

ingredient variation

PORK CHEEK HUM BAO Yield: 14 hum bao

INGREDIENTS	WEIGHT	VOLUME	SCALING %
For the Filling			
Pork cheeks, cleaned of excess fat and sinew	680 g	n/a	100
Onion, minced	240 g	2 cups	35.29
Shaoxing rice wine	115 g	½ cup	16.91
Oyster sauce	80 g	¼ cup	11.76
Sugar	6 g	1½ tsp	0.88
Sesame oil	2.5 g	1 tsp	0.37
For the Hum Bao			
Steamed bun dough see page 237	1 kg	14 ea	
Pork cheek filling	420 g	3½ cups	



- 1 Sear the pork cheeks in a pressure cooker.
- 2 Pour off excess oil, and add the onion.
- 3 Sweat the onion until translucent.
- 4 Add the rice wine, and pressure-cook the pork cheeks at full pressure for 1½ h. Allow the pressure cooker to cool before removing the lid.
- 5 Add the oyster sauce, sugar, and sesame oil. Pull the pork cheeks apart with a spatula, and mix all together.
- 6 Reduce the pork cheek mixture until nearly dry. Cool completely.
- 7 Cut 14 pieces of parchment paper roughly 6 cm by 10 cm / 3 in by 4 in. Lightly oil each piece.
- 8 Divide the dough into fourteen 70 g balls.
- 9 Flatten each ball into a disc with the palm of your hand.
- 10 Using a small wooden dowel, roll in from the edges of each disc toward the center so that the rim is thin but the middle is thick.
- 11 Place 30 g of pork cheek filling in the center of the disc.
- 12 Holding the filled dough in the palm of one hand, pleat the edge with the other hand until the bun is sealed with spiral pleating.
- 13 Place each bun, with pleats up on a piece of oiled parchment paper.
- 14 Proof at 27 °C / 80 °F (65% RH) for 20–30 min or 21 °C / 70 °F for 30–40 min.
- 15 Steam for 15 min in a combi oven on a wire rack or in a bamboo steamer.
- 16 Serve immediately.

You can substitute pork belly or pork shoulder for the pork cheeks.



Reu-Bao: American Pumpernickel (page 4-308) with Pastrami (page XXII)