



# UCCOOK

## Muratie's Korean Chicken Bao Buns

**with kewpie mayo, pickled onion & cucumber**

Soft bao buns are filled with battered & fried chicken pieces coated in a beautiful gochujang-soy-honey sauce. Topped with pickled onion & cucumber, a kewpie mayo drizzle, and toasted sesame seeds. The finishing touch is a sprinkle of fragrant coriander.

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**Hands-on Time:** 30 minutes

**Overall Time:** 40 minutes

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**Serves:** 2 People

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**Chef:** Muratie Winery

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Adventurous Foodie

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Muratie Wine Estate | Muratie Laurens  
Campher White Blend 2021

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## Ingredients & Prep

30ml	Rice Wine Vinegar
1	Onion <i>peel &amp; thinly slice ½</i>
200g	Cucumber <i>rinse &amp; peel into ribbons</i>
50ml	Kewpie Mayo
10ml	Black Sesame Seeds
160ml	Flour Mix <i>(80ml Cornflour &amp; 80ml Cake Flour)</i>
300g	Free-range Chicken Mini Fillets
6	Bao Buns <i>keep frozen</i>
100ml	Chicken Sauce <i>(15ml Gochujang, 30ml Mrs Balls Chutney, 20ml Tomato Sauce, 20ml Low Sodium Soy Sauce, 5ml Honey &amp; 10ml Sesame Oil)</i>
5g	Fresh Coriander <i>rinse &amp; pick</i>

## From Your Kitchen

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

**1. PREP** In a bowl, combine the vinegar, 10ml sweetener, seasoning, and a splash of warm water. Toss through the sliced onion and the cucumber ribbons. Set aside. In a small bowl, slightly loosen the mayo with a splash of warm water. Set aside.

**2. SEEDS** 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. COAT** Boil the kettle. In a bowl, whisk 1 egg with 1 tbsp of water. Prepare a second bowl containing the flour mix (seasoned lightly). Toss the chicken mini fillets in the bowl with the whisked egg, then coat in the seasoned flour mix, shaking off any excess.

**4. BAOS** Place a pot over medium-high heat with 3-4cm of boiling water covering the base. Once the water in the pot is steaming, oil a colander. Place the bao buns in the colander over the pot. Cover and allow to steam until heated through and soft, 5-6 minutes. Alternatively, use a steamer if you have one. Once cool enough to handle, use a knife to gently open each bun.

**5. SAUCY** While the baos are steaming, place the chicken sauce in a bowl. Return the pan to medium-high heat with enough oil to cover the base. When hot, fry the coated chicken pieces until golden and cooked through, 1-2 minutes per side. Remove the fried chicken from the pan and immediately toss through the bowl with the chicken sauce until coated. Season, if necessary. Drain the pickling liquid from the veg before serving.

**6. DELISH!** Fill each bao bun with the pickled onion & cucumber and top with the Korean fried chicken. Drizzle over the loosened mayo. Sprinkle over the toasted sesame seeds and garnish with the picked coriander. Well done, Chef!

## Nutritional Information

Per 100g

Energy	857kJ
Energy	205kcal
Protein	8g
Carbs	30g
of which sugars	4.4g
Fibre	1.5g
Fat	4g
of which saturated	0.6g
Sodium	370mg

## Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Eat  
Within  
3 Days