Bao buns with marinated chicken

Makes 10 buns

Ingredients

CHICKEN AND MARINADE

- **300 g** chicken breast
- **3 tbsp** soy sauce
- **2 cm** fresh ginger
- **1** garlic clove
- **1 tbsp** sesame oil, plus a little extra for the buns
- **1 tbsp** soy vinegar
- Lao Gan Ma soybeans in chilli, to taste
- **1 tbsp** sugar
- **1 tbsp** chilli sauce
- **1 tbsp** ketjap (sweet soy sauce)
- Salt, to taste

BUNS AND TOPPINGS

- **10** frozen bao buns
- ½ cucumber
- ½ large carrot
- **1** red onion
- **1** red chilli
- **100 g** kimchi
- **1 tbsp** sesame seeds
- Sesame dressing
- **1 bunch** of coriander
- Prawn crackers, to serve

Method

1. Cut the chicken into thin strips. Grate the ginger and garlic and mix with the soy sauce, sesame oil, soy vinegar and Lao Gan Ma. Toss with the chicken and leave to marinate in the fridge.
2. Finely slice the cucumber, carrot, red onion and red chilli into thin strips. Cut a piece of baking parchment about 12 × 6 cm for each bun.
3. Fry the chicken with the marinade until cooked through. Near the end, add the sugar, ketjap and chilli sauce and fry until golden. Season with salt if needed.
4. Lightly brush the inside of the bao with sesame oil and set each bun on a piece of parchment. Steam for 5 minutes in a steamer basket or sieve over boiling water.
5. Fill the buns with cucumber, carrot, red onion, kimchi and chicken. Top with sesame seeds, sesame dressing and red chilli. Serve the coriander and prawn crackers alongside.

EQUIPMENT

Frying pan, steamer basket or heatproof sieve, and baking parchment.