



Pickled Pumpkin Sandwich

Ingredients

- 2pc Slices sour dough bread (1 cm high)
- 70g Japanese pork belly char siew
- 12g Sliced apple
- 20g Sake/mirin/soy pickled Japanese pumpkin
- 15g Sour-sweet pickled pumpkin
- 20g Pumpkin-miso-mayo
- 12g Dou miao (pea shoots)

Cooking cycle - 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedLight	249°C	220°C	0.55 min	12	Before	On	+3°C



Chef Tips

The char siew can be purchased already pre-cooked, just slice in 2mm thick slices.

The Japanese pickle juice for the pumpkin is 60g sake, 30g mirin and 60 light soy sauce.

For the sweet and sour pickled pumpkin, just add vinegar and sugar after your liking.

The sauce consists in 1 part pumpkin puree, ½ part miso paste and 1 part mayonnaise blend together to a fine paste.

Singaporean speciality