

OK this is a bit of a mishmash of several recipes. But that?s how we roll here?.

The Bao Bun recipe is here

, it was my turn to make this and I added $\frac{1}{2}$ Teaspoon of Turmeric to the ingredients to give a slightly more? Brioche Bun? Colour. Well actually they turned on a slightly odd yellow shade, but they tasted fine.

Ingredients for the Japanese style Mayo:-

Mayonnaise

Dijon Mustard

White Pepper

Salt

Rice Wine Vinegar

Method:-

(1) Simply mix together.

Ingredients for the Karaage fried Chicken:-

Boneless Chicken Thighs

225g of plain Flour (Gluten free works fine)

75g of Cornflour

2 Eggs, beaten

2 Tbsp of Soy Sauce (Gluten free for us)

- 1 Tbsp of Shaoxing Wine
- 2 Tsp of minced Garlic
- 2 Tsp of minced Ginger
- 2 Tsp of Sesame Oil

Salt & White Pepper

2 Tbsp of Japanese style Mayo

Method:-

- (1) Mix the Soy Sauce, Shaoxing Wine, Garlic, Ginger, Sesame Oil and Japanese style Mayo into a paste.
- (2) Marinade the Chicken thighs in the fridge for 30 minutes or longer.
- (3) Combine the plain Flour, Cornflour Salt & White Pepper.
- (4) Dunk each piece of Chicken in the beaten egg and then dredge in the seasoned Flour.
- (5) Fry individually until the coating is lightly browned at 160c.
- (6) Drain on kitchen paper and allow to cool.
- (7) Re-fry at 180c to brown what you are ready to assemble your burgers.

For the burgers we cut the Bao Buns in half and browned the cut sides in a lightly oiled pan. Spread Japanese style Mayo on both top and bottom and dressed the bottom slice with a little green salad.