



OK this is a bit of a mishmash of several recipes. But that's how we roll here?.

[The Bao Bun recipe is here](#)

, it was my turn to make this and I added ½ Teaspoon of Turmeric to the ingredients to give a slightly more ? Brioche Bun? Colour. Well actually they turned on a slightly odd yellow shade, but they tasted fine.

Ingredients for the Japanese style Mayo:-

Mayonnaise
Dijon Mustard
White Pepper
Salt
Rice Wine Vinegar

Method:-

(1) Simply mix together.

Ingredients for the Karaage fried Chicken:-

Boneless Chicken Thighs
225g of plain Flour (Gluten free works fine)
75g of Cornflour
2 Eggs, beaten
2 Tbsp of Soy Sauce (Gluten free for us)

1 Tbsp of Shaoxing Wine
2 Tsp of minced Garlic
2 Tsp of minced Ginger
2 Tsp of Sesame Oil
Salt & White Pepper
2 Tbsp of Japanese style Mayo

Method:-

- (1) Mix the Soy Sauce, Shaoxing Wine, Garlic, Ginger, Sesame Oil and Japanese style Mayo into a paste.
- (2) Marinade the Chicken thighs in the fridge for 30 minutes or longer.
- (3) Combine the plain Flour, Cornflour Salt & White Pepper.
- (4) Dunk each piece of Chicken in the beaten egg and then dredge in the seasoned Flour.
- (5) Fry individually until the coating is lightly browned at 160c.
- (6) Drain on kitchen paper and allow to cool.
- (7) Re-fry at 180c to brown what you are ready to assemble your burgers.

For the burgers we cut the Bao Buns in half and browned the cut sides in a lightly oiled pan. Spread Japanese style Mayo on both top and bottom and dressed the bottom slice with a little green salad.