


TRAINING MANUAL

Pork Char Siu Gua Bao 3pc



Product Name		Pork Char Siu Gua Bao 3pc				
	Category	Training Manual		Issue Date	6/5/24	
	Prep Time Standard Time	17:20 Min + 1 day 1:36 Minutes		Revision	New	
	Net Weight	8.7oz		Container	AFC-30	
	Allergens	Soy, Sesame, Wheat			Shelf Life	5 Days
Recipe						
		Ingredient		Amount		
		Folded Buns		3pcs		
		Pork Belly Char Siu		3oz		
		Pickled Carrots		0.9oz		
		Green Onion		0.3oz		
		Sesame Seeds		0.05oz		
		Teriyaki Sauce		0.6oz		
Condiments		Teriyaki Sauce		1oz cup		

Instructions

Prep

1

5 sec



Remove thawed pork belly from package and drain

2

1 min



Cut into **1/4inch (1oz)** thick pieces

3

3 min



Shred carrots using Benriner with smallest blade (Same size as used for sushi)

4

5 sec



Make vinegar for pickling
(Water 1: Sushi vinegar 2)

5

5 sec



Marinate with pickling sushi vinegar for **24 hours**

6

3 min



Julienne cut the green onion
(As shown in the picture)

7

10 min



Soak green onions in the ice water for 10 minutes

8

5 sec



Drain and gently squeeze out the water

Start

1

3 sec



Take out thawed 3 bao buns (Overnight thawing NSF® container)

2

10 sec



Place sliced pork belly between a bao bun

3

10 sec



Pour teriyaki sauce (0.2oz each) over sides of the sliced pork belly

4

10 sec



Arrange bao in AFC-30 container as shown in the picture

5

10 sec



Place 1oz teriyaki sauce cup as shown in the picture

6

15 sec



Using chopsticks, place pickled carrots (0.3oz each) in the sauced side

* Chopsticks are single use only

7

10 sec



Using chopsticks, add green onion (0.1oz each) on top of the sliced pork belly and between a bao bun

8

5 sec



Add sesame seeds on the top

9

3 sec



Cover the lid

10

20 sec



Place label, new sticker, and microwave sticker as shown in photo

Finish

