

Plating Guide - Gochujang Beef Short Rib Bao

with kimchi slaw, cucumber pickle, scallions, toasted sesame seeds and served with soft bao buns

Heat at 275F / 135C for 20 minutes

- Gochujang Glazed Short Rib Pieces
- Napa Cabbage Leaf, slightly dampened



Garnish Kit (keep cold):

- Bao Buns, frozen
- Gochujang Sauce
- Scallions, Chiffonade
- Kimchi Slaw
- Cucumber Pickle
- Toasted Sesame Seeds
- Cilantro, Fresh Garnish, small bunch

Plating Steps

1. Heat aluminum tin in preheated 275F oven for 20 minutes, with the lid on until food has reached an appropriate temperature.
2. Build each bao with several slices of meat; cabbage liner can be discarded.
3. Carefully layer kimchi slaw and cucumber pickle on top.
4. Squeeze gochujang sauce over top.
5. Garnish bao with toasted sesame seeds, scallions and cilantro leaves before serving.

