

vegan pork buns with oyster mushroom bacon

Author: olivesfordinner.com Prep Time: 4 hours Cook Time: 30 minutes

Total Time: 4 hours 30 minutes Yield: 35 buns



INGREDIENTS

SCALE

ONE RECIPE [MOMOFUKU'S PORK BUNS](#) WITH THE FOLLOWING ADAPTIONS:

To make these vegan, I left out the milk powder and swapped out the pork fat with 1/3 cup refined melted coconut oil with 1/2 tsp liquid smoke whisked in.

This recipe says it makes 25 buns, but says in step 2 that it makes 50 buns. I made about 35 buns following this recipe.

I found that the dough was easier to work with rolled into balls then chilled. The recipe says you can steam them all and freeze, but I found it better to store the dough rolled into balls and only rolling out the desired amount for steaming.

FOR THE OYSTER MUSHROOM BACON (DOUBLE OR TRIPLE AS DESIRED. I USED 1-2 PIECES OF MUSHROOM PER BUN)

20 large oyster mushrooms, tough ends removed and wiped down with a damp paper towel if needed
 2 TB refined coconut oil
 2 tsp toasted sesame oil
 1 tsp liquid smoke
 1/2 tsp salt

TO SERVE

any prepared pickles (I used [this recipe](#))
 mandolined cucumber slices
 hoisin sauce
 sliced scallions
 cilantro

INSTRUCTIONS

- 1 Preheat oven to 375.
- 2 To make the oyster mushroom bacon, combine the oils, liquid smoke and salt in a large bowl. Toss the mushrooms to coat. Place the mushrooms gill side down in a cast iron pan or baking sheet, taking care not to crowd them. After 10 minutes, if there is a lot of moisture in the bottom of the pan or sheet, remove from the oven and tilt to collect and discard with a spoon.
- 3 Return to the oven and bake for 5 minutes more, watching them carefully to avoid burning. Flip, then bake for about 5 minutes more, or until they have a nice color around the edges, keeping a close eye on them. Transfer to paper towels to drain slightly and allow them to crisp up.
- 4 To serve, assemble the steamed buns with hoison sauce, one or two pieces of mushroom, something pickled, scallions and fresh cilantro. Serve warm.

DID YOU MAKE THIS RECIPE?

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