



## Amazon.co.uk teams up with TV baking talent Kim-Joy to create a unique take on a British classic - the mince pie bao bun

November 14, 2019

*The 'Mince Bao' is available now for £6.99 for a pack of four on [AmazonFresh](#) from C.Lidgate*

**LONDON, 10 November 2019** - Amazon has teamed up with 2018 Great British Bake Off finalist, Kim-Joy, and [C.Lidgate](#), one of London's oldest butchers and top-class foodie destination, to create the 'Mince Bao', a modern take on the perennial Christmas favourite which features traditional sweet mincemeat encased in a bao bun. The limited-edition Christmas treat will be available for customers to buy from today on [AmazonFresh](#) for £6.99, for a pack of four.

Typically, traditional bao buns are a type of filled, steamed bun that date back to the 10th century. Today they are commonly found across south-east Asia and have become increasingly popular as a snack or street food around the world. There are many different types of filling including meat and assorted vegetables. Whilst many people will be familiar with the traditional savoury bao bun flavours, these unique sweet mincemeat buns will be sure to create conversation this Christmas.

Ahead of the festive season Kim-Joy created the recipe to bring these two famous foodstuffs together - reflecting the diverse culinary scene in the U.K. The mince pie bao buns – or 'Mince Baos' – will give Amazon customers a treat for the taste buds this Christmas, whether they want to try their hand at making their own or buy them through AmazonFresh supplier C.Lidgate on Amazon.co.uk.

Great British Bake-Off finalist, Kim-Joy said: "I grew up eating bao buns made by my mum and have loved the challenge of bringing together traditional food from my childhood with a British classic to create the new Mince Baos. The buns are ideal for creating a bit of fun in the kitchen at Christmas - as you can see from my penguin version. Here's hoping that everyone looks forward to trying something unique and tasty this Christmas!"

"Here at C. Lidgate, we're always looking to add something different to our Christmas menu," said Danny Lidgate. "Working with AmazonFresh and Kim-Joy to create the mince pie inspired bao buns was a lot of fun and makes for a unique addition to our normal dessert range. The traditional bao bun pastry mixes with the mincemeat to create a luxuriously rich, sticky texture that is the perfect addition to any festive feast."

Kim-Joy has created a ['how-to' video](#) for anyone wanting to try making them at home and for the more creative bakers, she has also come up with some festive decoration ideas to make them really stand out.

"We take pride in offering our customers fresh, high quality and innovative products like these Mince Baos. By working with one of our local suppliers C.Lidgate and talented baker Kim-Joy we are able to push the realms of innovation even further." said Louis de Kock, Senior Vendor Manager, AmazonFresh. "We're sure our foodie customers will be experimenting with the classics when it comes to entertaining family and friends this festive season."

Find out more and buy the mince pie bao buns from Amazon today at [AmazonFresh](#).

For further information on AmazonFresh visit: [Amazon.co.uk/fresh](#)

Find out more about C.Lidgate [here](#).

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### Notes to Editors:

#### **Mince Pie Bao Bun recipe**

**Mincemeat:** (This makes a very large quantity and can be decanted into sterilised jars to be used on future occasions.)

200g currants  
200g sultanas  
200g raisins  
200g dried cranberries  
50g dried cherries  
60g finely chopped pecans  
3 cooking apples  
125g butter  
250g light muscovado sugar  
Grated rind of 2 oranges  
Grated rind of 2 lemons  
Juice of 1 lemon  
Juice of 2 oranges  
4tsp mixed spice

1tsp cinnamon  
1/4tsp nutmeg  
150g brandy

To make the mincemeat:

1. Peel and finely chop the apples. And then finely chop the pecans and dried cherries.
2. Melt the butter on a low heat in a large pan, then add all the ingredients, apart from the brandy.
3. Bring the heat up to a slow simmer and cook for about 10 mins, until the apples are soft. Make sure to stir occasionally so that the ingredients at the bottom of the pan don't burn.
4. Allow to fully cool, then add the brandy. Stir, then transfer to sterilised jars. The fruit will soak up most of the alcohol.

#### **For the bao dough:**

Makes 12

Ingredients:

300g plain flour  
3g fast action, instant yeast  
3g salt  
60g caster sugar  
90g whole milk (will work with plant based milk too, to make vegan)  
85g water  
1 tbsp vegetable oil

Plus:

Orange and black gel food dyes  
Extra water and plain flour

#### **Method:**

1. Add the flour, yeast, salt and sugar to stand aid mixer bowl.
2. Add the milk, water and vegetable oil.
3. Let the machine knead (using the dough hook), until the dough is smooth and elastic.
4. Turn the dough out on to a very lightly floured surface. Tear off a small piece (about 20-25g) and knead in orange gel food dye, until the colour is well distributed. Tear off a larger piece and knead in black gel food dye, until the colour is well distributed.
5. Place the dough into a three separate oiled bowls, and cover with cling film. Leave for about an hour, or until about 50% increased in size.
6. Divide the plain dough into 12 x 38g pieces. To shape the bao: use a small rolling pin to roll a piece of dough into a small circle (thinner at the edges than the centre). Then spoon a heaped teaspoon of mincemeat into the centre. Gather the edges upwards and press together to seal in the filling. Turn the bao bun smooth side up. Try to make sure the surface is as smooth as possible. And it helps to rotate the bao whilst pressing the palms of your hands together, to ensure it is nice and tall to start with (as it will naturally spread sideways when steamed). Next, roll out a small piece of black coloured dough. Stamp out a circle shape using a cutter. Then use a sharp knife to cut a curved line on it, so that it looks like the black markings on a penguin. Brush the bao bun with water, and then position the black dough on to it. Use a tiny dot of black dough for the eyes, and then create the nose using a little orange dough. Place the finished bao bun on a small square of baking paper, and place in a bamboo steamer. Cover lightly with cling film or the steamer lid. Repeat (don't overcrowd bao buns in the steamer, as they will rise).
7. Leave the bao to rise for 15-30 mins, or until about 50% bigger than their original size.
8. Steam for 10 minutes on a low heat, then turn off the heat and leave in the steamer for 5 minutes before removing the lid.

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