





Coconut Custard Pau

Take a traditional pau and put your creativity on display, by filling it with a surprisingly delicious coconut custard.

1 Portion    Some skill required  up to 5 Min.



Ingredients:

For Coconut Custard Pau:
600 g Dr. Oetker Nona Pau Flour
5 g Dr. Oetker Nona Instant Yeast
25 g Dr. Oetker Nona Vegetable Shortening
250 ml Water
360 g Coconut Custard

- 1 In a mixing bowl, combine Dr. Oetker Nona Pau Flour, Instant Yeast and water into a dough. Knead for 5 minutes or until it is smooth.
- 2 Add in vegetable shortening and continue to knead for another 10 to 15 minutes or until the dough is soft, elastic and shiny. Cover and let it rest for 15 minutes.
- 3 Lightly knead the dough to release air bubbles. Divide the dough into 24 portions (about 35g each).
- 4 Roll each portion into a ball, flatten and wrap with 1 tablespoon (about 15g) kaya paste. Seal opening and lay the dough on a piece of parchment paper. Cover and let it proof for 60 minutes.
- 5 Bring water to boil in a steamer. Steam the pau on medium heat for 10 minutes. Turn off the heat and let the pau sit in the steamer for 5 minutes. Serve hot.