



Each DIY Shoryu Kit contains enough for 2 servings.

Please enjoy fresh within 1 day of receiving your box.

Time: 10 mins

Ingredients

- 4 buns
- char siu bbq pork belly
- lettuce
- cucumber
- QP mayonnaise
- spicy buns sauce

ALLERGEN INFORMATION

For allergens, including cereals containing gluten, see ingredients in bold.

This product contains wheat, soy, sesame, mollusc, egg, barley and mustard and may contain soybeans, sesame, milk, egg, peanut, nuts. Please note because of the nature of our kitchens we can not guarantee that our food is free from allergens.

How to make the perfect **Shoryu Buns**

01

Slice the char siu bbq pork belly into 4 slices

02

In a non-stick frying pan gently brown each side of the sliced char siu



03

While grilling the char siu, slice the cucumbers

04

Steam the buns for approx. 5 mins.

Steam your buns with a steamer

1. Bring a pan of water to a boil and place parchment paper to the bottom of your steamer and then place buns on top.
2. Put the steamer on top of the pan, adding the lid - ensuring there is space between the water and bottom of the steamer.
3. Steam the buns for 5 mins - or until they soft to the touch.



04

Steam your buns with a sieve

1. Repeat as above but use a sieve instead of a steamer.
2. Make sure the water doesn't touch the bottom of the sieve and the lid doesn't touch the buns!
3. Steam the buns for 5 mins.



05

Place the lettuce, cucumber, char siu inside the bun and top with spicy sauce and QP mayonnaise

ENJOY IT!

Share your #diyshoryukit with us & tag @shoryu_ramen