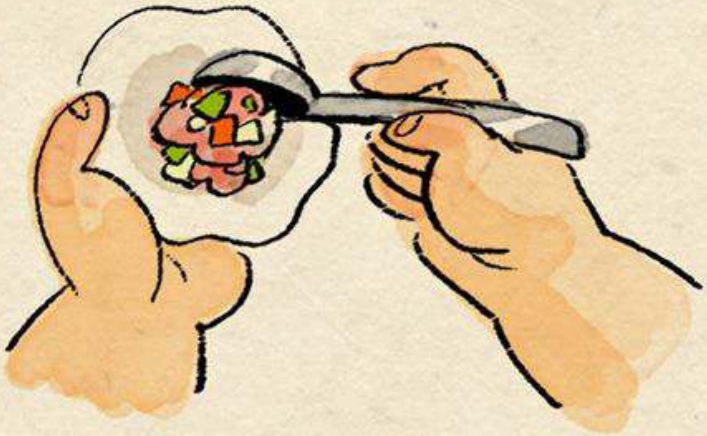
Once your dough has risen, dust your countertop with flour and roll out the dough into a long rope, using the "windmill technique".

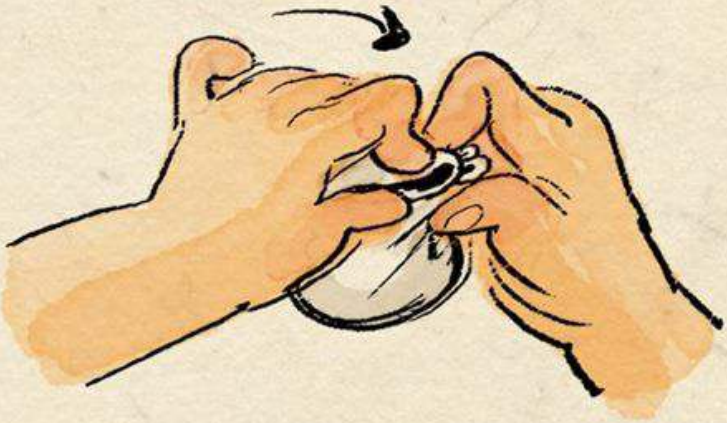
Step 7

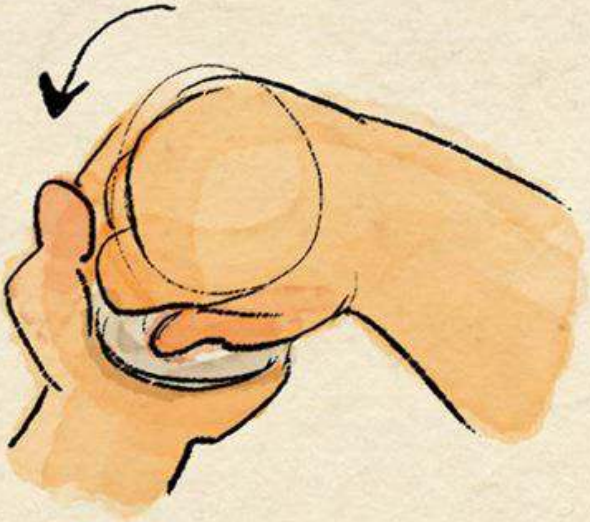
Cut the dough rope into 1/2 inch pieces. Roll each piece out into a wrapper.

Step 8

Spoon 1/2 tablespoon of filling into center of wrapper. Then carefully pinch and fold the wrapper closed, twisting the top to finish. Make sure to press the dough tight to seal the top.







Step 9

Bring a pot of water to a boil. Place the baos in a steaming basket lined with cabbage leaves to prevent sticking, and place the basket on top of the boiling pot of water. Close lid. Steam for 15 minutes, then turn off heat and let the baos rest for 5 min.

Step 10

Eat or adopt as your surrogate child.

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bao - appetit!

illustrated by Domee Shi