

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.

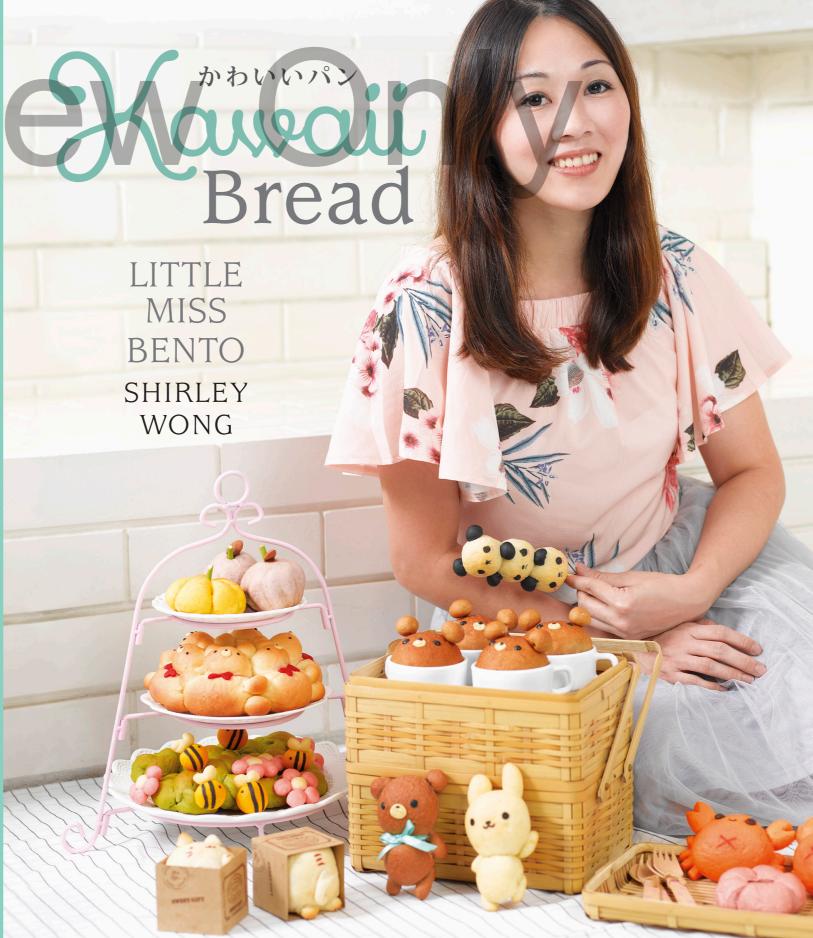
The only Singaporean to be certified under the Japan Sushi Instructor Association in Tokyo, Shirley also conducts bento classes and workshops to share her skills.

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

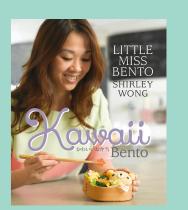
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More fun titles in the Kawaii series:







Bread

LITTLE MISS BENTO SHIRLEY WONG





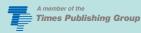
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This book is for my nephew, the little ray of sunshine who has brought so much joy to my family.





Introduction 9 King of the Jungle Buns	66 68 70
3 3 3	68
3 3 3	68
3 3 3	68
Basic Tools & Equipment 10 Sausage Dog Buns	70
Basic Ingredients 16 Happy Farm Cow and Sheep Buns	
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 Bre	ad 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



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 ReView O

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).
- 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).
- 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.











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 Burs | Review G

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.











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 Breace VIEW

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).
- 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.
- 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.







