

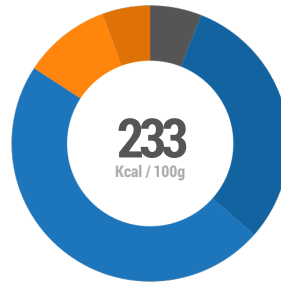
Sweet Mango & Basil Bao Buns

Mango and Basil Bao Bun with Hot Chocolate Sauce and Smashed Honeycomb

By Oliver Lloyd from Brakes

Overview ...

U / 6613559



CALORIES:

78.2% Carbs

6% Protein

15.8% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



MILK



SOYA

MAY CONTAIN:



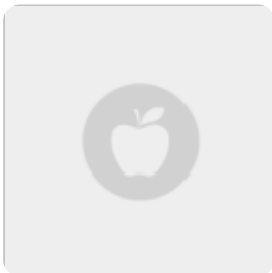
SESAME

Recipe Ingredients ...

| Recipe Ingredients ... | Quantity: | Description: |
|--|-------------|--------------|
| 112265 Bao (Hirata) Bun - BRAKES | 100g | 2x Each |
| 114221 Mangoes - BRAKES | 50g | 0.13x Each |
| 113879 Premium Large Basil Bunch | 5g | |
| 3794 Cadbury Crunchie Chocolate Bar 40g - BRAKES | 20g | 0.5x Each |
| 100530 DaVinci Gourmet Belgian Chocolate Flavoured Drizzle Sauce 500g - BRAKES | 10g | 0.02x Each |

Products / Pack Sizes ...

1 Serving



Product code

Barcode

185g / 438kcal

1

Cooking Instructions & Notes

Preparation:

Defrost the buns
Cut the mango into julienne
Pick the basil leaves
Smash the crunchie

Method:

1. Steam the buns for 3 minutes.
2. Mix together half the basil with the mango and fill the buns.
3. Place the buns onto a suitable dish.
4. Garnish with the chocolate sauce, picked basil and crunchie - serve!