



KOREAN FOOD MADE SIMPLE

EASY AND DELICIOUS KOREAN
RECIPES TO PREPARE AT HOME

JUDY JOO

With Vivian Jao
Photography by Jean Cazals



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INTRODUCTION

Food has always been a big part of my life. Being born into a rather food-obsessed family, with a mother who took the time to cook everything from scratch, I was constantly surrounded by authentic home-cooked Korean food as a child.

Our back porch showcased half a dozen clay pots (*onggi*) with fermenting delights inside, everything from kimchi to *gochujang* to *doenjang*. The laundry room teemed with jars and containers stacked precariously, filled with fermenting drinks, bowls full of soaking tripe, mung beans, beansprouts or rice. The adjoining garage had rows of drying seaweed on hangers, chillies and a foil-wrapped charcoal grill for barbecues perched in the corner. Even family hiking trips often turned into impromptu foraging ventures, with my mum always on the look out for wild garlic, bracken root and chives.

My sister and I were often enlisted to help in this effort to get a taste of home so far from home. Mountains of beansprouts had to be picked, hundreds of dumplings stuffed, perilla leaves (*ggaennip*) gathered from our garden and towers of seaweed brushed with oil and toasted. It was all part of my daily life, and my memories surrounding food run deep.

I was born in Summit, New Jersey, and grew up in the modest suburb of Berkeley Heights. My father, a North Korean war refugee, immigrated to the United States in 1967, along with most of his graduating class from Seoul National University College of Medicine. My mum, from Icheon, a city just outside of Seoul, immigrated to the United States on her own in 1968 after being awarded a scholarship to obtain a master's degree in



chemistry from Ohio State University. My parents met and married in the States and eventually moved to the East Coast where I was born. I had a typical ‘tiger mother’ upbringing, with all the torturous piano lessons that came with it. I was on a typical Asian fast track to ‘achieve’ and eventually found my way to Columbia University and then to Wall Street, where I sold fixed income derivatives for a number of years. I must admit, it was a fun time in my life. My friends and I ripped round New York City, with a bit of cash in hand, single, working hard and playing even harder. But something was missing... I realized I didn’t love my job. It was merely a means to an end. And so the soul-searching began.

I always felt the lure of cooking, but didn’t necessarily think that I could become a chef, per se. Nonetheless, after having an epiphany, I took the plunge and quit my fancy Wall Street job to embark on a culinary journey. I duly enrolled in cooking school at the French Culinary Institute (now the International Culinary Center) in New York and then went on to work in the industry in various capacities. Fast-forward a bit, and I became an ‘Iron Chef’ for the U.K. I host my own cooking show, *Korean Food Made Simple*, and I have become a regular face on Food Network. More recently, I’ve opened my own restaurant in London and Hong Kong, ‘Jinjoo’, where I’m the Chef Patron.

I never really thought any of the prior was possible. Certainly not when you start ‘late’ in the industry. But it just goes to show that a bit of hard work and dedication can take you anywhere.

In this book, you’ll find many modern Korean-influenced recipes. I am a French-trained Korean American Londoner, and the different influences in my life show up in my cooking. I grew to love Mexican food while living in California, and the flavours blend well with those found in Korean cuisine. Using matzo meal in my fried chicken seems very natural to me, being a New Yorker. Plus, dishes such as disco fries are a nod to my time growing up in Jersey and eating in the diners off the motorway. I also was specifically trained in pastry arts, so you’ll see a lot of my classic French training reflected in the sweets chapter. Although I do like traditional Korean desserts, I find that they do not translate well to the Western palate. Traditional Korean ingredients, however, do prove to meld beautifully in classic Western desserts.

Some recipes harbour a bit of a ‘cheffy’ element and others are quite simple, rustic and easy for anyone to do. Regardless, I hope you try and

learn to love the flavours of Korea, and incorporate a few Korean ingredients into your everyday cooking.









THE KOREAN STORECUPBOARD

There are a number of staple items necessary to successfully embark on a journey of Korean cooking.



Asian Pears (*Bae*)

Asian pears, also called Nashi or apple pears, are one of the sweetest and most popular fruits in Korea. Round like an apple, but texturally like a crisp pear, these large fruits are ambrosial and delectably juicy. The most famous

ones are from the southern town of Naju, and these varieties can grow as big as melons. Eaten fresh or used to marinate meats, or even in kimchi, these pears are wonderfully versatile.

Brown Seaweed (*Miyuk*)

Miyuk is a dried seaweed that is considerably thicker than *kim* but thinner than *kombu* or *dashima* . Like *kombu* , it comes in long packets, but it's texturally much more wrinkly and twisted in appearance. It can also be found pre-cut into strips, and expands greatly as it soaks in liquid. *Miyuk* is used for soups, especially the famous birthday [Seaweed Soup](#) .

Citron Tea Syrup (*Yujacha*)

This marmalade-like citron syrup or 'honey' is often used for making tea. Technically, it is not citron but *yuja* , known as yuzu in Japan, a fragrant and floral citrus fruit that tastes something like a lemon crossed with a tangerine. I use this for tea as well as in desserts and savoury dishes.

Doenjang (Korean Soya Bean Paste)

This dark brown and richly flavoured paste is made from fermented soya beans, and has a 2,000 year history. It is coarser (often contains whole beans) and stronger in flavour than its Japanese counterpart, miso. The soya beans are boiled, pressed into blocks called meju, and then hung to dry using dried rice stalks, which are rich in bacteria (*bacillus subtilis*) that starts the fermentation process. Once the meju is fermented and dried enough (depending on the size, up to 50 days), the blocks are placed in salted water and allowed to ferment further, for up to 6 months. Once the process is complete, the liquid is drained off – this is used to make soy sauce. The remaining bean pulp is then made into *doenjang* . This paste has a deep, rich, salty flavour that goes a long way in soup, stews, marinades and dressings.

Dried Anchovies (*Myulchi*)

Dried anchovies come in several sizes. Use the large ones for making broth, removing the head and innards beforehand. The tiny and smaller ones are stir-fried with honey and soy and other flavourings to make [Crispy Anchovies](#) for a very tasty *banchan* (side dishes).

Dried Black Soya Beans (*Seoritae*)

Korean black soya beans are the base for another fundamental *banchan* side dish, *kongjorim* . Sweet and salty, this side is surprisingly addictive.

Dried Chilli Threads (*Silgochu*)

These intricate fiery threads look much like saffron, but are longer and more wiry. Made from thinly sliced chillies, *silgochu* add a dramatic colourful touch as a garnish, as well as heat.

Dried Kelp (*Dashima*)

Dashima , also known as *kombu* , are dried sheets of kelp, and are often used with dried anchovies to make a classic Korean stock. This base makes for an umami-filled, rich broth that tastes of the sea. It is akin to chicken broth in the West, and my mum uses this stock instead of water to add to kimchi.

