

# CLASSIC BAO BUNS WITH BARRAMUNDI





## CLASSIC BAO BUNS WITH BARRAMUNDI, CABBAGE AND CASHEWS

Preparation time: 30 minutes

Cooking time: 15 minutes

Serves: 4-6

60g lard, melted

7g instant dried yeast

35g caster sugar

300g bakers' flour

100g plain flour

1 tsp fine salt

400g barramundi fillet, cut into strips.

2 eggs, beaten

1 cup ground rice

vegetable oil, for shallow frying

1 cup cashews

2 Tbsp hoi sin sauce

2 Tbsp mayonnaise

2 cup cabbage, shredded

¼ bunch coriander, chopped

**1 Combine** half the lard with the yeast, sugar, flours and 200ml warm water in the bowl of an electric mixer and mix with the paddle attachment on medium speed for 5 minutes. Add the salt and mix for 3 more minutes. Cover with cling film and set aside for 1 hour, until doubled in size.

**2 Divide** into 12 pieces, roll into balls, then roll out to oval shapes. Brush with the remaining lard and fold over. Place each on a piece of non-stick baking paper, then cover and set aside of 20 minutes, to rise. Place in a steamer and cook gently for 7 minutes until puffed and just set.

**3 Dip** the fish in eggs, then toss in ground rice. Fry in vegetable oil in a pan over a moderate heat until golden and crisp. Drain on kitchen paper.

**4 Pound** the cashews in a mortar until a coarse paste forms, then mix with the hoisin sauce and mayonnaise. Split the bao buns and fill with cabbage, coriander, fish and sauce.