



Shirley Wong, better known by her online avatar Little Miss Bento, is currently the top bento artist, food stylist and blogger in Singapore. She has won many awards for her food art creations and has been featured in numerous local and international media platforms and publications.

She has worked with Disney and Sanrio to feature their characters in her creations, and she co-created the menu and helped with the food styling for the Gudetama Café in Singapore.

The only Singaporean to be certified under the Japan Sushi Instructor Association in Tokyo, Shirley also conducts bento classes and workshops to share her skills.

She has written three other cookbooks, *Kawaii Bento*, *Kawaii Deco Sushi* and *Kawaii Sweet Treats*, all of which are bestsellers.

Connect with Shirley through her blog and social media channels.

Blog | <http://littlemissbento.com>
 Facebook | <http://www.facebook.com/littlemissbento>
 Instagram | Twitter | Snapchat | @littlemissbento
 Pinterest | @littlemissbento
 Email | littlemissbento@gmail.com



visit our website at:
www.marshallcavendish.com/genref

mc Marshall Cavendish
 Cuisine



For Review

Bestselling cookbook author, Shirley Wong (Little Miss Bento) presents a brand new collection of adorable food creations using another favourite staple, bread.

In this book, Shirley shares basic techniques and essential know-how on making cottony soft Asian-style bread, moulding the dough to take on a host of different shapes and forms, and preparing a range of yummy fillings that can be mixed and matched with different breads.

With a wide range of recipes for plain and filled buns, as well as loaves and pull-apart bread, you can now add a dash of colour and a touch of magic to your baking with *Kawaii Bread!*

SHIRLEY WONG
 Little Miss Bento

Kawaii Bread かわいいパン

Marshall Cavendish Cuisine



かわいいパン

Kawaii Bread

LITTLE MISS BENTO
 SHIRLEY WONG

More fun titles in the Kawaii series:



For Review Only

かわいいパン

Kawaii Bread

LITTLE MISS BENTO
SHIRLEY WONG



For Review Only

The publisher wishes to thank Lovera Collections for the loan of the tableware used in this publication.

Editor: Lydia Leong
Designer: Benson Tan
Photographer: Calvin Tan

Copyright © 2017 Marshall Cavendish International (Asia) Private Limited
Reprinted 2018

Published by Marshall Cavendish Cuisine
An imprint of Marshall Cavendish International



All rights reserved

No part of this publication may be reproduced, stored in a retrieval system or transmitted, in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior permission of the copyright owner. Requests for permission should be addressed to the Publisher, Marshall Cavendish International (Asia) Private Limited, 1 New Industrial Road, Singapore 536196. Tel: (65) 6213 9300
E-mail: genref@sg.marshallcavendish.com
Website: www.marshallcavendish.com/genref

Limits of Liability/Disclaimer of Warranty: The Author and Publisher of this book have used their best efforts in preparing this book. The Publisher makes no representation or warranties with respect to the contents of this book and is not responsible for the outcome of any recipe in this book. While the Publisher has reviewed each recipe carefully, the reader may not always achieve the results desired due to variations in ingredients, cooking temperatures and individual cooking abilities. The Publisher shall in no event be liable for any loss of profit or any other commercial damage, including but not limited to special, incidental, consequential, or other damages.

Other Marshall Cavendish Offices:
Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA •
Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Flr, Sukhumvit 21 Road, Klungtoey Nua, Wattana, Bangkok 10110, Thailand • Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia

Marshall Cavendish is a registered trademark of Times Publishing Limited

National Library Board, Singapore Cataloguing-in-Publication Data

Name(s): Wong, Shirley (Writer on bento cooking) | Tan, Calvin, photographer.
Title: Kawaii bread / Little Miss Bento, Shirley Wong ; photographer, Calvin Tan.
Description: Singapore : Marshall Cavendish Cuisine, [2017]
Identifier(s): OCN 979999733 | ISBN 978-981-47-7173-3 (paperback)
Subject(s): LCSH: Bread. | Baking.
Classification: DDC 641.815--dc23

Printed by Star Standard Industries Pte Ltd

This book is for my nephew, the little ray of sunshine
who has brought so much joy to my family.