Dried Shiitake Mushrooms (*Pyogo Beoseot*)

Add shiitake mushrooms to *dashima* broth and you'll have an even more umami-infused, rich broth.

Fresh Korean Chillies, Red and Green (*Gochu*)

Korean chillies have evolved into their own species, and are closely related to the bird's eye chilli. Ironically, the much-loved chilli is not indigenous to Korea, but was introduced to the country in 1615 via Portuguese missionaries travelling with Japanese troops. Red or green in colour, they are medium-spicy and used fresh, dried and ground. Koreans love spice in their food.

Garlic (*Manul*)

Garlic is a staple ingredient in Korean cooking. It is eaten both cooked and raw and used in everything from kimchi to barbecue marinades to dipping sauces. It adds a punchy hit of flavour and is full of antioxidants. I use so much garlic that I often just buy the pre-peeled fresh cloves from the chilled section at the supermarket. My favourite quick way to 'mince' garlic is to grate it on a microplane.

Gochugaru (Korean Chilli Flakes)

This staple ingredient is made from dried Korean chillies. Traditionally sun-dried, deseeded and then crushed, this staple chilli flake is used ubiquitously in Korean cooking and is an essential ingredient in many dishes, including Korea's national dish, kimchi. *Gochugaru* comes in several varieties: mild to spicy, and coarse or fine. I like to stock up on vibrant red, medium spicy, coarse flakes. I use it as my go-to chilli to sprinkle on top of everything from pizza to veggies. Store it in an airtight container in your freezer to keep it fresh and its pungency intact.

Gochujang (Korean Chilli Paste)

This fiery red chilli paste is most commonly made from *gochugaru* (Korean chilli flakes), dried fermented soya bean powder (*meju garu*), sweet rice powder and salt. Sometimes honey or sugar is added as well. After this paste has been left to ferment, the richness and complexity of the flavour comes out and makes for a uniquely Korean chilli experience. It is used throughout Korean cooking and is completely versatile. Use it right out of the box or cook it down; it doesn't matter. This paste can be used in anything you want to give a little spice, and serious flavour.

Jujubes (Daechu)

Jujubes are dried Chinese red dates, used to flavour soups, teas or desserts. They taste more reserved, not as sweet or sticky as Medjool dates.

Kimchi

No meal in Korea is complete without kimchi on the table. Currently, there are officially 187 different varieties of kimchi, and the average Korean consumes about 40 kg (about 88 lb) of it a year. This national dish is made from seasoned and usually brined vegetables that are then left to ferment. This fermentation process creates a notable complex flavour that incorporates spice, tang, sweetness and an addictive crispy texture. The best-known variety is made from Korean cabbages or Chinese cabbage. Kimchi is most often eaten raw, but you'll find it incorporated into soups, stews and stir-fries, and the liquid, or kimchi juice, can be used to make a killer [Spiced Kimchi Mary](#) .



Korean Hot Mustard (Gyeoja)

Korean yellow mustard is hot and spicy, much like English mustard. It comes in both powdered and prepared forms. As the prepared versions can vary greatly in their spiciness, I prefer to use the powder for my dressings and marinades.

Korean Chinese Cabbage (*Baechu*)

Korean Chinese cabbage is the main ingredient in kimchi. Chinese cabbage is longer and leafier than its round, hard Western counterpart. The Chinese variety found in Korean shops is also much larger than those found in regular supermarkets. Korean Chinese cabbages are huge and usually about 2.2 kg (5 lb) each. Look for crisp leaves (not wilted), a firm head and unblemished white ribs. When preparing, remove the tough outer leaves.

Korean Radish (*Mu*)

Korean radish is large, greenish and fat, unlike its long, skinny, white counterpart, the mooli or daikon radish. It has a lower water content, too, so the flesh feels denser and has a slightly spicier taste as well. You can substitute mooli if you cannot find Korean radish. Use in soups and stews and for making kimchi.

Korean Sweet Potato (*Goguma*)

Korean sweet potatoes have reddish skin and whitish flesh. They are sweeter and softer than Western sweet potatoes, and a bit longer and knobbier in appearance. In Korea, they are a common street food snack, either simply roasted and served up in brown paper bags or fried into an addictive sugar-coated snack called *mattang* , [Candied Sweet Potato Wedges](#) .

Korean Vinegar (*Shikcho*)

Korean cooking uses a lot of vinegars, and notably fruit vinegars. Vinegar brings a much-needed astringent taste to Korean cuisine to balance out the other bold flavours. Apple vinegar (*sagwa-shikcho*) and rice vinegar are the most commonly used for cooking. Pomegranate, black raspberry and persimmon vinegars are quite popular to use in drinks.

Lotus Root (*Yeongeun*)

All parts of the lotus plant are used in Korean cooking, but the roots are the most common. Resembling the spout of a watering can, the roots are both a gorgeous garnish and tasty addition to many dishes. As a side dish, pickled, candied or deep-fried, its crunchy texture and mild flavour make it a popular ingredient in Asian cuisines.

Mirin

Usually described as a cooking wine, mirin (aka mirim) has a sweet flavour and low alcohol content. It is used in numerous applications in Korean cooking. It's widely available at regular supermarkets, but if you cannot find it, feel free to substitute lemon-lime-flavoured fizzy drink.



Mung Beans (*Nokdu*)

Whole mung beans wear a green skin. When the skin is removed and the bean is split, their dark yellow flesh is revealed. Mung beans and their sprouts (*sukju*) are commonly used to make pancakes called *bindaetteok* .

Perilla Leaves (*Ggaennip*)

Perilla or sesame leaves are not to be confused with the Japanese shiso leaf, which is smaller and more jagged around the edges. Although they are also referred to as sesame leaves, they actually do not come from the sesame plant. Perilla leaves have a slightly minty flavour and are thicker and heartier in texture. They are rounder than shiso leaves and often have a deep-purple fuzzy underside. Use them as *ssam* (wrappers) for meat or make them into a version of kimchi. I like to toss them into salads for a welcome fragrant note or even muddle them into a cocktail.

Persimmons (*Gam*), Fresh and Dried

There are two kinds of persimmons found in Korea. One is the soft, heart-shaped, astringent ‘sour’ persimmon, *hongsi* , or Hachiya in Japanese. It is quite pulpy and must be ripe before eating. The other is the ‘sweet’, squat and hard in texture *dan gam* or Fuyu persimmon. It boasts a pumpkin-like flavour and can be eaten like an apple. There is also a popular flat, seedless version of the *hongsi* called *bansi* . Persimmons can be dried and used to make dessert drinks such as *sujeonggwa* , [Cinnamon and Persimmon Punch](#) , or when frozen they can be made into a sorbet-like dessert. They are also used to make wine, vinegar and biscuits.

Pork Belly

Pork belly is a very popular cut in Korean cooking. It finds its way into stir-fries, soups and barbecue. Either cut into slabs for *bossam* or *samgyeopsal* , or thinly sliced for *bokkeum* or barbecue, pork belly marries well with Korea’s national dish, kimchi, and another staple ingredient, ginger.

