

Pang Susi Recipe

Ingredients dough

1. 500g plain flour
2. 250g butter
3. 2/3 cup sugar
4. 2 large egg yolks or 3 small egg yolks
5. ½ cup milk
6. 1 level tsp salt
7. 11g yeast
8. 1 tsp sugar
9. ½ tsp salt
10. 2 tbsp evaporated milk
11. ¼-½ cup lukewarm water
12. (Mix blue ingredients into a dough and set aside until it rises)

Method dough

1. Sift flour and salt
2. Rub butter into sifted flour
3. Add egg yolks and milk
4. Add sugar
5. Add yeast dough
6. Mix the dough well
7. Lift the dough and slam it into the mixing bowl multiple times
8. Leave the dough to rise for at least 1 ½ hours

Ingredients filling

1. 350g minced pork meat
2. 150g pork luncheon mean (chopped)
3. 3 medium onions
4. 1/3 sugar, salt and pepper to taste
5. 1 tsp all spice
6. 2 tsp corn flour

Method filling

1. Fry onions in a slightly oiled pan
2. Add meat and stir fry
3. Once cooked add luncheon meat
4. Sugar, salt pepper and all spice
5. Mix well
6. Place meat on strainer to drain excess oil

Making the buns

1. Divide dough into equal portions of dough
2. Take each small dough ball and flatten dough on palm of hand
3. Place 1 tap of cooked meat into the center, seal dough, roll into ball, and shape into an oval (repeat 30-40 times)
4. Place unto oiled baking tray
5. Bake the buns for 30 minutes at 170 degrees until they are golden brown
6. After the first 15 mins of baking time remove buns and glaze them with egg
7. Return and allow to finish cooking
8. Leave buns to cool best eaten the following day