

Maple Chili Foraged Bolete Bao

Ingredients

For the Bao Buns

- 2 $\frac{3}{4}$ cups all-purpose flour
- $\frac{3}{4}$ cup plant-based milk
- 2 tbsp. granulated sugar
- 1 tbsp. instant yeast
- 1 tbsp. olive oil
- $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{2}$ tsp. salt

For the Mushrooms

- 4 cups fresh sliced boletes (porcini or similar)
- 2 cloves garlic, minced
- 2 tbsp. maple syrup
- 1 tbsp. soy sauce
- 1 tsp. chili flakes
- $\frac{1}{2}$ tsp. apple cider vinegar
- $\frac{1}{2}$ tsp. Chinese five spice

Toppings:

- 1 carrot
- 2 scallions
- $\frac{1}{2}$ bell pepper
- $\frac{1}{4}$ cup apple cider vinegar
- 1 tbsp. granulated sugar
- $\frac{1}{2}$ tsp. salt
- 1 tsp. chili flakes
- Chopped peanuts, for serving
- Chopped cilantro, for serving

Also Required:

- 16 coffee filters or parchment squares
- A steamer

Steps

1. Start by working on your bao buns. Boil a little water, and once hot pour $\frac{1}{4}$ cup into the bowl of your mixer. Add your plant-based milk to the water, and mix so that the whole thing is warm but not hot. Add the sugar and yeast, stir, and let sit for about 10 minutes until the yeast is frothy.
2. After 10 minutes, add the olive oil and give a quick whisk. Add the remaining ingredients- the flour, baking powder, and salt. Turn on the mixer, slowly at first, until a dough has formed. Use a dough hook and use your mixer to knead the dough for about 5 minutes, until the dough is soft, elastic, but not sticky. Lightly oil a bowl, form the dough into a ball, and cover with a clean, damp, dish cloth. Let sit in a warm place for about 90 minutes until it has doubled in size.
3. While the dough rises, start on the quick pickle. Cut the carrots and peppers into the size of matchsticks. Cut the scallions into a similar length. Place them in a jar or heat resistant bowl. Add the vinegar, sugar, salt, and chili flakes into a saucepan with $\frac{1}{4}$ cup of water. Heat to a simmer, stirring, until the salt and sugar is dissolved. Pour the brine over the vegetables, and transfer to the fridge until needed.



4. Return to the bao dough. Punch down the risen dough, and divide it into 16 equal pieces. Working one at a time, roll a piece of dough into a ball and use a rolling pin to flatten it into a circle, about 3-4 inches across. Gently fold the dough over into a half-moon, and place on a prepared parchment paper square or coffee filter. Repeat with the remaining dough, and cover again with the damp towel. Let sit to rise for 30 minutes.

5. Set up a steamer, and transfer the risen bao on their coffee filters or parchment paper to the steamer working in batches. Leave at least an inch between the buns as they will grow. Let steam, covered, for 8 minutes. Remove from the heat and spray a little water on the coffee filters to prevent sticking. Once cool enough to handle, remove the bao from the coffee filters and set aside. Repeat with all the dough.

6. Combine all of the ingredients aside from the boletes in a jar along with two tablespoons of water and mix. Set aside. Heat some oil in a large skillet, and add the mushrooms. Cook the mushrooms, stirring and flipping occasionally, until they are crispy. Add the remaining ingredients to the hot pan, stirring so the water evaporates and sauce coats all the mushrooms in a sticky glaze. Remove from the heat.

7. Fill the bao with some of the pickled vegetables, glazed mushrooms, chopped peanuts, and cilantro. Enjoy!