

DOMBOLO RECIPE

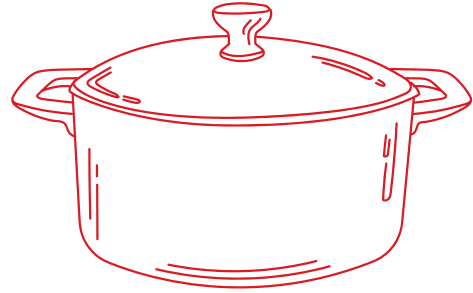


SERVES: 6-8 | PREP: 15MIN (1HR RISE) | COOK: 45-60 MINS

A steamed bread with a soft, fluffy texture and a slightly chewy bite.

INGREDIENTS

- 4 cups (500 g) cake flour / all-purpose flour
- 2 tsp instant yeast
- 2 tsp sugar
- 1 tsp salt
- 2 tbsp cooking oil or melted butter
- 1½ cups (375 ml) warm water (or as needed)



METHOD

1. Mix Dough – In a bowl, combine flour, yeast, sugar, and salt. Add warm water and oil. Mix to form a soft dough.
2. Knead – Knead on a floured surface for 8–10 minutes until smooth and elastic.
3. Rise – Place dough in an oiled bowl, cover with a cloth, and let it rise in a warm spot for about 1 hour, or until doubled in size.
4. Shape & Prepare – Punch down dough and shape into a round loaf. Place in a greased, heatproof metal or enamel bowl.
5. Steam – Put the bowl into a large pot with about 5 cm (2 in) water at the bottom. Cover pot tightly with a lid. Steam over medium-low heat for 45–60 minutes, checking water level occasionally and topping up if needed.
6. Serve – Remove carefully, cool slightly, and slice. Best enjoyed warm with a rich stew or curry.

TIPS

- For extra softness, replace half the water with warm milk.
- You can make mini dombolos by shaping smaller balls of dough and steaming them in a colander or over a cloth inside the pot.
- Avoid lifting the lid too often while steaming—this keeps the bread light and fluffy.