For Review Only

Contents

Introduction	9	King of the Jungle Buns	66
Basic Tools & Equipment	10	Sausage Dog Buns	68
Basic Ingredients	16	Happy Farm Cow and Sheep Buns	70
Basic Techniques	22		
Making Basic Bread Dough	22	ALL THINGS DELICIOUS	
Colouring Bread Dough	24	Sweet & Savoury Buns	
First Fermentation	26	Ebi Fry Buns	74
Final Fermentation and Baking	28	Golden Brown Taiyaki Buns	76
Stuffing Bread Dough with Filling	30	Pick-a-Mushroom Buns	78
Types of Filling	32	Pumpkin Patch Buns	80
Making Cookie Crust Dough	34	Savoury Takoyaki Buns	82
Frequently Asked Questions	37	Pineapple Melon Pan	84
Baking Tips	39	Purple Plum Buns	86
Packaging Ideas	40	I Heart You Buns	88
CUTE & CUDDLY		TEAR ME UP	
Plain & Sweet Buns		Pull-Apart Bread	
Cuddly Cocoa Bear Buns	44	Three Little Pigs-on-a-Stick Bread	92
Red Bean Bunny Hop Buns	46	Panda Friends-on-a-Stick Bread	94
Shifty Cats Fun Buns	48	Two-Colour Chicks Pull-Apart Bread	96
Woolly Sheep Melon Pan	50	Circle of Bears Pull-Apart Bread	98
Playful Kitten-in-Box Buns	52	Panda Pull-Apart Ring Bread	100
Pop-up Teddy Buns	54	Snow White Pull-Apart Bread	102
Chirpy Chick Buns	56	Kittens-in-a-Pan Pull-Apart Bread	104
Springtime Sakura Buns	58	Halloween Pull-Apart Bread	106
Cosy Koala Buns	60	Enchanted Garden Bread	108
Grab-a-Crab Buns	62	Christmas Magic Pull-Apart Bread	110
Witty Fox Melon Pan	64		
		Weights & Measures	112



For Review Only

Cute & Cuddly

Plain & Stuffed Buns

- Cuddly Cocoa Bear Buns 44
- Red Bean Bunny Hop Buns 46
- Shifty Cats Fun Buns 48
- Woolly Sheep Melon Pan 50
- Playful Kitten-in-Box Buns 52
- Pop-up Teddy Buns 54
- Chirpy Chick Buns 56
- Springtime Sakura Buns 58
- Cosy Koala Buns 60
- Grab-a-Crab Buns 62
- Witty Fox Melon Pan 64
- King of the Jungle Buns 66
- Sausage Dog Buns 68
- Happy Farm Cow and Sheep Buns 70



Cuddly Cocoa Bear Buns

ココアのくまパン

Makes 6 buns

1 portion basic bread dough using 200 g bread flour (page 22)

5 g cocoa powder, mixed with a little milk/water into a paste

Chocolate chips or chopped chocolate, as needed

White and dark brown/black chocolate pens

1. Prepare basic bread dough (pages 22–25, steps 1–10).
2. Colour dough brown using cocoa powder paste (page 24).
3. Set aside for first fermentation (page 26, steps 11–12).
4. Degas dough and divide into 6 equal portions. Reshape into balls, cover and let rest for 10 minutes (pages 26–27, steps 13–15).
5. Gently punch each portion of dough again to remove gas and further divide each portion to get a head (35 g), a body (17 g), 2 ears (2 g each) and 4 limbs (1.5 g each).
6. Flatten dough for heads and bodies, then stuff with chocolate (pages 30–31). Reshape heads into balls and bodies into ovals. Arrange sealed side down on a lined baking tray.
7. Shape ears into balls and limbs into long ovals and arrange with heads and bodies. Be creative in arranging poses of bears.
8. Set aside for final fermentation (page 28, steps 18–20).
9. Preheat oven to 170°C (top and bottom heat, no fan).
10. Place tray on lowest or second lowest rack in oven and bake for 18–20 minutes.
11. Remove and place on a wire rack to cool.
12. Draw eyes, muzzle and nose with chocolate pens.
13. Tie a ribbon around each bear if desired.



