KIKKOMAN

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):
3,010 kJ / 719 kcal

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

INGREDIENTS

2 portion(s)

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