How To  Shape Yin Si Juan (Silver Thread Bun)

1. Cut parchment paper into rectangles measuring approximately 10 cm by 7 cm/4 in by 2⅛ in. Lightly oil each piece.

2. Roll out the dough into one long tube approximately 30.5 cm by 6.4 cm/12 in by 2½ in.

3. Cut 12 small 15 g pieces and 1 large 150 g piece.

4. Preshape 150 g piece into a boule (see page 3-152).

5. Shape the 150 g piece of dough into a boule, and set aside.

6. Roll the twelve 15 g pieces of dough into long thin strands, approximately 15 cm long by 0.6 cm thick / 6 in long by ¼ in thick.

7. Keep the thin strands well oiled as you make them.

8. Roll out the 150 g boule of dough into a 15 cm/6 in long thin bâtar-shaped disc. Oil the disc.

9. Place the thin, oiled 15 g strands of dough in the middle of the disc, and fold the long edges of the disc around the strands.

10. Pinch the edges to seal, and place, seam side down, on an oiled piece of parchment paper.

11. Proof on a sheet pan lined with a wire rack (not shown).

Steamed Yin Si Juan (Silver Thread Bun)  Fried Yin Si Juan (Silver Thread Bun)