THE J.M. SMUCKER Co

Nick Liu's DaiLo Big Boss Bao

Prep Time	Cook Time	Serves	Difficulty
2 hrs	30 mins	20	N/A

Ingredients

- **Steam Buns:**
- 2 1/2 tsp (8 g) dry active yeast
- 1/3 cup (83 mL) warm water
- 6 cups (750 g) **Robin Hood®** Best for Bread Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1/3 cup (84 g) sugar
- 3 tbsp (22 g) **Carnation®** Instant Skim Milk Powder
- 1 3/4 tsp (10 g) salt
- 1 tsp (4 g) baking soda
- 3/4 tsp (3 g) baking powder
- 1/4 cup + 2 tbsp (58 g) shortening
- **Boss Sauce:**
- 3 (54 g) egg yolks
- 1 clove (3 g) garlic minced
- 1/2 tbsp (7.5 mL) lemon juice
- 1/2 tbsp (7.5 mL) pickle liquid
- 1 tsp (15 g) Dijon mustard
- 1/2 tbsp (4 g) sweet paprika
- 3 cups (750 mL) vegetable oil
- 1/4 (25 g) onion, fine dice
- 2 (50 g) pickles, fine dice
- 1/4 cup (60 mL) ketchup
- **Big Boss Meat:**
- 2.5 lb (1.13 kg) ground beef
- 1 (150 g) diced onion
- 1 tbsp (15 g) yellow mustard
- 1/4 cup (60 mL) ketchup
- 1 tbsp (15 mL) Boss sauce
- 2 tbsp (16 g) cornstarch
- 1/2 tbsp (27 g) salt
- 1/2 tbsp (4 g) pepper
- 10 slices (250 g) processed cheese, cut into smaller squares
- 5 (250 g) garlic kosher dill pickles, sliced

Directions

Step 2:

Activate the yeast by adding it to the warm water for 5 to 10 minutes, until frothy.

Step 3:

Combine dry ingredients (flour, sugar, milk powder, salt, baking soda, baking powder) and shortening in a stand mixer or bowl using a hand mixer. Give it a quick mix on low speed. Slowly add in the yeast mix and continue mixing until it forms a smooth and elastic ball of dough.

Step 4:

On a clean surface, knead the dough by hand for 5 minutes. Place in a lightly oiled bowl, cover with plastic wrap and proof for 1 hour or until dough doubles in size.

Step 5:

Punch down dough and roll it into a log. Slice the log into 40 g portions and roll them into balls. Set them on a lined baking sheet and cover. Let them rise for 40 minutes.

Step 6:

Tip: Shape each bun into a ball by rolling it on the counter under your cupped hand. You will feel the ball tighten up creating a perfectly shaped bun.

Step 8:

Add egg yolks, mustard, pickle juice, and lemon juice to a food processor. Give it a quick pulse. Slowly drizzle in the oil while it blends, then add paprika, onions, pickles, and ketchup. Pulse until smooth and creamy.

Step 10:

Add ground beef, onions, mustard, ketchup, Boss Sauce, cornstarch, salt, and pepper to a large bowl. Mix with clean hands until well combined. Roll mixture into 20g balls, then place cheese and pickles on top. Place aside until assembly.

Step 12:

Flatten the balls of dough into even circles on a lightly floured surface.

Step 13:

Place a piece of Big Boss Meat in the centre of the dough and pull the sides of the dough over the meat and pinch in the center. Pull over the other two sides over joining the dough. Pinch and spin the bao to seal. Place each bao on an individual parchment paper square and let rise for 20 to 30 minutes.

Step 14:

Brush sesame oil and top each bao with sesame seeds, then steam in a steamer or steamer basket on high for 12 to 15 minutes.

Step 15:

Serve with shredded lettuce, fried onion, and Boss Sauce.

Images

