



UCOOK

Vegetarian Halloumi Bao Buns

with pickled carrot ribbons, cucumber & a sticky Asian sauce

Soft and fluffy bao buns are filled with cucumber rounds and pickled carrot ribbons, then topped with crispy & golden halloumi slices. Dolloped with a sticky sweet & tangy Asian sauce and sprinkled with toasted sesame seeds and fresh coriander. It's a masterpiece!

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Rhea Hsu

Adventurous Foodie

Groote Post Winery | Groote Post Old Man's Blend Red Blend

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Ingredients & Prep

45ml	Rice Wine Vinegar
240g	Carrot <i>¾ rinse, trim & peel into ribbons</i>
15ml	Black Sesame Seeds
90ml	Sticky Asian Sauce <i>(15ml Gochujang, 30ml Tomato Sauce, 30ml Low Sodium Soy Sauce & 15ml Sesame Oil)</i>
300ml	Panko Breadcrumbs
360g	Halloumi <i>cut into 1cm thick slices</i>
9	Bao Buns <i>keep frozen</i>
150g	Cucumber <i>rinse & cut into thin rounds</i>
8g	Fresh Coriander <i>rinse & pick</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Egg/s
Paper Towel
Colander

1. IN A PICKLE In a bowl, combine the vinegar, 15ml sweetener (to taste), seasoning, and a splash of warm water. Toss through the carrot ribbons and set aside to pickle. Drain just before serving.

2. OPEN SESAME Place the sesame seeds in a pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. SAUCY In a small bowl, loosen the sticky Asian sauce with water in 5ml increments until drizzling consistency. Set aside.

4. YUMMY CRUMB Boil the kettle. In a bowl, whisk 2 eggs with 2 tbsp of water. Prepare a second bowl containing the breadcrumbs (seasoned lightly). Toss the halloumi slices in the bowl with the whisked eggs, then coat in the seasoned breadcrumbs, shaking off any excess.

5. BAO BUNS Remove the bao buns from the freezer. Place a pot over medium-high heat with 3-4 cm of boiling water covering the base. Once steaming, place the frozen bao buns in a greased colander over the pot. Cover and steam for 6-8 minutes until cooked through and soft. Alternatively, use a steamer if you have one. You may need to do this in batches. Once steamed, gently open each bun. Cover to keep warm.

6. CRISPY HALLOUMI While the baos are steaming, return the pan to medium heat with enough oil to cover the base. When hot, fry the crumbed halloumi slices until golden, about 1 minute per side. You may need to do this step in batches. Remove from the pan, drain on paper towel, and season.

7. DELISH DISH! Fill each bao bun with the cucumber rounds and the pickled carrot ribbons. Top with the crispy halloumi slices. Drizzle over the sticky Asian sauce. Sprinkle over the toasted sesame seeds, and garnish with the picked coriander. Well done, Chef!

Nutritional Information

Per 100g

Energy	1024kJ
Energy	245kcal
Protein	9g
Carbs	33g
of which sugars	3.8g
Fibre	2.7g
Fat	8.4g
of which saturated	3.8g
Sodium	523mg

Allergens

Cow's Milk, Egg, Gluten, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Eat
Within
3 Days