

Rou Jia Mo a.k.a Chinese Burger Bo Sorensen, Shangri-La Hotel Sydney

Braised master stock beef cheek & grilled beef skirt

Ingredients

- 2kg Beef Cheek (whole & cleaned)
- 900gm Flap meat
- 2L Beef stock
- 2L Master Stock (see recipe below)
- 30gm Ginger
- 5 pieces Onion
- 10 pieces Garlic
- 8 pieces Chilli
- 200gm Rock sugar
- 5gm Szechuan peppercorns
- 5gm Coriander seeds
- 5 Cloves
- 5 pieces Star Anise
- 300ml Chinese Vinegar
- 1 bottle Chinese cooking wine
- 3 pieces Orange peel + Juice
- Sriracha to taste
- Chilli oil to taste



Beef Skirt Marinade

- 100ml Balsamic vinegar
- 4 pieces Garlic cloves
- 2 pieces Red chilli split

To Serve per 140gm

- 4 sprigs Coriander
- 5 rings Chilli (deseeded)
- 2 leaves Baby Cos
- 2gm Pickled Red onion rings
- 4 slices Cucumber

Method

- Seal and caramelize beef cheek
- Using same pan sweat onions, garlic and ginger. Deglaze with Chinese cooking wine. Top with master stock and beef stock bring to boil. Add orange zest and juice.
- Add aromatics (lightly toasted) in a muslin bag and braise @ 180-190 degrees for 3-4 hours or till tender and rest in liquor.
- Break down meat mixture, pass stock and reduce braising liquor

- Portion into 100gm portions, season if needed and add chilli oil and sriracha to taste
- Prepare skirt by scoring with tip of knife and lightly pound meat to increase tenderness.
- Marinate with balsamic vinegar, crushed garlic and halved chilli and vacuum pack and refrigerate overnight.

To serve

- Grill marinated skirt and cook to liking and let rest
- Slice at an angle (30gm per serve)
- Reheat mixture
- Add coriander, fresh chilli, sliced spring onion, sliced cucumber, and pickled red onion (Thinly sliced, flash fried in fryer for 5 seconds and pour sushi seasoning vinegar on top and let cool)
- Toast bread and make an incision and fill with cos lettuce, sliced skirt and beef cheek mixture. Slide into bag and enjoy!

Master Stock

Ingredients

- 3L Water
- 500ml Shaoxing Rice wine (Chinese cooking wine)
- 300ml Light soy
- 200gm Yellow rock sugar
- 6 pieces Garlic cloves
- 50gm Ginger
- 7 pieces Star anise
- 4 pieces Cinnamon sticks
- 5 pieces Cardamom pods
- 1 tsp Fennel seeds
- 1tsp Sichuan peppercorns
- 3 pieces Cloves
- 6 pieces Black Peppercorns

Method

- Place all the ingredients in a stockpot or large saucepan and simmer for 30 minutes.

Rou Jia Mo Bread

Ingredients

- 750ml Butter Milk
- 9 Tbsp Sour Cream
- 3 Eggs
- 3 tsp Baking powder
- 3 tsp Sugar
- 3 tsp Salt
- 2 Tbsp Canola
- 1 Tbsp Sesame oil

- 3 Tbsp Water
- 2.2kg Flour
- 15gm Fresh yeast

Method

- Mix milk, sugar and yeast and add sour cream, egg and water
- Mix flour, sugar, salt and baking powder together.
- Combine wet and dry ingredients together until dough pulls away from the bowl and forms one mass. Transfer and let rest for at least 2 hours.
- Portion into balls and roll.

To serve

- Pan fry in a medium heated pan with oil on both sides