Rice (*Ssal* : raw, *Bap* : cooked)

Many different types of rice are consumed in Korea, but the most popular and prized variety is white short-grain rice. Short-grain rice is fat, roundish and when cooked the kernels stick together (but not as much as ‘sticky

rice'), giving it a satisfying toothsome quality. Rice symbolizes wealth, purity and prosperity. White rice, in particular, was the food of the noblemen, while the peasants ate the cheaper brown rice mixed with grains. Korean rice is cooked with just water, and no flavourings are added. It has also been completely stripped of all its nutrients, in favour of a white pearly complexion. It is also very common to mix rice with pulses or other grains such as amaranth, spelt, barley or oats, as well as other kinds of rice such as black, red or brown.

Rice Cakes (*Dduk*)

These dense, cylindrical rice cakes are served in a variety of ways, including in soups (traditionally on New Year's Day), stir-fries and straight up from the grill. I grew up loving their toothsome, chewy texture. Made from glutinous rice flour, they come in various widths and shapes and are used in both savoury and sweet dishes. The cylindrical sticks must be pulled apart before using. They are also often sold sliced into discs called 'ovalettes'. Fresh rice cakes are perishable and must be used quickly after buying; they can also be frozen (wrapped well) for later use.

Rice Flour (*Ssalgaru*)

I use a lot of rice flour to add crispiness to anything fried. If used solo as well, it can keep your meal gluten-free. Note that rice flour and sweet rice flour (aka glutinous rice flour), are not the same and are not interchangeable. Sweet rice flour (*chapssalgaru*) is ground from glutinous rice and yields a completely different (stickier and chewier) texture and end product. Ironically, despite its name, glutinous rice is gluten free.

Roasted Seaweed (*Kim*)

Koreans eat a lot of seaweed in various forms. *Kim* (or *gim*) is probably the most popular and can be bought ready-made and used as a wrapper, but differs greatly from nori, its Japanese sister. *Kim* is much thinner, seasoned delicately with salt and lightly toasted, giving it a crispy, addictive quality.

Salt (*Sogeum*)

Throughout this book, I'm using sea salt. Korea, however, has a long tradition of artisan salts of numerous varieties. Korean solar salt, *cheonil-*

yeom , is particularly fortified with minerals and cultivated in a meticulous way. I also like the aged bamboo salt, *jukyeom* , of the south. These special salts, however, proved too hard to find to call for in these recipes. If you do find yourself in a Korean supermarket, try to seek them out for a pleasant surprise.

Salted Shrimp (Saewoo Jeot)

These tiny salted shrimp are used in kimchi, but they are also incorporated into seasoning *banchan* , soups and stews. They are very salty, so rinse and drain well and use sparingly. You'll find the flavour is quite intense, adding serious depth to whatever you add these tiny shrimp to.

Sesame Seeds (Kkae)

Koreans use sesame seeds (both black and white) in copious amounts. The white variety is more common, and you can buy sesame seeds pre-roasted and crushed in Asian supermarkets. If you can't find them pre-roasted, a quick toast in a frying pan or oven will do the trick as well. Use them as a garnish and in dipping sauces to enhance the flavour with a bit of crunchy texture. I like to use a mix of whole and ground seeds for a contrast of textures, both visually and to the bite.

Short Ribs (Galbi)

Beef short ribs are the cornerstone of the famed Korean barbecue. Sliced either along the ribs, butterflied or thinly sliced around the bone, this marbled cut is tender and full of flavour. Blocks cut between the bones are used for stews that are cooked until the meat pulls away from the ribs.

Soju

Although *soju* is referred to as Korea's rice wine, it is not a wine. *Soju* is a distilled spirit similar to vodka. In its purest form it is made from just rice and water. It is the most consumed alcohol in the world, which gives you an idea as to how much Koreans drink!

Soy Sauce (Ganjang)

Another fermented product, soy sauce is the by-product of making *doenjang* . There are many different kinds with various uses. Dark soy

sauce is used for heartier dishes, while the lighter variety is used for seasoning vegetables. Throughout this book, just use regular soy sauce, as the different varieties can be hard to find. Naturally aged soy sauces are the best, but can be expensive. The older and higher-quality the soy sauce, the richer and deeper the flavour – think umami.

Soya Beansprouts (*Kong Namul*) and Mung Beansprouts (*Sukju Namul*)

Soya beansprouts are served in everything from soups to *banchan* . They have large, yellow, crunchy heads, skinny whitish stems and a long root that should be snipped off. Soya beansprouts are slightly sweet and have a great firm texture even when cooked. The bright yellow heads are the best part. They are a vital ingredient in many soups and stews and a very popular and healthy *banchan* .

Greenish mung beans produce sprouts that have small, unremarkable heads and fatter, watery stems. Mung beansprouts are most commonly used in *banchan* , pancakes and salads.

Sweet Potato Noodles (*Dangmyun*)

Naturally gluten-free, these glass noodles have a truly satisfying stretchy, chewy texture and are used mainly for *japchae* . They have little flavour on their own, but they soak up any sauce nicely.

Toasted Sesame Oil (*Chamgireum*)

This earthy oil is used as a flavouring rather than to cook with. Made from roasted and ground sesame seeds, it has a unique nutty aroma and rich distinguishable flavour. A little goes a long way, and sometimes a quick drizzle is all you need to give a dish that final flourishing touch of finesse. When purchasing, make sure you buy 100% pure sesame oil as there are many cheaper blends that are quite muddled in taste.

Tofu (*Dubu*), Silken, Soft, Medium, Firm

Koreans love the soya bean in all forms, and tofu (*dubu*) is no exception. It is considered a staple source of protein and is eaten with or without meat. It is a food in its own right and not considered a vegetarian-only ingredient. Also known as beancurd, tofu is made from pressing soya milk curds mixed

with a coagulant into blocks. There are numerous varieties, but the main types are silken, soft, medium and firm. Silken tofu is the softest due to its high water content. It is used mostly in stews and in the West as a dairy substitute. Soft, medium and firm tofu are named according to their firmness, the result of the amount of draining and pressing each type has gone through. Use the type of tofu that best suits your needs without it falling apart easily.

Twist Peppers (*Gwari*)

These wrinkled smallish green peppers (*shishito* in Japan) are mild in flavour. They are good for pickling with soy sauce, eaten fresh with *doenjang* , or just simply grilled.



