



# Steamed Buns



## To prepare the mushroom filling

Clean and chop the mixed mushrooms. Place in a bowl and season with the salt, pepper, soy sauce, sake, olive oil and maple syrup. Heat up a frying pan with a spoon of seed oil, sweat the shallots and garlic until soft. Add the seasoned mixed mushrooms and sauté over a high heat. Place everything in a food processor and blitz to achieve a chunky consistency. Season with salt and pepper to taste. Let the filling cool down before stuffing the buns.

## Rezept für 4

### Ingredients for the mushroom filling

200 g mixed mushrooms  
(shiitake, button, king oyster mushroom)  
15 ml soy sauce  
10 ml sake  
10 ml olive oil  
5 ml maple syrup  
2 shallots, brunoised  
1 garlic clove, thinly sliced  
black pepper, to taste  
salt, to taste

### Ingredients for the steamed bun dough

300 g flour  
12 g dry yeast  
7 g baking powder  
18 g sugar  
155 g water  
20 g margarine (melted)  
7 g salt

### Ingredients for the lime and serrano chilli kosho

10 green serrano chillies, with seeds  
2 limes, zest and juice  
35 g salt

### Ingredients for the kosho mayo

350 ml rapeseed oil  
100 ml aquafaba  
60 g kosho (Japanese chilli/citrus paste)  
1 lime, zest and juice  
salt, to taste



### **To prepare the steamed bun dough**

Bloom the yeast with lukewarm water until frothy, place all ingredients in a bread machine with a hook attachment and knead for 10 minutes. Place the dough in a clean bowl and cover with a damp towel. Proof the dough until doubled in size. Using a rolling pin, roll out the dough to a thickness of 5 mm and cut out circles. Place the filling in the centre, wrap the dough around the filling and seal the buns. Roll the buns between both hands to create an even shape and place in perforated baking trays on baking paper or silpats. Preheat on steam mode to 100 °C. Brush the buns with a little seed oil and proof until doubled in size. Steam for 10 minutes.

### **To prepare the lime and serrano chilli kosho**

Clean the chillies and remove the stems. Chop finely or pulse using a food processor until a chunky consistency is achieved. Using a microplane, remove all the zest from the limes (only green, avoid white part) and juice the limes. Place the serrano chilli chunks, lime juice, lime zest and salt in a bowl and fold together, massaging it with your hands for a few minutes to release the oils from the lime zest (wear gloves). Place the paste in a vacuum bag or sterilized containers and let it ferment in the fridge for a minimum of 3 weeks. The saltiness, spiciness and bitterness will transform into the incomparable aroma of a kosho.

### **To prepare the kosho mayo**

Emulsify the oil into the kosho and aquafaba, pouring it slowly while blending. Season with salt and lime to taste. Kosho is a fermented chilli citrus paste which in my opinion is the greatest combination. Young kosho tastes bitter, tangy and definitely hot, but after fermenting in the fridge for a few weeks its full potential is revealed, giving a fascinating, unique aroma. I like it as a condiment with sushi rice, grilled veggies or, in this case, to flavour a basic sauce.