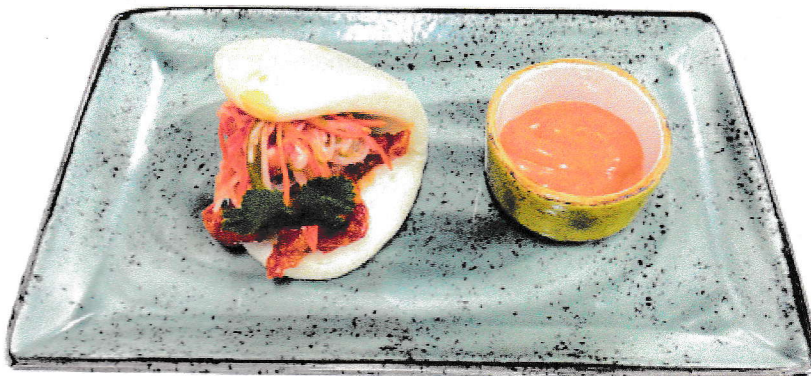


19th March



BOREALIS

Korean Crispy Chicken Bao Bun



INGREDIENTS FOR 20 PORTIONS

600 gr x marinated chicken
500 gr Crispy coating for chicken
600 gr Yum Yum sauce
Korean sticky sauce
300 gr Asian pickles
Fresh coriander

KOREAN SAUCE

250 ml Gochujang Paste - red pepper paste
400 ml Honey
800 gr Brown Sugar
800 ml Soy Sauce
400 gr Garlic Clove (minced)
400 gr Ginger (minced)
400 ml Vegetable oil
400 ml Sesame Oil

- Place the gochujang, honey, sugar, soy sauce, garlic, ginger, vegetable oil and sesame oil in a saucepan and stir together.
- Bring to the boil, then simmer for 5 minutes until thickened.

LIGHTLY SPICED YUM YUM SAUCE

150 ml Mayonnaise
50 ml Tomato sauce
2 TBSP Melted butter
½ TSP Garlic powder
1 TSP Sugar
1 TSP Paprika
20 ml sriracha sauce
25 ml Vegetable Oil

- Mix, combine well, place in a squeezezy

CHICKEN PREPARATION

2kg Chicken Breasts (thick slices)

240 ml Butter Milk

50 gr Garlic Clove (grated)

Salt

White Pepper Grounded

- Place the chicken in a bowl. Add the buttermilk, salt, pepper and garlic salt.
- Mix together, cover and place in the fridge to marinade for at least 1 hour. *or overnight*

CRISPY COATING

225 gr Plain Flour

225 gr Corn Flour

15 gr Garlic Powder

15 gr Paprika

12 gr baking powder

10 gr chili flakes *(optional)*

10gr Salt

- Mix together the crispy coating ingredients in a small bowl
- Store in an airtight container and label

FOR THE PICKLING BRINE

250g Sugar

360ml Water

620ml Rice Wine Vinegar

20g Salt

- Combine the sugar, water, rice vinegar, and kosher salt in a small saucepan.
- When the sugar and salt have dissolved, cool and taste.
- Add additional salt or sugar if desired.

RECIPE FOR PICKLED VEGETABLES

150 gr Jalapeño peppers (sliced thin)

500 gr Daikon (white radish, Julienne Sliced)

500 gr Cucumber (Julienne Sliced)

500 gr Carrot (Julienne Sliced)

500 gr Red Onion (thinly sliced)

500 gr Green Bell peppers (cut in julienne)

- Peel and thinly slice all the vegetables
- Add to a suitable container and pour the pickling liquid over them.
- Allow to pickle and soften.
- Store in a suitable container ready for service