Bone-in Butterfly
Beef Short Ribs

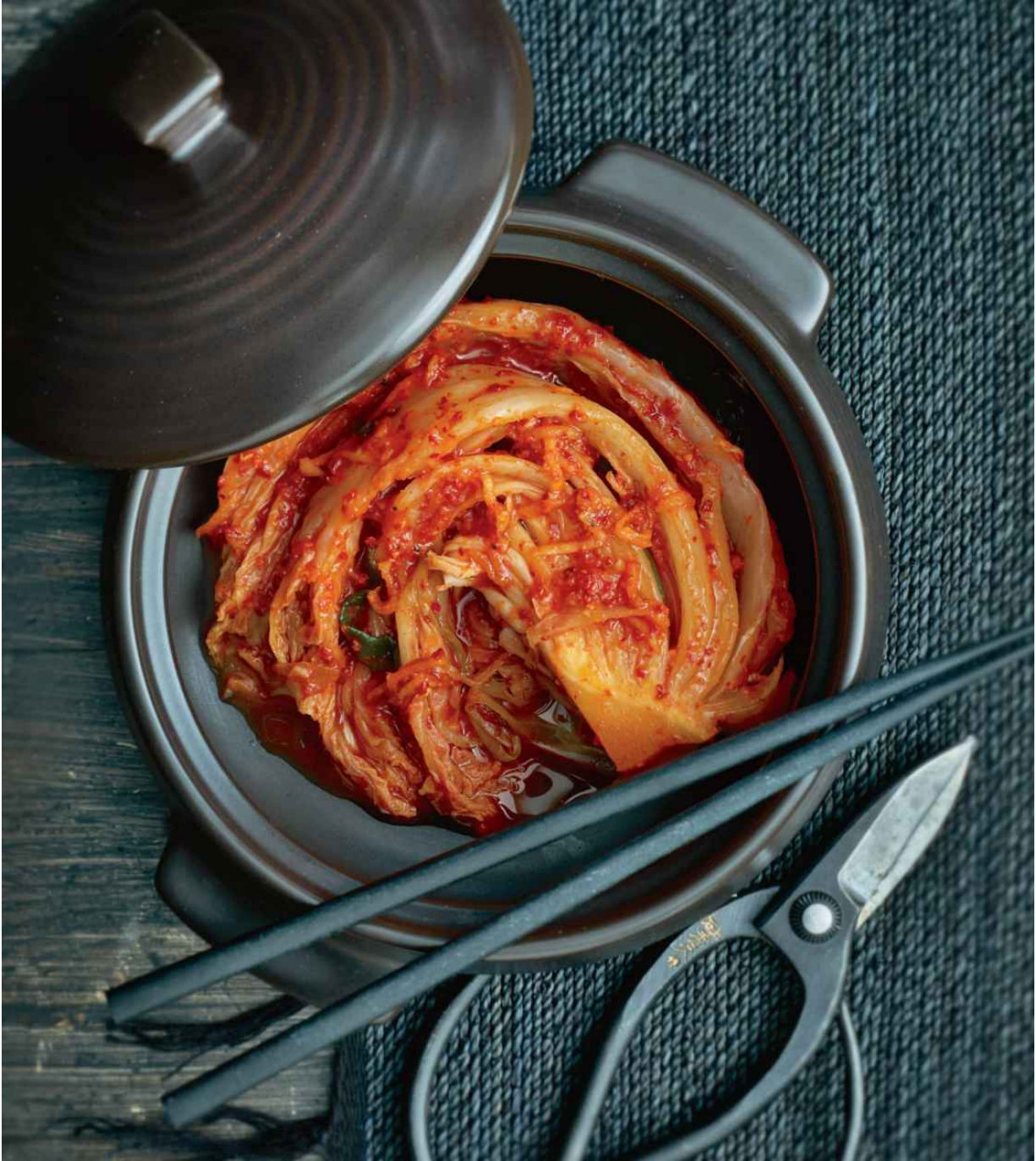
Thinly Sliced Beef *Bulgogi*

Boneless Skin-on Pork Belly

Beef Short Ribs

KIMCHI & PICKLES





◁ CABBAGE KIMCHI

POGI KIMCHI

MAKES ABOUT 4.5 LITRES (8 PINTS)

Aside from barbecue, kimchi is probably the dish most synonymous with Korean cuisine. This fiery red, funky, fermented cabbage is on the table every meal – breakfast, lunch and dinner, 365 days a year. It is one of the cornerstones of Korean cooking, and Koreans consider it vital to their daily diet. This recipe is an adaptation of the one we use at my restaurant, Jinjuu. Kimchi making may look daunting, but don't worry, it's really very straightforward. You'll just need to have one or two very large bowls for the brining of the cabbage and a large container to ferment it in. Also, I highly recommend that you wear plastic or latex gloves while smearing the chilli paste onto the cabbage leaves. Otherwise, your hands will be tingling afterwards and the odour, while delicious, will linger on your skin.

Many Korean households purchase pre-made kimchi these days, and you can certainly do that and use it wherever kimchi is called for in my recipes, but please do try making this at least once.

2 litres (3¹/₂ pints) warm water

225 g (8 oz) coarse sea salt

1 very large Korean cabbage or several heads Chinese cabbage (2.2–2.7 kg/5–6 lb total), bottom(s) trimmed, wilted and tough outer leaves discarded and rinsed well

2 small onions, roughly chopped

12 dried shiitake mushrooms

10 large dried anchovies (*myulchi*), head and guts removed

6 spring onions, roughly chopped

64 cloves garlic, 8 crushed and the rest left whole

1 (25 cm/10 in long) piece dried kelp (*dashima*)

250 g (9 oz) *gochugaru* (Korean chilli flakes)

14 tbsp fish sauce

10 tbsp salted shrimp (*saewoo jeot*), rinsed

4 tbsp sugar

1 (18 cm/7 in) knob fresh ginger, peeled and chopped

3 carrots, julienned

12 spring onions, cut into 5 cm (2 in) pieces

200 g (7 oz) Korean white radish (*mu*) or mooli, peeled and julienned

IN A LARGE BOWL, stir together the warm water and 115 g (4 oz) of the salt until the salt has dissolved; let the salted water cool. Meanwhile, partially cut the cabbage(s) in half lengthways, starting from the root end and cutting about halfway to the top. Using your hands, pull the cabbage(s) apart to split in half completely. Repeat so that each half is halved in the same way, which keeps the leaves intact and whole.

Loosen the leaves of each wedge so that they are easy to spread. Sprinkle the remaining 115 g (4 oz) salt over and between all the leaves, salting the core area more heavily. Put the cabbage into a large bowl (use two if they don't fit) cut-side up. Pour the cooled salted water over the cabbage, then pour enough cold water into the bowl to cover the cabbage; don't overfill the bowl, as some liquid will be drawn out of the cabbage. Weigh down the cabbage with a plate so the wedges are completely immersed. Leave at room temperature for 6–8 hours, flipping the wedges halfway through.

Rinse the wedges well under cold running water and gently squeeze out any excess moisture. Put the wedges, cut-side down, in a colander and leave to drain for at least 30 minutes.