For Review Only



All Things Delicious

Sweet & Savoury Buns

- Ebi Fry Buns 74
- Golden Brown Taiyaki Buns 76
- Pick-a-Mushroom Buns 78
- Pumpkin Patch Buns 80
- Savoury Takoyaki Buns 82
- Pineapple Melon Pan 84
- Purple Plum Buns 86
- I Heart You Buns 88



Ebi Fry Buns

エビフライパン

Makes 6 buns

1 portion basic bread dough using 160 g bread flour (page 22)

A little red food colouring

12 g curry powder, mixed with a little water into a paste

6 small slices of cheese

6 sausages

A dash of ground white pepper

A pinch of salt

Olive oil, as needed

Panko, as needed

Egg Wash

1 egg yolk

2 tsp milk

A pinch of salt

1. Prepare basic bread dough (pages 22–25, steps 1–10).

2. Take 15 g dough and colour it red using red food colouring. Reshape into a ball.

3. Colour remaining dough yellow using curry powder paste (page 24). Reshape into a ball.

4. Set aside for first fermentation (page 26, steps 11–12).

5. Degas dough and divide both red and yellow dough into 6 equal portions each. Reshape into balls, cover and let rest for 10 minutes (pages 26–27, steps 13–15).

6. Gently punch each portion of dough again to remove gas.

7. Shape red dough into V-shapes and taper ends for tail of ebi (prawn).

8. Gently flatten each portion of yellow dough into an oval and place a slice of cheese and a sausage on top. Season with pepper and salt and pinch edges of dough to seal. Place sealed side down on a lined baking tray.

9. Place tail at one end to complete ebi.

10. Set aside for final fermentation (page 28, steps 18–20).

11. Combine ingredients for egg wash and brush evenly on yellow dough. Sprinkle with panko and drizzle lightly with olive oil.

12. Preheat oven to 180°C (top and bottom heat, no fan).

13. Place tray on second lowest rack in oven and bake for 18–20 minutes.

14. Remove and place on a wire rack to cool.



For Review Only

Tear Me Up

Pull-Apart Bread

- Three Little Pigs-on-a-Stick Bread 92
- Panda Friends-on-a-Stick Bread 94
- Two-Colour Chicks Pull-Apart Bread 96
- Circle of Bears Pull-Apart Bread 98
- Panda Pull-Apart Ring Bread 100
- Snow White Pull-Apart Bread 102
- Kittens-in-a-Pan Pull-Apart Bread 104
- Halloween Pull-Apart Bread 106
- Enchanted Garden Bread 108
- Christmas Magic Pull-Apart Bread 110



Three Little Pigs-on-a-Stick Bread

ブタさんのだんごパン

Makes 18 small buns

1 portion basic bread dough
using 160 g bread flour
(page 22)

Black edible food pen

1 slice ham

1. Prepare basic bread dough (pages 22–25, steps 1–10).
2. Set aside for first fermentation (page 26, steps 11–12).
3. Degas dough and divide into 6 equal portions. Reshape into balls, cover and let rest for 10 minutes (pages 26–27, steps 13–15).
4. Gently punch dough again to remove gas, then further divide each portion into 3.
5. Shape into balls and arrange in rows of 3, sealed side down, on a lined baking tray.
6. Use a small pair of scissors to make 2 cuts at the tip of each ball for ears.
7. Use a small ring cutter to cut 18 rounds from ham, then use a small straw to cut 2 holes from ham to create snouts. Press ham into position on dough.
8. Set aside for final fermentation (page 28, steps 18–20).
9. Preheat oven to 140°C (top and bottom heat, no fan).
10. Place tray on lowest or second lowest rack in oven and bake for 20–22 minutes. During final 8–10 minutes of baking, cover buns with a sheet of aluminium foil or baking paper to prevent uneven or over browning.
11. Remove and place on a wire rack to cool.
12. Draw features using black edible food pen, then insert a skewer through each row of pigs.

