



Tempura Prawn Bao Bun with Pickled Cucumber and Sriracha Mayonnaise

Serves: 4

TASTE OF CATER CARE FACT

Bao buns wrapped around a flavoursome filling make a perfect sharing dish when entertaining family

and friends. These traditional Chinese buns are inexpensive and can be purchased frozen from Asian

grocery shops. They simply need to be steamed for 10 minutes before filling and eating. This recipe

has a distinct Asian flavour and combines freshly cooked tempura prawns flavoured with shichimi

togarashi, pickled cucumber, fresh coriander and mayonnaise flavoured with the eastern Thai sriracha sauce.

INGREDIENTS

- 120gm Whole Egg Mayonnaise
- 40gm Sriracha Sauce
- 160ml Rice Wine Vinegar
- 80gm Caster Sugar
- 220gm Lebanese Cucumber - top, tail, cut in half widthways and cut into 1½ cm thick slices lengthways.
- 50gm Plain Flour
- 2 Eggs - crack and beat.
- 50gm Panko Breadcrumbs
- ¼ tsp Shichimi Togarashi
- To taste - Sea Salt
- 8 large Green Tiger Prawns - remove head, shell, vein and tail.
- As required - Extra Virgin Olive Oil Spray
- 8 small Frozen Bao Buns
- As required - Olive Oil
- 8 large Coriander Sprigs - rinse and drain.

METHOD

1. In a mixing bowl, add the mayonnaise and sriracha sauce, mix to combine, then set to one side to allow its flavours to develop.
2. In a mixing bowl, add the vinegar and sugar, mix until combined and the sugar has dissolved.
3. Add the cucumber slices, ensuring they are fully immersed in the pickling liquid. Allow to stand for 30 seconds, then remove from the liquid, drain well and set to one side.
4. In a mixing bowl, add the plain flour. In a second mixing bowl, add the beaten eggs. In a third mixing bowl, add the breadcrumbs and shichimi togarashi, mix to combine, then season to taste.
5. Place the prawns into the bowl with the flour, toss until the prawns are lightly coated, then remove, shaking off any excess. Next, place the prawns into the egg mixture, toss until the prawns are lightly coated, then remove the prawns allowing any excess to drain off. Finally, place the prawns into the breadcrumbs, toss until they are lightly coated, then remove shaking off any excess and set them to one side.



7. Over a moderate heat, bring a saucepan half filled with water up to a gentle simmer, then place a steamer on top and lightly spray oil. Add the bao buns, in appropriate batches (do not overcrowd) and steam for 10 minutes or until the buns are soft, then carefully remove the steamer basket from the heat and the buns from the basket.
8. Over a low/moderate heat, in a saucepan, add oil to a depth of 4cm. Once hot, in batches carefully add the prawns and cook for 1 minute or until the crumb coating is a light golden brown in colour and the prawns are cooked through. Remove them from the heat and place onto absorbent paper to soak up any excess oil.

TO SERVE

Gently open each bao bun, spread one side of each with sriracha mayonnaise, top with 1 prawn, then top each prawn with 2 slices of pickled cucumber and a sprig of coriander, then gently close each bun.