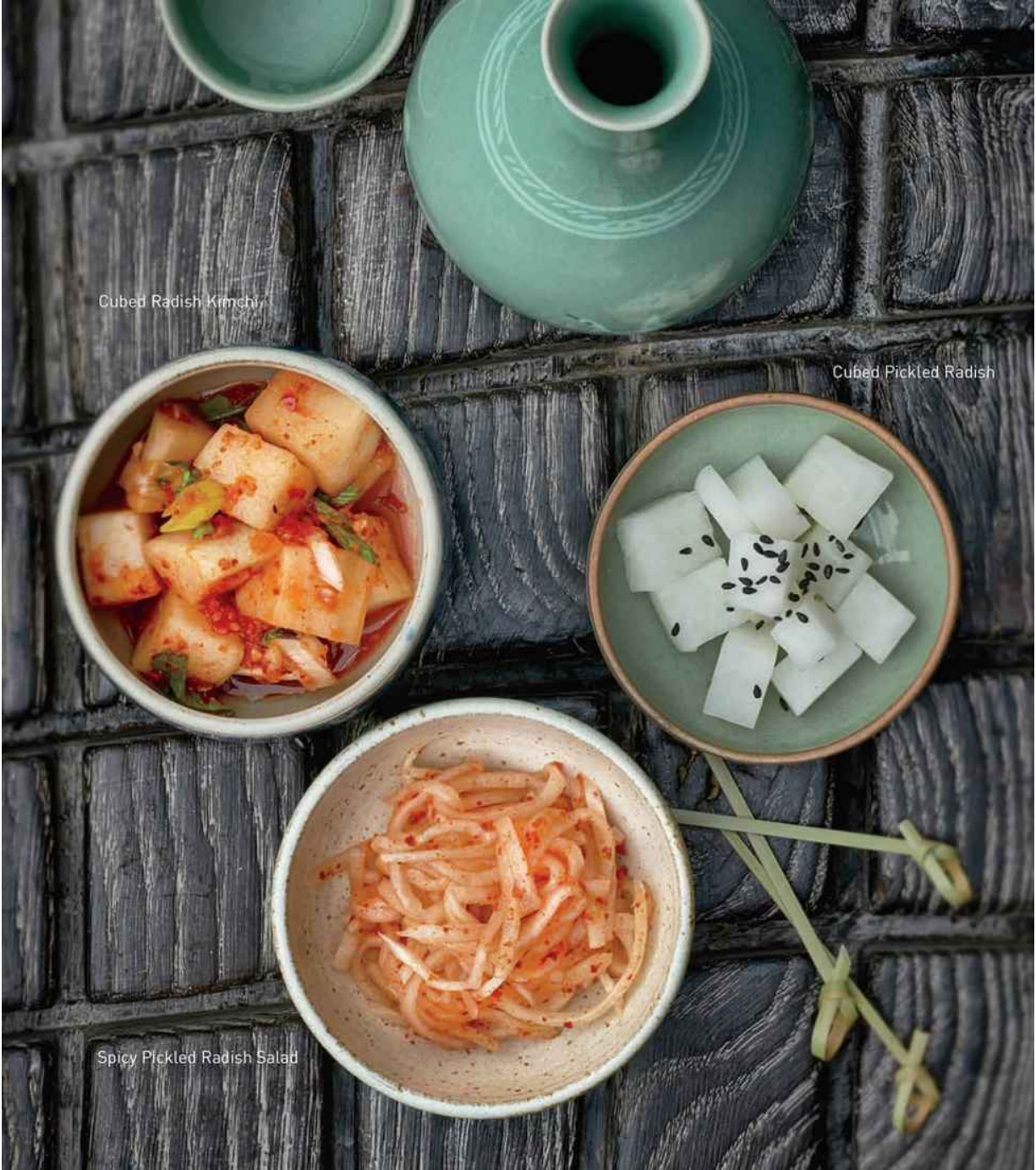
Meanwhile, in a small saucepan, combine the onions, mushrooms, anchovies, spring onions, the 8 crushed garlic cloves and the kelp and bring to the boil over a high heat. Reduce the heat to maintain a simmer for 20 minutes. Strain the liquid, discarding the solids and leave the anchovy stock to cool completely.

When the stock has cooled, in a food processor, combine the remaining garlic cloves, chilli flakes, fish sauce, salted shrimp, sugar and ginger and process until smooth. Add enough of the stock to make a smooth paste, about 475 ml (16 fl oz) total. Discard any remaining stock. Transfer the spice paste to a large bowl and stir in the carrots, spring onions and radish.

Rub the spice paste all over the cabbage wedges and between each leaf. Pull the outermost leaf of each wedge tightly over the rest of the wedge, forming a tidy parcel. Pack the wedges into one or more glass or other non-reactive

containers with a tight-fitting lid (see Tip, below). Press a piece of clingfilm directly on the surface of the kimchi, then cover. The kimchi can be eaten at this young stage or after it sits at room temperature and starts to get sour and ‘bubble’, about 2–3 days. Store the kimchi in the fridge, where it will continue to ferment at a slower pace. I like to age mine at least 2 weeks, but it really is up to preference. Cut the kimchi before serving.

TIP: *While large glass jars or Korean earthenware containers are preferred for storing kimchi, they’re not always easy to find. Look in the housewares section of Asian markets for glass or plastic kimchi containers, which have become popular. You can also use any sturdy BPA-free plastic or other non-reactive container with a tight-fitting lid. You’ll need a container or containers with a total capacity of 4.5 litres (8 pints) for the kimchi .*



Cubed Radish Kimchi

Cubed Pickled Radish

Spicy Pickled Radish Salad

◁ CUBED RADISH KIMCHI

KKAKDUGI

MAKES ABOUT 2.2 LITRES (4 PINTS)

Kkakdugi is probably my favourite of all kimchis due to its serious crunch factor and the addition of rice flour, which gives the sauce a nice thickness and body. This recipe was shared by Young Sook Kim of River Edge, New Jersey, who makes it both for family and in huge quantities for her church fund-raisers. I first tried it at my friend and co-author, Vivian Jao's house, and when I couldn't stop eating it, I just had to have the recipe.

Korean white radish and mooli are often interchangeable in recipes, but for this recipe, it's important to use the former. Mooli will soften too much and not hold up as well. If your radish is very fresh and smooth skinned, there's no need to peel it. Just scrub it well and remove any blemished spots.

1.3 kg (3 lb) Korean white radish (*mu*) (about 1 large), peeled and cut into 2–2.5 cm ($\frac{3}{4}$ –1 in) cubes

2 tbsp coarse sea salt

1 tbsp sweet rice flour

$\frac{1}{3}$ red pepper, deseeded and chopped

$\frac{1}{4}$ small onion, chopped

5 cloves garlic

2 fresh Korean red chillies or Fresno chillies, chopped (optional)

3 tbsp *gochugaru* (Korean chilli flakes)

2 tsp salted shrimp (*saewoo jeot*), rinsed

2 tsp fish sauce

2 tsp sugar, or $\frac{1}{6}$ Asian or other firm but ripe pear, peeled and chopped

1 (2 cm/ $\frac{3}{4}$ in) knob fresh ginger, peeled and sliced

3 spring onions, cut into 5 mm ($\frac{1}{4}$ in) pieces

IN A LARGE BOWL, toss together the radish and salt. Leave for about an hour, stirring every 15 minutes. Meanwhile, in a small saucepan, stir together 6 tablespoons water and the sweet rice flour. Cook over a medium heat,

stirring frequently, until it thickens and starts to bubble, about 4–5 minutes. Transfer the flour mixture to a medium bowl and leave to cool to room temperature.

