

List of Ingredients:

*For the bao:
5

Recipe Directions

For the bao:

Mix first 6 bao ingredients in a large mixing bowl. With a large spoon, stir to combine until a rough dough forms and turn out onto a lightly floured surface.

With the heel of your hand, push the dough away from you, then fold the part you just pushed away back on itself, give the dough a quarter turn and repeat this motion. Continue like this for 5 minutes.

You'll start to feel the texture of the dough changing – it will become smooth. At this point, you're ready to shape your bao.

Get your sesame oil into a small bowl with a pastry brush ready. Line the steamer basket with parchment or liners.

Divide the dough in half. Roll the first half of dough into a log. Divide the log into 12 equal pieces.

Working with one at a time shape a piece into a small ball. Then gently flatten the ball into a small oval with a rolling pin and roll the dough out into an oval shape. Brush the exposed side of the dough with a little sesame oil, then fold it over onto itself. Place the bao into the lined steamer. Repeat with the remaining pieces of dough. Don't put the bao too close together in the steamer as they will rise and puff up when they cook and can stick together.

The dough needs to rest for 30 minutes to puff up and rise. After 30 minutes, place the steamer on top of the boiling pot and let steam for 10 minutes, until the bao puffs up even more and looks glossy. They're now ready to fill!

For the filling:

Clean and slice the oyster mushrooms

Mix the flour, cornstarch, nutritional yeast, spices and salt in a bowl, whisk in the milk and water

For the crumble, blend the crushed cornflakes, corn starch and salt. Place in a flat dish

Dip the mushrooms in the flour batter mixture, remove with a fork to remove that excess mix and coat with cornflake topping

Heat oil in a pan. Fry breaded mushrooms until crispy. Place on a paper towel lined plate to drain.

Change out the oil halfway through frying or as needed

Prepare the vegetables

For the sauces:

Mix the Asian BBQ ingredients together and pour over mushroom pieces. Sprinkle sesame seeds over sauced mushrooms

Mix mayo and sriracha sauce for the drizzle together, place in a squeeze bottle

Build the Bao:

Layer the bao with diced cabbage, carrot, "chicken" pieces, cucumber, radishes and fresh cilantro

Add generous drizzles of sriracha mayo on the Bao buns

Enjoy!

Mushrooms, West Slope Shittakes, Brian Zinger, Westford, VT

Maple Sriracha, Sugar Bob's, Chester, VT

Carrots, Jericho Settler's Farm, Jericho, VT

Flour, King Arthur Flour

Whole milk, Monument Farms, Weybridge, VT

Green cabbage, Jericho Settlers Farm, Jericho, VT