



## Xiao Long Bao Fries

Lamb Weston® Crispy on Delivery™ Fries topped with minced meat, sliced ginger and black vinegar aioli, a dish with Xiao Long Bao deconstructed and reimagined.

### INGREDIENTS

240g Lamb Weston® Crispy on Delivery™ Fries (LW200)

Xiao Long Bao Meat Mix

Black Vinegar Aioli

10g Spring Onions, chopped

30g Ginger, julienne

Xiao Long Bao Meat

180g Fresh Minced Meat

20g Garlic Chives

20g Spring Onions

1.5 tbsp Shaoxing Wine

2 pinches White Pepper Powder

1 tsp Sesame Oil

1/8 tsp Salt

Black Vinegar Aioli

30g Mayonnaise

40ml Black Vinegar

## DIRECTIONS

1. Prepare the black vinegar aioli by reducing the vinegar by half and mixing into the mayonnaise. Set aside to cool.
2. Mix the Xiao Long Bao ingredients together. Stir vigorously for 2 mins.
3. Stir-fry the meat in batches until meat is slightly browned. Prepare the fries according to instructions on the case.
4. Place ginger strips in a small saucepan with 2 tbsp of cooking oil. Place on low heat and slowly caramelize.
5. Plate fries and top with Xiao Long Bao meat. Place dollops of black vinegar aioli and garnish with spring onions and caramelized ginger strips. Serve.

## Yield

2 portion