In a food processor, combine the red pepper, onion, garlic, red chillies, chilli flakes, shrimp, fish sauce, sugar and ginger and process until smooth. Scrape the chilli mixture into the cooled flour mixture, add the spring onions and mix well. The resulting spice mixture should taste slightly salty (the saltiness will go away once properly fermented). It must have a certain saltiness so it ferments properly, otherwise the radish will rot at the core and go soft.

Add the spice mixture to the radish mixture, keeping any liquid in the bowl and mix well. Transfer to a clean 2.2 litre (4 pint) glass jar or other non-reactive container, packing it in firmly. Cover tightly and leave the kimchi in a cool place for about 24 hours, or at room temperature for about 16 hours. Refrigerate for 3–7 days more before serving (Young Sook prefers to wait a full week so the kimchi develops a stronger flavour). If at any point during the process, you see the juices bubbling and ready to overflow, open the jar and push the radish down to let the gas out. Try not to let any juice escape from the jar. The radish should be completely submerged.

TIP: *Young Sook has some rules for her kkakdugi that apply to pretty much all kimchi: try not to open the jar too often. Only remove the amount you will eat at that time. Never transfer to another container and leave it there for more than a day because the flavour will change and the kimchi will taste ‘off’ .*

CUBED PICKLED RADISH

DANMUJI OR CHICKEN MU

MAKES ABOUT 1 LITRE (1³ /4 PINTS)

Any reputable Korean fried chicken joint will provide these refreshing sweet pickles to offset their fried offerings. Some people like to include lemon-lime soda when pickling, but I don't think it needs it. It's an essential accompaniment to Ultimate KFC ([Korean Fried Chicken](#)). We serve this pickle at Jinjuu, and customers are always asking for more.

120 ml (4 fl oz) rice vinegar

100 g (3¹ /2 oz) caster sugar

1 tsp sea salt

450 g (1 lb) Korean white radish (*mu*) or mooli, peeled and cut into 1 cm (1/2 in) cubes

Pinch of black sesame seeds, to serve (optional)

IN A LARGE BOWL, stir together the vinegar, sugar, salt and 120 ml (4 fl oz) water until the sugar and salt have dissolved. Add the radish and toss to coat. Cover and leave to marinate at room temperature for about 24 hours, then refrigerate. Sprinkle with the sesame seeds when serving.



SPICY PICKLED RADISH SALAD

MUSAENGCHE

MAKES ABOUT 350 ML (12 FL OZ)

The slender shape of julienned radish makes for quick pickling. This easy radish salad hits both the fiery notes of red kimchi and the sweetness of pickled radish. It's great for your *banchan* spread or as a burst of freshness tucked into a [Roasted Pork Belly Lettuce Wrap](#) or [Doenjang-glazed Lamb Lettuce Wrap](#) . Try it on sandwiches as well, in lieu of pickled hot peppers or jalapeño slices.

175 g (6 oz) Korean white radish (*mu*) or mooli, peeled and julienned

1 1/2 tbsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

1 1/2 tbsp sugar

1 1/2 tsp *gochugaru* (Korean chilli flakes)

1 small clove garlic, grated or finely chopped

1 tsp sea salt

IN A MEDIUM BOWL, stir together all the ingredients until the radish is coated. Cover and refrigerate for about 1 hour before serving.



◁ CUCUMBER KIMCHI

OI KIMCHI

MAKES ABOUT 1 LITRE (1³/₄ PINTS)

One of the most beloved versions of kimchi takes a bit of time, but you'll be pleasantly surprised by the results. This kimchi tastes great on top of my [Krazy Korean Burgers](#) as well, as a different take on the American pickle.

450 g (1 lb) small Korean cucumbers (*oi*) or Kirbies (about 4 total)

1 tbsp sea salt

1 onion, roughly chopped

4 spring onions, chopped

1 tbsp *gochugaru* (Korean chilli flakes)

1 tbsp salted shrimp (*saewoo jeot*), rinsed

1 small clove garlic

1 (2.5 cm/1 in) knob fresh ginger, peeled and chopped

15 fresh chives, cut into 5 cm (2 in) pieces

USING A SMALL KNIFE, cut each cucumber crossways into 5 cm (2 in) pieces. Stand the pieces on their cut sides and cut each one two-thirds of the way down into quarters, keeping them attached at the bottom. Sprinkle the cucumbers with the salt, spreading the cucumbers open to get the salt deep inside the cuts. Arrange the cucumbers with their cross cut sides up in a single layer in a glass or other non-reactive container, at least 5 cm (2 in) tall, with a tight-fitting lid, cover and leave to soften at room temperature for 30 minutes–1 hour.

Meanwhile, in a food processor, combine the onion, spring onions, chilli flakes, shrimp, garlic, ginger and 2 tablespoons water. Pulse until a coarse spice paste forms, then stir in the chives.

Rinse the salted cucumbers well under cold water, making sure to rid the crevices of all the salt. Shake dry and then press the spice paste all over and into the crevices of each piece. Return the cucumbers to the (rinsed) container, cross cut sides up, packing them somewhat tightly and pressing

in any remaining spice paste and liquid. Cover and leave the cucumbers to ferment at room temperature for about 24 hours. Refrigerate until ready to serve.



◁ PERILLA (AKA SESAME) LEAF KIMCHI

GGAENNIP KIMCHI

MAKES 50 LEAVES

Korean perilla leaves are commonly called sesame leaves, although they have no relation to the sesame plant. Perilla leaves are part of the mint family and are related to the more delicate Japanese shiso leaf. If you're a fan of mint and basil, you'll probably like perilla leaves. They're very easy to grow from seeds, both in the ground and in pots. In fact, much like mint, they grow like weeds and can be invasive. If you let one of the plants go to seed, you'll be sure to have more plants sprouting up in the spring. My mum used to grow it in our garden by the bushel. I got so sick and tired of picking it, that I wouldn't eat it for many years. Its kimchi version, however, persuaded me to love it again.

Include this kimchi as part of your *banchan* spread or use the leaves like roasted seaweed and wrap around a mouthful of rice.

