

# Char Shao Siu (Barbecued Pork Puffs)



**Makes 10-12**

**Prep 20 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

plain flour for dusting  
700g ready-made puff pastry  
1 egg, beaten  
2 tbsp sesame seeds

## Char Siu

vegetable oil  
1 onion, diced  
300g pork tenderloin, cut into small cubes  
2 tbsp honey  
1/2 tsp Chinese five-spice powder  
1 tsp sesame oil  
2 tsp potato starch

1. To make the char siu, heat a frying pan or wok over a high heat, add 2 tbsp vegetable oil and when it's hot, add the onion and cook for 3 mins until softened a little. Add the pork and fry for 5 mins more until cooked through. Add 4 tbsp of water along with the remaining ingredients, except the potato starch. Cook for a further 5 mins, then add the potato starch to thicken the filling. Transfer to a bowl and set aside to cool.
2. Heat the oven to 200C/ Fan 180C/ Gas 6. Oil a baking sheet. Lightly dust a work surface with flour and roll the pastry out as thinly as possible, about 2mm-3mm thick. Cut out eight 10cm-12cm squares. Make sure the filling is cold, then add 1 tbsp of the filling to each square. Brush the edges with beaten egg and fold over to make triangles, pressing the edges to seal. Brush the parcels with beaten egg and sprinkle with sesame seeds.
3. Put the pastries on the baking sheet and bake for about 15-20 minutes until golden brown and puffed.