

# Korean crunch: spicy bao beef burger

Total time **90 mins** 20 mins preparation time 10 mins cooking time 60 mins fermentation time

Nutritional facts (per portion):  
**3010 kJ / 719 kcal**

Fat: **31 g** Protein: **46.2 g**  
Carbohydrates: **61.9 g**

## INGREDIENTS

2 portion(s)

<b>150 g</b>	plain flour
<b>1.5 tsp</b>	instant yeast
<b>1 tsp</b>	sugar
<b>100 ml</b>	warm water
<b>350 g</b>	minced beef
<b>0.5 tsp</b>	pepper
<b>1 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>60 ml</b>	Kikkoman Teriyaki Sauce with Roasted Garlic
<b>2 tbsp</b>	sesame seeds
<b>100 g</b>	red cabbage
<b>50 g</b>	kimchi
<b>1 tbsp</b>	chopped spring onion
<b>1 tsp</b>	rice vinegar
<b>1 tsp</b>	honey
<b>3 tbsp</b>	mayonnaise
<b>1 tbsp</b>	Kikkoman Spicy Chili Sauce for Kimchi

## PREPARATION

### Step 1

**150 g** plain flour - **1.5 tsp** instant yeast - **1 tsp** sugar - **100 ml** warm water

Make a soft yeast dough by mixing then lightly kneading the ingredients listed. Cover and leave to rise in a warm place for about 60 minutes. Shape into 4 buns, set aside to rise again, then steam for about 8 minutes.

### Step 2

**350 g** minced beef - **0.5 tsp** pepper - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **60 ml** Kikkoman Teriyaki Sauce with Roasted Garlic - **2 tbsp** sesame seeds

Mix the beef with pepper and Kikkoman Soy Sauce. Shape into 4 patties and fry for about 3 minutes on each side. Dip the cooked and warm burgers in Kikkoman Teriyaki Sauce with Garlic and coat with sesame seeds.

### Step 3

**100 g** red cabbage - **50 g** kimchi - **1 tsp** rice vinegar - **1 tsp** honey - **1 tbsp** mayonnaise  
Finely chop the red cabbage and cut the kimchi into smaller pieces. Mix in a bowl. Add the rice vinegar, honey and mayonnaise. Mix well.

### Step 4

**2 tbsp** mayonnaise - **1 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **1 tbsp** chopped spring onion  
Mix the mayonnaise with the Kikkoman Kimchi Chili Sauce. Cut open the bao buns and coat them with mayonnaise sauce. Place the burger, spring onions and cabbage salad on top and cover with the other bun half.

