

## SRIRACHA MAYO

(make 1x this recipe)  
2 garlic clove, finely grated  
500 ml mayonnaise  
90 ml Sriracha  
45 ml fresh lemon juice

1 Mixed everything until smooth  
2 Place 5 ml mayo on each bun

## CRISPY PORK STRIPS (15 portions)

(Make this recipe 6x)  
450g pork leg, deboned, cut in strips(7 cm x 1 cm)  
1 cup buttermilk  
1 egg, mixed  
500 ml Panko crumbs  
Salt and Pepper  
2.5 ml Chinese 5 Spice  
Vegetable, or canola oil for frying

1 Cut pork into strips and let sit in buttermilk and egg  
2 Season crumbs with salt, pepper and 5 spice  
3 Roll strips in crumbs and shallow fry in enough oil until cooked and crispy

## GREEN PAPAYA SALSA (15g per portion)

(make this recipe 2.5x)  
547 g Green papaya, brunois cut  
1 unit Spring onion, finely chopped  
5 ml Garlic paste  
5 ml Ginger, finely chopped  
30 ml Limes juice and zest  
30 ml Rice vinegar  
15 ml Olive oil

1 Mix everything  
2 place 15 ml on steamed bun and pork strips