50 perilla leaves (*ggaennip*), also known as sesame leaves

15 g (1/2 oz) julienned onion

15 g (1/2 oz) julienned carrot

5 cloves garlic, grated or finely chopped

2 spring onions, thinly sliced on an angle

2 tbsp *gochugaru* (Korean chilli flakes)

2 tbsp toasted sesame oil

1 tbsp fish sauce

1 tbsp soy sauce

1 tbsp roasted sesame seeds

1 tbsp honey

HOLD THE PERILLA LEAVES by the stems and rinse each leaf well under running water. Shake off any excess water and set in a colander to drain.

In a small bowl, stir together the onion, carrot, garlic, spring onions, chilli flakes, sesame oil, fish sauce, soy sauce, sesame seeds, honey and 2 tablespoons water. Spread some of this paste on the bottom of a glass or

other non-reactive container with a tight-fitting lid that is wide enough to fit a leaf lying flat and tall enough to fit all the leaves stacked together. Lay a stack of 2 or 3 perilla leaves on the paste and spread some more paste on the top leaf. Stack another 2 or 3 leaves on top and spread more paste on the top leaf. Continue until all the leaves have been used.

Spread any remaining sauce on top of the leaves and then press down on them to force out any air. The leaves can be eaten straight away or chilled, covered, for up to a week. They can be eaten as a side dish or as a wrapper with rice. The yield will vary depending on how long you refrigerate it. It's a nice tall stack when first prepared, but then wilts down considerably the longer it sits.

TIP: *Some people like to blanch larger, tougher perilla leaves before pickling them. It softens them a bit and mellows their flavour .*

RADISH WATER KIMCHI

DONGCHIMI

MAKES ABOUT 4.5 LITRES (8 PINTS)

Unlike its fiery red brethren, water kimchi (*mul kimchi*) is a light refreshing kimchi in a clear watery broth. Sometimes a little *gochugaru* is added to make the broth reddish in colour and give it a little heat. Or sometimes sliced chillies or whole chillies that have been pricked to release their flavour are added to give a gentle spiciness.

Dongchimi is a specific type of mul kimchi that is usually made in the wintertime. It is served as a chilled soup, and the tart and refreshing brine-based broth makes it perfect for a hot summer day. Use this broth also to add to Ice-cold Noodles (*Naengmyun*). Water kimchi is also one of the easier and faster kimchis to prepare, so don't hesitate to try it. As with [Cubed Radish Kimchi](#), be sure to use Korean radishes in this recipe so it will hold up to the lengthy pickling time. If your radish is very fresh and smooth skinned, there's no need to peel it. Just scrub it well and remove any blemished spots.

1.3 kg (3 lb or about 1 large) Korean white radish (*mu*), quartered lengthways and rinsed

4 tbsp sea salt

3 tbsp sugar

1 carrot, peeled and thinly sliced on an angle

1 small Asian pear or other firm but ripe pear, quartered and cored

6 spring onions, cut into 5 cm (2 in) long pieces

6 cloves garlic

3 fresh Korean red chillies or Fresno chillies, pricked in several spots

3 fresh Korean green chillies or jalapeños, pricked in several spots

1 (2.5 cm/1 in) knob fresh ginger, peeled and thinly sliced

PUT THE RADISH in a large, wide, shallow bowl, sprinkle with 2 tablespoons of the salt and 1 tablespoon of the sugar, and roll the radish until evenly coated on all sides. Cover and leave to stand at room temperature for 8 hours or up to 1 day.

Transfer the radish to a 4.5 litre (8 pint) glass or other non-reactive container with a tight-fitting lid, reserving any liquid. Add the carrot, pear, spring onions, garlic, chillies and ginger.

In a medium bowl, combine the remaining 2 tablespoons salt, 2 tablespoons sugar and 475 ml (16 fl oz) warm water and stir until the salt and sugar have dissolved. Stir in 1 litre (1³ /4 pints) cold water.

Pass the reserved radish liquid through a fine-mesh sieve into the bowl of brine. The brine should taste just a little salty, but not overly so. Add a little more salt to taste or water to dilute, if needed. Pour the brine over the radish mixture in the container, making sure you leave enough space at the top for the gasses that will be released. Cover and leave to ferment at room temperature until you see bubbles forming and the brining liquid tastes tart, 1–2 days. Refrigerate until ready to serve.

To serve, take a piece of radish, cut it into thin slices and fan it out in a bowl. If you'd like, garnish with some of the carrots and chillies from the container. Pour some of the brining liquid into the bowl and dilute with chilled water to taste.

TIP: *There are two other versions of this kimchi which involve the same basic recipe but with different radish shapes and fermenting times. One involves cutting the radish into 2 x 1 cm (1 /2 in) sticks. The smaller size allows it to ferment faster. The initial salting takes only about an hour and the bubbles will start forming faster, too. The other side of the spectrum is using small radishes, small enough to fit into the container whole. Unlike the sticks, these take at least a full day to salt and even longer to ferment, but they stay fresh longer .*



PANCAKES, DUMPLINGS & OTHER SMALL BITES



POTATO PANCAKES WITH ASIAN PEAR COMPOTE

GAMJA JEON

MAKES ABOUT 10 PANCAKES

Coming from North-Central New Jersey and New York City, I've been lucky to have had my share of latkes. Traditional Korean potato pancakes are different than Jewish latkes, using a much finer grating of the potatoes, which results in a softer texture. I've brought the two versions together in my Korean take on the classic fried potato pancakes with apple purée. My potato pancakes are crispy and have more potato integrity, but I've included Korean flavours as well as an Asian pear compote in lieu of applesauce. I think it marries the best of both worlds.

I like to use a mixture of russet and Yukon Gold potatoes. The Russets provide crispness, while the Yukons have better potato flavour and lend a golden colour. I don't peel either type.

Compote:

600 g (1¹/₄ lb) Asian pears or other firm but ripe pears, peeled, cored and cut into 2.5 cm (1 in) pieces

2 tbsp sugar

1 tbsp fresh lemon juice

1 (1 cm/¹/₂ in) knob fresh ginger, peeled and sliced

Pinch of sea salt

Pancakes:

450 g (1 lb) Russet and Yukon Gold potatoes, or similar, unpeeled (any ratio of the two types)

1 onion, quartered

2 tbsp potato starch

1 tbsp crushed sesame seeds

2 tsp *gochugaru* (Korean chilli flakes)

1 tsp *gochujang* (Korean chilli paste)

1 tsp sea salt, plus extra to finish

2 large eggs, lightly beaten

Vegetable oil, for frying

FOR THE COMPOTE: In a small saucepan, combine all the compote ingredients and 2 tablespoons water and bring to the boil over a medium-high heat, stirring until the sugar has dissolved. Reduce the heat to maintain a simmer, stirring occasionally, until the fruit mashes easily with the back of a fork, about 20 minutes. Remove from the heat, discard the ginger and mash the mixture into a chunky sauce. (If you prefer a smooth sauce, purée the mixture in a food processor.) Set aside.

FOR THE PANCAKES: In a food processor fitted with the medium grating disc, shred the potatoes and onion quarters, alternating between the two (the onion juices help keep the potatoes from discoloring). Alternatively, grate the potatoes and onion on the large holes of a box grater.

