

Matcha Steamed Buns

Recipe:

300g medium-protein flour

160g milk

1/2 tsp instant dried yeast

30g sugar

7g coconut oil

1 tsp matcha powder, dissolved in 1 tbsp hot water into a paste

Black food coloring pen

Red food coloring pen

Mix all of the ingredients (except the matcha paste). Knead by hand into a smooth pliable dough (it takes about 10 mins).

Divide the dough into 2 portions. Add the matcha paste into 1 portion of the dough and knead into a green color dough.

Divide each dough into portions and shape them into any desired characters.

Place them on a baking paper and arrange on a steamer basket. Cover and leave to proof until doubled in size (about an hour).

Steam over medium heat for 15 mins. Turn off the heat and leave it for 5 mins before opening the lid.

Draw details with food coloring pens. Enjoy!

Thank you!