

## Chinese Steamed Lotus Leaf Buns

<http://userealbutter.com/2015/07/10/chinese-steamed-lotus-leaf-buns-recipe/>

*from Momofuku by David Chang*

1 tbsp + 1 tsp active dry yeast  
1 1/2 cups water, room temperature  
4 1/4 cups bread flour  
6 tbsps sugar  
3 tbsps nonfat dry milk powder  
1 tbsp kosher salt  
1/2 tsp baking powder (rounded)  
1/2 tsp baking soda  
1/3 cup vegetable shortening or rendered pork fat, room temperature

Combine the yeast and water in the bowl of a stand mixer fitted with a dough hook. Add the remaining ingredients and mix on the lowest setting for 8-10 minutes until the dough begins to gather into a ball. Place the dough in a lightly oiled mixing bowl and cover with a dry kitchen towel. Let the dough rise in a warm location for an hour or until doubled in size. Punch the dough down and set it on a clean work surface. Divide the dough in half with a knife or bench scraper, then divide each half into equal-sized fifths (I divided mine into fourths). Roll each piece into a log and cut each dough log into 5 equal pieces for a total of 50 pieces (or 40 if you did it my way). Each piece should be about 25g or the size of a ping-pong ball. Roll each piece of dough into a ball, set an inch apart on a baking sheet, and cover with plastic wrap. Let rise for 30 minutes.

While the dough pieces are rising, cut 50 (or 40) 4x4-inch squares of parchment paper. Coat a chopstick with extra shortening or fat. When the dough is done rising, flatten a ball with the palm of your hand and roll it out to a 4-inch long oval. Place the chopstick across the middle of the oval, fold the dough over the chopstick so you have an oblong semi-circle, pull the chopstick out. Place the folded dough on a parchment square and set on a baking sheet. Repeat for the remaining dough. Cover the buns with plastic and let them rest for 30 minutes. Steam the buns in a steamer for about 10 minutes. Use immediately or let cool and freeze (reheat with 2-3 minutes in a steamer). Makes 50 (or 40) buns.