

Matcha Swirl Steamed Buns

Plain Dough

150g all-purpose flour
30g wheat starch
3/4 tsp instant dried yeast
30g sugar
1/2 tbsp vegetable oil
90g milk

Matcha Dough

1 tbsp matcha powder
150g all-purpose flour
30g wheat starch
3/4 tsp instant dried yeast
30g sugar
1/2 tbsp vegetable oil
90g milk

Make plain dough, mix all ingredients and knead into a smooth pliable dough. Cover and let it rest.

Do the same with the matcha dough.

Dust your work surface with some flour. Roll out the white dough into about 12 x 8 inch rectangle with a rolling pin.

Roll the matcha dough into roughly the same size as the plain dough. Place this dough on top of the plain dough.

Roll the dough up, starting from the side near you into a long log. Seam side down.

Use a serrated knife to cut into 8 pieces.

Arrange on top of parchment paper.

Cover and leave it to proof for 30 mins.

Steam over medium heat for 12 mins. Turn off the heat and leave it covered for 5 mins before opening the lid.

Submitted by: Donna H. (Seattle, WA)