



KARAAGE BANH MI

by Chef David Cocker

USING: REUVEN FULLY COOKED KARAAGE

Prep & Cook Time: 20 minutes

Servings: 1

INGREDIENTS

5 pieces Reuven Fully Cooked Karaage
(Product Code 10610)

1 soft roll, 6"

20 g pickled daikon radish (see below)

3 tbsp apple, finely diced

3 tbsp cucumber, finely diced

15 ml apple cider vinaigrette (see below)

10 ml mustard, grainy

Pickled Daikon Radish

150 g daikon radish, sliced

¼ cup white sugar

½ cup white distilled vinegar

¼ cup water

Apple Cider Vinaigrette

½ cup apple cider vinegar

1 tbsp dijon mustard

2 tbsp honey

½ cup canola oil

Salt & pepper

PREPARATION

Pickled Daikon Radish

Slice radish thinly, using a mandolin to achieve a consistent thickness. In a saucepan on high heat, add sugar and water and bring to a rapid boil. Lower to a gentle simmer and slowly incorporate the distilled white vinegar. Once incorporated, remove from heat, and let cool. Pour overtop of radish and let sit overnight.

Apple Cider Vinaigrette

In a large bowl, add vinaigrette ingredients: dijon, vinegar and honey. Stir until fully incorporated. While whisking, slowly incorporate the canola oil until it becomes a homogenous mixture. Season with salt and pepper to taste.

Assembly

Prepare Reuven Fully Karaage according to package instructions and set aside. Add apple and cucumber to the large bowl of vinaigrette and toss to combine. Open soft roll, place mustard on top and bottom halves. Add pple and cucumber mixture on the bottom bun half. Add prepared Reuven Fully Cooked Karaage on top of the apple and cucumber mixture. Top with pickled daikon radish and remaining bun half.

