

## Steamed Red Bean Bun Recipe

### Ingredients for Filling:

100g red beans, cleaned and rinsed before soaking  
overnight with about 300-350ml water  
30g sugar or according to taste

### Ingredients for Buns:

500g low protein flour  
(sifted with 1 teaspoon baking powder)  
2 tablespoons sugar  
10g dry yeast, mixed with 260g warm water  
(leave for 5 minutes to allow the yeast to froth)  
2 tablespoons olive oil/corn oil

### Method:

To make the filling: Put red beans and water (that was used to soak beans overnight) into a pot and bring to boil. Lower the heat and simmer until soft. Add in sugar only when the beans are ready and cook until the water reduces and is almost dried (making sure they do not burn). Remove from heat, put in a colander to drain and leave to cool. To prepare Buns: Put low protein flour and baking powder mixture, sugar into a mixing bowl and stir well with a whisk. Slowly pour in activated yeast and mix into a dough. Add in olive oil and continue to beat until smooth. Add in cooked cooled red beans mixture and mix well. Cover with a piece of wet towel and leave to rest for approximately 30 minutes. Make into small balls (size according to your preference) and leave to rise again for about 20-30 minutes or until double in size. Steam in a preheated steamer at high heat for 10-15 minutes. Remove and serve.