

## Keke Pu'a (Pork Buns)

**Serves:** 12

**Prep time:** 40 minutes + 1 hour proofing

**Cook time:** 30 minutes



½ serve per portion

### Ingredients

#### *Dough:*

1 tablespoon yeast  
¼ cup very warm water  
1 teaspoon sugar  
1 cup warm milk  
2 tablespoons oil  
1 tablespoon sugar  
2 ¾ cup plain flour  
1 teaspoon salt  
½ teaspoon baking powder  
1 teaspoon oil (for greasing bowl)

#### *Filling:*

2 tablespoons olive oil  
1 brown onion, thinly sliced  
2 tablespoons brown sugar  
2 garlic cloves, crushed  
1 teaspoon fresh ginger, grated  
250g lean pork mince  
2 cups cabbage, shredded  
1 cup frozen corn, carrot, pea mix  
2 tablespoons corn flour  
2 tablespoons oyster sauce  
2 tablespoons soy sauce  
½ cup water

### Method

#### *Dough:*

ADD yeast, warm water and one teaspoon sugar to a small bowl and stir to activate. Leave for 10 minutes until yeast gets frothy.

ADD warm milk, oil and remaining tablespoon of sugar to a large bowl and mix well. Add in yeast mixture once frothy and mix.

ADD flour, salt and baking powder to bowl and mix until dough starts to form.

TURN mixture out onto a floured board and thoroughly coat hands in flour.

KNEAD dough for about 10 minutes, adding more flour to your board and hands as needed.

GREASE the bowl with a teaspoon of oil and place the dough back in. Cover and leave for 1 to 1 ½ hours, until the dough has doubled in size.



Discretionary Food

*Filling:*

HEAT olive oil in a saucepan over medium heat and add onion once hot. Fry until translucent and soft – about 10 minutes.

ADD brown sugar, garlic and ginger and cook for a further 1-2 minutes or until fragrant.

ADD pork mince and fry until it starts to brown.

ADD cabbage and frozen vegetable mix and fry until cabbage has softened – 3-5 minutes.

STIR in corn flour and oyster sauce until everything is evenly coated then pour in water.

SIMMER until sauce thickens, 1-2 minutes, then remove from heat and allow to cool.

*Assembly:*

CUT 12 squares of baking paper to sit underneath each bun (about 8cm x 8cm).

PUNCH air out of dough, then gently roll into a log and slice into 12 even pieces.

PRESS each piece of dough into a circle, about 10cm in diameter and 0.5cm thick.

EVENLY distribute the filling amongst the 12 rounds of flattened dough, being careful not to get it on the edges, then pinch the dough closed around the filling.

PLACE each pinched bun onto a square of prepared baking paper. If you struggled to get the pinched seam neat, you can place the pinched side down on the paper to hide it.

ARRANGE buns in a steamer over a pot of boiling water and steam for 15. Don't overcrowd the steamer as the buns will expand as they cook – you will need to cook in batches.

*Recipe courtesy of the Country Kitchens 2026 Country of Study Collection - Samoa*

