Gua Bao Buns

TIME	10 min
INGREDIENTS	11 items
MAKES	12 servings

Boldly flavoured hand-held bao buns filled with crunchy salad and succulent pork with crispy crackling, these are perfect for functions and snack portions.

INGREDIENTS

- 3 tbsp. White Wine Vinegar
- 1 tsp. Sugar
- ½ tsp. Salt
- 80 g Wombok Cabbage, finely shredded
- 80 g Red Cabbage, finely shredded
- 500 g Roasted Pork Loin or Belly, with crackling
- 12 Gua Bao Buns
- 2 medium Carrots, peeled and shredded
- ½ cup of unsalted Peanuts, toasted and crushed, to serve
- 12 packets MasterFoods™ Professional Mild Sweet Thai Chilli Sauce Squeeze-On, to serve
- Fresh Coriander, to serve

Cooking Instructions:

1. First, make the pickled cabbage by mixing the vinegar, sugar and salt until dissolved and pouring over the cabbage. Give everything a good mix and set aside. When ready to assemble, drain the liquid and pat cabbage try with paper towel.
2. Preheat an oven 180°C. To refresh the crackling from the pork, cook for 5 minutes until it crisps and bubbles. Remove and break, cut into 3 cm pieces.
3. Steam the buns as per manufacturer’s instructions and thinly slice the pork.
4. To assemble, layer some carrot, pickled cabbage, then pork into the buns. Sprinkle over with peanuts and squeeze the sweet Thai chilli sauce over, finishing with some fresh coriander.

Tips

1. Also great with MasterFoods™ Professional Soy Sauce or MasterFoods™ Professional Chilli & Lime Dressing.

2. Add lime wedges, cucumber and spring onions for more texture.
3. Replace the pork with stir fried tofu for a vegetarian friendly option.
4. For something different, the pork can be replaced with poached shredded chicken or seared beef.

More Recipes Like This



Choc-Berry Bircher Muesli

Cooking time

10 min

Ingredients

11 items



Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items



Moroccan Lamb

Cooking time

15-20 minutes

Ingredients

15 items

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