# Sweet bean mushroom bao



About 20 minutes · Serves 2

## Ingredients

- 4 small plain bao buns, ready to steam
- 250 g mushrooms, sliced; 1 tbsp cooking oil
- 1½ tbsp Tian Fu sweet bean sauce; 2 tbsp water
- ½ cucumber, cut into sticks; 2 spring onions, sliced

## Method

1. Steam the bao according to the packet directions.
2. Heat the oil and cook the mushrooms for 6–8 minutes. Add sweet bean sauce and water, then stir until glazed.
3. Fill the warm bao with mushrooms, cucumber and spring onion. Serve immediately.

Adjust the sauce and spice level to your taste.

## Made with Tian Fu




**Sweet bean sauce**

170g / 6oz.

Cooking times are approximate. Check product labels for ingredients and allergens.