



A Cooks Tour – Korean street food

Recipes Serve 2

Sticky belly pork

Mac 'N' Kim-Cheese

Tempura broccoli

Kimbap rolls

Avocado, nashi pear salad, sesame tofu dressing

Recipes

Korean Sticky Belly Pork (sulphites, soy, gluten)

Ingredients

- 2kg high welfare English belly pork
- 3 carrots, peeled, halved lengthways
- 3 celery sticks
- 3 onions, quartered
- 5 star anise
- 2 black cardamom
- 180ml dark soy
- 2 tbsp sweet chilli sauce
- 2 tbsp gochujang paste
- 2 tbsp apple cider vinegar

Gochujang Sticky Glaze

- 45g gochujang paste
- 4 tbsp honey
- 2 tbsp sake
- 2 tbsp mirin
- 2 tbsp rice wine vinegar

Method

1. Preheat the oven to 160oc/gas mark 3, place the carrots, onion, celery, spices on to a deep small roasting tray, place the belly pork on top
2. Mix the soy, gochujang, vinegar, and enough chicken stock to just cover the half the pork
3. Wrap the tray tightly with a layer of baking paper then a layer of foil, and cook for 3-4 hours until tender.
4. Remove from the oven and cool until warm to touch
5. Remove the pork from the liquid and wrap on a plate with clingfilm, place in the fridge with a heavy weight on to compress as it cools completely, I use my cast iron casserole pot...
6. Unwrap the pork and cut into desired slabs 2-4 inches square, pan fry or grill for ten minutes to crisp up and heat through, turn regularly
7. Cut the now crispy golden pork into smaller chunks and transfer to a medium-large bowl
8. Toss in the sticky chilli sauce and serve

Tempura Broccoli (sulphites, milk, egg, gluten)

Ingredients

- 300g broccoli mixed tender/broc, purple sprouting
- Tempura bater mix
- Ice water
- 36 month parmesan/ reggiano
- Coriander cress

Kimchi Mayo

- 100g kimchi, chopped
- 180ml mayonnaise
- 1 tbsp rice wine vinegar
- 1 tsp maple syrup
- 1 tbsp chives, finely chopped

Method

1. Mix all the mayo ingredients together and set aside
2. Mix the Tempura mix and coat broccoli,
3. Fry until crisp and golden, ensure the tempura is thin but crispy
4. Drain the crispy broccoli on kitchen towel, then stack on serving plate, dressing with the kimchi mayo
5. Finish with a heavy grating of parmesan and coriander, salt to taste.

Kimbab Sushi Rolls (sulphites, soy, gluten, sesame, mustard)

Ingredients

- 1 tsp vinegar
- 1 tsp sugar
- 1 carrot, julienned
- 100g pickled cucumber
- 100g radish, seasonal, julienned
- 2 sheets of Nori, cut into fours
- 200g cooked sushi rice (Pack Instructions)
- 200ml rice wine vinegar
- 200ml sugar

Mustard dripping sauce:

- 1 tbsp soy sauce
- 1 tbsp water
- 1 tsp English mustard

Method

1. Combine all dressing ingredients together, set aside for garnish
2. Mix the vegetables, ginger, sugar, rice wine, and smashed garlic together, leave to pickle for 2-3 hours
3. Layer the rice down on top of each piece of nori seaweed, with slightly damp fingers work a thin layer of rice evenly cover equally
4. Place a selection of pickled vegetables in the closest third to you and roll away from you to create a small Kimbap Roll, repeat until all the mix is gone
5. Cover in the fridge with a damp cloth until need to prevent them drying out
6. Serve by stacking roll and serving alongside dip

Mac 'N' Kim-Cheese (sesame, sulphites, milk, gluten, soy)

Ingredients

- 200g cooked pasta / rice pasta
- 25g butter
- 25g flour
- 150ml vegetable stock
- 150ml milk
- 100g chopped Kimchi
- 3 garlic cloves, thinly sliced
- 2 tbsp chopped coriander
- 20ml rice wine vinegar

Method

1. In a medium saucepan, bring the milk, stock up to a light boil
2. Melt the butter, add the garlic and cook until soft, whisk in the flour until well combined over a medium heat, start to add the stock, whisking constantly until all combine and sauce is glossy
3. Cook out for 1-3 minutes until floury taste is no more, add the coriander, kimchi, and vinegar
4. Add to freshly cooked pasta and sprinkle with toasted sesame and parmesan. Enjoy!

Avocado, nashi pear salad, sesame tofu dressing (sesame, sulphites, gluten, soy)

Ingredients

- King hass avocado
- Nashi pear
- Watermelon and purple meat radishes
- Toasted sesame and tofu dressing
- Winter little leaves

Dressing:

- 60g Tofu
- 10 miso paste
- 1 tbsp Tahini paste
- 1 tbsp soy sauce
- 100ml apple juice
- 1 tbsp rice wine vinegar

Method

1. Roughly wedge/dice pear and avocado
2. Julienne (thinly slice) your radish
3. Arrange beautifully on your plate
4. Blend dressing ingredients until smooth and creamy but single cream consistency
5. Drizzle over tofu dressing, garnish with leaves, nori and julienne of radish