

Honey & Soy Pork Skewer Bao Buns

Serves 4-6 people

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Ingredients:

Skewers

4 pork-belly spare ribs, skin removed and thinly sliced
1 tbs honey
3 tbs soy sauce
1 tsp sesame oil
Wooden skewers
Oil, for frying

Buns

1 box frozen store-bought bao buns

To serve

Hoi sin sauce
Siracha Kewpie mayonnaise
2 cucumbers, finely julienned
2 carrots, finely julienned
½ bunch coriander
½ bunch mint
½ bunch Thai basil

Method:

1. Combine the honey, soy sauce and sesame oil to make the marinade and mix in the pork slices, then skewer the meat onto the wooden sticks.
2. Cook the pork skewers in a hot and lightly oiled pan until caramelised and cooked through (around 3-4 minutes).
3. Steam the bao buns.
4. Mix the hoi sin and Kewpie mayonnaise to create the sauce.
5. To serve, spoon the sauce onto the bun, add the carrot, cucumber and herbs and top with a pork skewer.

Recipe by Chef Laura Sharrad



Laura Sharrad entertains with Early Settler

We're delighted to have celebrity chef, author of My Italian Kitchen, TV personality and restaurant owner, Laura Sharrad, contribute to our Outdoor Collection book this year.