



# Bao bun

Jan Hartwig



## To prepare the bao buns

Knead all of the ingredients up to and including butter to form a smooth dough and leave to rest for 2 hrs. Divide into 4 portions and roll out so that the peeled fig fits inside and can be completely covered. Leave to rise for 1 hr. Steam in the combi-steam cooker for 7 mins. at 100 °C.

## To prepare the vanilla custard

Bring the cream and vanilla to the boil and leave to infuse for 10 mins. Gently beat the egg yolks and sugar in a bain-marie and then add the hot cream. Stir with a rubber spatula until the mixture thickens. Transfer the custard to a cold bowl and leave to cool.

## To prepare the vanilla vinegar broth

Bring the water, sugar and vanilla to the boil, leave to cool. Season to taste with the vinegar.

## Rezept für 4

### Ingredients for the bao buns

500 g flour, type 405  
260 g water  
25 g yeast  
5 g baking powder  
10 g salt  
50 g sugar  
25 g butter  
4 whole figs

### Ingredients for the vanilla custard

200 ml cream  
2 egg yolks  
30 g sugar  
2 vanilla pods, seeds scraped out

### Ingredients for the vanilla vinegar broth

100 g sugar  
1 vanilla pod, seeds scraped out  
100 g Chardonnay vinegar  
50 g water

### Ingredients for the fig leaf oil

150 g fig leaves  
100 ml sunflower oil

**To prepare the fig leaf oil**

Mix the fig leaves and oil in the Thermomix for 8 mins. at 80 °C. Pass through a sieve.

**Anrichten**

Cover the hot bao buns with the vanilla custard and sprinkle with the poppy seeds.  
Serve in the centre of the plate. Pour the vanilla vinegar broth all around and add a drizzle of fig leaf oil.