



Korean Bulgogi Beef Baoger

Makes 4 Baogers

Ingredients

- 4 pc Hakka Baoger Buns
- 80g Hakka Korean All Purpose Sauce
- 600g Beef mince
- 250g Spring onion (sliced)
- 5g Ginger (crushed)
- 5g Garlic (crushed)
- 30g Bread crumbs (optional)
- 250g Iceberg lettuce
- 500g Onion (finely sliced)
- 2 pc Tomato
- 40g Pickled daikon
- 40g Chilli mayo
- 4 pc Smoked cheddar slices

Profit Story

Menu price:	\$15.00
Number of serves	4
Cost per serve:	\$4.49
Food Cost %:	29.9%
Gross profit per serve:	\$10.51
Gross profit margin:	70%



Method

1. Add beef mince, Hakka Korean All Purpose Sauce, spring onions, ginger and garlic to a large mixing bowl. Combine and mix well (if mix is too soft, add 30g breadcrumbs).
2. Separate mince into 4 even patties (approximately 160g each) and refrigerate for 30 mins.
3. Saute onions on low heat for 2-3 mins. Add sugar to taste and cook further until caramelised.
4. Cook beef patties (as desired).
5. Cut frozen Hakka Baoger buns in half and steam for 4 mins.
6. Assemble baoger with lettuce, tomato, pickled daikon, beef bulgogi pattie, cheese, caramelised onion and chilli mayo.