Prawn Bao Buns with Native Bush Tomato Flavour Pearls and Sriracha

September 19, 2020

Prawn Bao Buns…ohh la la! That's exactly what I'd like with our afternoon drinkies.

Our Bao Buns are packed with a crispy tempura prawn, fresh herbs, shaved cucumber and pickled radish then topped off spectacularly with Native Bush Tomato Flavour Pearls and Sriracha chilli sauce. The wonderful thing about this dish is there is not much to actually prepare! You can buy everything and just wash and chop a couple of items, warm up the rest and just assemble.

What you'll need… (4 – 6 serves)

- Bao Buns – generally found in the freezer section (10-12 per pkt)
- Tempura Prawns – generally found in the freezer section
- Coriander
- Cucumber
- Radish

- Sugar
- White Vinegar (or rice vinegar or apple cider vinegar – something light coloured is fine)
- Dry chilli flakes
- Mustard seeds
- Garlic – 1 clove finely sliced
- Sriracha Sauce (or Sriracha mayonnaise if too hot for your tastebuds)
- Native Bush Tomato Pearls

To do…

I really like to include something pickled in my Bao Buns, we had a few radish ready to pick in the garden so radish it is! **You can easily buy something pickled if you are time poor but this is super quick to make**.

Finely slice your radish then mix with a generous sprinkle of mustard seeds, pinch of dry chilli and the sliced garlic. Put into a jar or container suitable to store in the fridge (likely you won't use them all in one go). I ended up with around 1 cup of sliced radish so the next step is to take 3/4 cup vinegar and put in a small saucepan. Add a couple of tablespoons of sugar and bring to the boil. (I don't actually have an accurate measure for this recipe, I usually add enough sugar to whatever amount of vinegar I have in the pot so that it doesn't taste actually sweet but not so savage vinegary once it's hot – just add sugar until the taste is right). Pour the hot mix over the sliced radish and set aside.

Next…

Wash and pick the coriander. Using a vegetable peeler make some nice thin shavings of cucumber. Set both aside.

Ready to serve

Heat the Bao Buns according to the instructions on the packet. Shallow fry or bake the tempura prawns. Now for the fun part….

Line up your warmed buns and add a little of all of the fresh ingredients into each bun, add a prawn, a squirt of sriracha and top with some Native Bush Tomato Flavour Pearls.

And then…

Pop the cork on the Sparkling and let the party begin.

Until next time

Enjoy…

from the Peninsula Larder Team

> *A couple of shrimp were at the bar next to me, eating a bowl of fries. I went to ask if I could have one, but the bartender stopped me. "Don't bother," he said, "they won't share.*
>
> *They're two shellfish."*