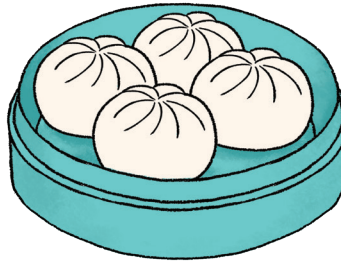








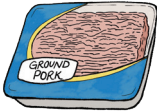


Dietary Modifications for:

Pork Bao Buns



rad^odish

Diet	Ingredient	Swap
 <p>Gluten-Free</p>	  	<p>Use gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour, Cup 4 Cup, or King Arthur Flour.</p> <p>Make the following modifications:</p> <ul style="list-style-type: none"> • Step 1: Increase water quantity to $\frac{2}{3}$ cup. • Step 2: Omit kneading. • Step 8: Instead of a rolling pin, use your hands to pat each ball of dough and flatten into a 4-inch circle. • Step 9: For easier shaping with more fragile dough, set dough on palm of your hand and cup to shape. • Step 11: Increase steaming time to 15 minutes. <p>Replace with tamari or use gluten-free soy sauce, such as Kikkoman.</p> <p>Use gluten-free hoisin sauce.</p>
 <p>Vegan</p>	 <p>Dairy-Free</p>  <p>Egg-Free</p>	<p><i>No modifications necessary.</i></p>
 <p>Vegetarian</p>		<p>Replace with plant-based beef, such as Beyond Meat or Sweet Earth.</p>