Korean pulled pork bun with kimchi

Ingredients

10

- 10 black bun bo buns
- 10 g Bresc Ginger puree
- 25 g Bresc Lemongrass puree
- 1250 g pulled pork
- 250 g kimchi cabbage
- 5 stalks spring onion
- Korean barbecue sauce for pork
- 100 g kimchi sauce
- 10 g Bresc Red chilli puree
- 10 leaves of iceberg
- 1 red onion
- 25 g sesame seeds

Used Bresc products

Bresc Lemongrass puree 450g

Bresc Red chilli puree 450g

Ginger puree 450g

Preparation method

Fry the meat crisp with the red chilli, kimchi sauce, half the lemongrass puree and the ginger puree. Brown the sesame seeds in a dry pan. Stir the remainder of the lemongrass puree into 60 g of the barbecue sauce and then mix in the spring onion rings. Steam the buns for 5 to 8 minutes in the rice cooker until they are cooked through. Cut the kimchi cabbage into strips and slice the onion finely, fill the buns with all the ingredients and serve immediately. Sprinkle some of sesame seeds over them.

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