

STEAMED BUN WITH SHRIMP AND PICKLED RADISH

MAKES ABOUT 16 BUNS

INGREDIENTS

SHRIMP

- 24 medium shrimp, peeled, deveined
- 1 teaspoon red curry paste
- 1 teaspoon fish sauce (nam pla)
- 1 egg white
- 1 tablespoon coriander, coarsely chopped
- 2 scallions, white part only, sliced thinly

BUN DOUGH

- 1 tablespoon plus 1 teaspoon active dry yeast
- 1½ cups water, at room temperature
- 4½ cups all-purpose flour
- 6 tablespoons sugar
- 3 tablespoons non-fat milk powder
- 1 tablespoon salt
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ⅓ cup rendered pork fat or shortening,
at room temperature

GARNISH

- Lhasa Yellow Achar (recipe follows)
- Sriracha

FULL MENU

1ST COURSE:

Smoked Chicken Tostada

**Steamed Bun with Shrimp and
Pickled Radish**

2ND COURSE:

Green and White Asparagus,
Duck Breast, Smoked Oil,
Buttermilk Dressing

3RD COURSE:

Red Fish Curry, Vermicelli
Noodles, Pomelo Salad

4TH COURSE:

Watermelon Trifle with White
Chocolate Cream

INSTRUCTIONS

PREPARING THE SHRIMP

Place the shrimp into the bowl of a food processor, pulse the shrimp until they are coarsely chopped, 1/8-inch size (about 1 minute). Remove the shrimp from the bowl and combine them with the curry paste, fish sauce, beat in the egg white until smooth, then stir in the coriander and the green onion. Make a small patty and shallow fry it to check the seasoning, adjust accordingly. Shape the mixture into small oval patties about 1½-inch diameter and ½-inch thick, and refrigerate.

BUN DOUGH

In bowl of electric mixer, fitted with a dough hook, combine yeast and water. Add flour, sugar, milk powder, salt, baking powder, baking soda and fat, and mix on low speed for about 8-10 minutes.

The dough should gather together in a neat, not-too-tacky ball on the hook. When it does, lightly oil a medium mixing bowl, put dough in it, and cover the bowl with a dry kitchen towel. Put it in a warm area and let it rise until the dough doubles in bulk (about 1¼ hours).

SHAPING THE BUNS

Punch dough down and turn it out onto a clean work surface. Using a bench scraper or a knife, divide dough in half, then divide each half into 5 equal pieces. Roll each piece into a log and cut each log into 5 pieces, making 50 pieces in total. They should be about the size of a ping-pong ball and weigh about 35g. Roll each piece into a ball. Cover balls with plastic wrap and allow them to rest and rise for 30 minutes.

Meanwhile, cut 50 (2 x 2-inch) pieces of wax paper and grease a chopstick with whatever fat you are using.

Flatten one ball with the palm of your hand, then use a rolling pin to roll it out into a 4-inch long oval. Lay the greased chopstick across the middle of the oval and fold the oval over onto itself to form the bun shape. Withdraw the chopstick, leaving the bun folded, and put the bun on a square of parchment paper. Stick it back under the plastic wrap and form the rest of the buns. Let the buns rest for 30 to 45 minutes; they will rise a little.

Assemble steamer and bring water to a boil. Carefully place 5 to 7 buns (still on parchment paper) in steamer rack, do not let buns touch. Cover tightly and steam over high heat until buns are puffed and cooked through (about 8-10 minutes). Using tongs, transfer buns to a plate, discard parchment paper and wrap buns in towel to keep warm. Once all are cooked, keep warm in steamer that has been turned off.

TO SERVE

Heat two large skillets over medium heat and add 2 tablespoons of vegetable oil to each pan. Place the shrimp patties into the pans, lower the heat slightly and cook for two minutes, then turn over and cook for a further two minutes, or until cooked.

Open up a steamed bun and place one shrimp patty on one side, drizzle a line of Sriracha along the center of the shrimp and top with some Lhasa Yellow Achar. Repeat with remaining steamed buns and serve.

LHASA YELLOW ACHAR

- 2 tablespoons vegetable oil
- 1 tablespoon ginger, minced
- ¼ cup shallots, finely chopped
- 1 teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon chili oil
- Quick Pickled Radish (recipe follows)
- 1 teaspoon turmeric
- ½ cup coriander, chopped
- Salt

Heat oil then add the ginger and shallots and sauté. Stir in cumin, coriander, chili oil and sauté until tender. Add drained radish pickle, turmeric and cook 1 minute. Remove from heat and cool. Just before serving, stir in coriander, taste and season.

QUICK PICKLED RADISH

- 2 cups water
- 1 cup rice wine vinegar
- ¾ cup sugar
- 4½ teaspoons salt
- 1 lb daikon radish, peeled and cut into julienne
- 2 medium scallion
- ½ small onion, cut into thin slices
- 2 tablespoons ginger, minced
- 1 to 2 tablespoons garlic, minced
- 1 teaspoon dry-roasted Sichuan peppercorns

Combine the water, rice wine vinegar, sugar, and salt in a saucepan, bring to a simmer, then refrigerate until cold.

Combine the remaining ingredients in a plastic container large enough to hold the pickling liquid. Pour the pickling liquid over the daikon. The vegetables are ready after 2 hours. Keep refrigerated until ready to use.