Working in batches, take handfuls of the potato-onion mixture and squeeze out as much liquid as possible. (You can also wrap the mixture in kitchen paper and squeeze it out by twisting the ends of the paper, but I've always found it more effective and quicker to do it by hand.) Transfer the mixture to a large bowl, add the potato starch, sesame seeds, chilli flakes, chilli paste and salt, and toss together. Add the beaten eggs and mix well. Transfer the mixture to a fine-mesh sieve set over the bowl so any excess liquid can drain.

In a large non-stick frying pan, heat 5 mm ($\frac{1}{4}$ in) of oil over a medium-high heat. Working in batches, put 2 rounded tablespoons of the mixture on a wide spatula and flatten it with your hand to form a 7.5 cm (3 in) wide pancake. Slide the pancake into the oil and cook until golden brown on the base, about 3 minutes. Flip and cook for a further 2–3 minutes until the other side is golden brown and cooked through. Transfer to a wire rack or kitchen paper-lined plate to drain. Season immediately with a little salt. Repeat with the remaining mixture, adding more oil to the pan as needed. Serve the pancakes hot with the compote.



◁ KIMCHI PANCAKES

KIMCHI JEON

MAKES ABOUT TWELVE 6 CM (2¹/₂ IN) WIDE PANCAKES

There's something to be said for eating kimchi when it's young and fresh and still a little crisp. But when your kimchi gets really funky and fermented and you're scared of what it might do to your digestive system, that's the best time to make these pancakes. That's when the kimchi flavour really shines through. These pancakes are really tasty with their crispy outside and are so easy to make.

These are usually made as large pancakes that are cut into smaller pieces to be shared at the table, but I find smaller ones more attractive and easier to flip.

225 g (8 oz) drained chopped [Cabbage Kimchi](#) , plus 60 ml (2 fl oz) kimchi liquid

6 tbsp rice flour

30 g (1 oz) plain flour

3 tbsp thinly sliced spring onions

1 large egg

1 tsp sugar

1/2 tsp sea salt

Vegetable oil, for frying

[Pancake Dipping Sauce](#) , to serve

IN A MEDIUM BOWL, stir together the kimchi, kimchi liquid, rice flour, plain flour, spring onions, egg, sugar and salt until a thick batter forms.

In a large non-stick frying pan, heat 2 tablespoons of oil over a medium heat. Working in batches, spoon 2 tablespoons of the batter into the frying pan to form pancakes about 6 cm (2¹/₂ in) wide. Cook until golden brown on the base, 3–4 minutes. Flip the pancakes and press down firmly on the pancakes with the back of your spatula. Continue cooking until the other side is golden brown, about 3 minutes more. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining batter, adding more oil as needed.

Transfer to a platter and serve with the pancake dipping sauce.

MUNG BEAN PANCAKES

BINDAETTEOK

MAKES ABOUT FOURTEEN 9 CM (3 1/2 IN) WIDE PANCAKES

I have so many memories of my mum making these pancakes, and of eating them on the streets of Seoul. I fed these addictive, crispy pancakes to my head chef, Andy Hales, when we were exploring Gwangjang market together. We devoured them greedily, standing in the market alley, watching the chaos around us. No flour is used in these pancakes so they are great for those with gluten sensitivities; just be sure to use tamari, which is wheat-free, in lieu of soy sauce. Note that mung beans have a lengthy soaking time, so be sure to start early.

75 g (2³/₄ oz) mung beansprouts, tails and any soft or brown bits removed, rinsed, dried and chopped

115 g (4 oz) drained finely chopped [Cabbage Kimchi](#) , plus 60 ml (2 fl oz) kimchi liquid

115 g (4 oz) pork mince

3 spring onions, cut on an angle into 1 cm (1/2 in) pieces

3 cloves garlic, grated or finely chopped

1/2 tsp soy sauce

1/2 tsp toasted sesame oil

1/2 tsp sea salt

1/4 tsp grated peeled fresh ginger

Freshly ground black pepper

175 g (6 oz) dried split mung beans, soaked in water for 6 hours or up to a day then drained

Vegetable oil, for frying

1 small fresh Korean red chilli or Fresno chilli, thinly sliced on an angle (optional)

[Pancake Dipping Sauce](#) , to serve

IN A LARGE BOWL, stir together the mung beansprouts, kimchi, pork, spring onions, garlic, soy sauce, sesame oil, salt, ginger and pepper to taste. Set the pork mixture aside.

Rinse the drained soaked mung beans several times in cold water, and drain again. Transfer to a food processor or blender, add 120 ml (4 fl oz) water and the kimchi liquid, and blend until relatively smooth. Stir the puréed bean mixture into the pork mixture and mix well. The batter will be thick.

In a large non-stick frying pan, heat 2 tablespoons of vegetable oil over a medium heat. Working in batches, spoon 60 ml (2 fl oz) of the batter into the frying pan to form pancakes about 9 cm (3¹/₂ in) wide. Sprinkle some chilli slices (if using) onto the surface of the pancakes before they set. Cook, flipping halfway through, until both sides are browned and crisp, about 8 minutes total. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining batter, adding more oil to the frying pan as needed.

Transfer the pancakes to a platter and serve with the pancake dipping sauce.

PAN-FRIED COURGETTE, MUSHROOM AND TOFU

HOBAK BUCHIM, BEOSEOT BUCHIM, DUBU BUCHIM

SERVES 4–6

These simple fried bites are quick, easy and inexpensive to make. They're great as a snack for kids or to serve to friends as a nibble with beer.

60 g (2¹/₄ oz) plain flour

3 large eggs, beaten

12 shiitake mushrooms, destemmed

200 g (7 oz) firm tofu, drained, cut into 1 cm (1/2 in) slices, and dried between two layers of kitchen paper

1 small courgette, cut into 1 cm (1/2 in) slices

Sea salt and freshly ground black pepper

Vegetable oil, for frying

1 fresh Korean red chilli or Fresno chilli, thinly sliced on an angle (optional)

Handful of fresh chives, cut into 2.5–5 cm (1–2 in) pieces (optional)

[Pancake Dipping Sauce](#) , to serve

PUT THE FLOUR and beaten eggs into separate wide, shallow bowls. Spread the mushrooms, tofu and courgette out in a single layer on a baking sheet. Season lightly with salt and pepper and set aside for about 5 minutes so the seasonings soak in a bit. Lightly dredge the mushrooms, tofu and courgette in the flour, tapping off any excess.

In a large non-stick frying pan, heat 2 tablespoons of oil over a medium heat. Working in batches, coat the mushrooms in the eggs, letting any excess drip into the bowl, and place into the frying pan. Cook, flipping halfway through, until golden, about 6–8 minutes total. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the tofu and courgette, adding more oil to the frying pan as needed and, if desired, pressing the chilli slices and chives onto their surfaces. Cook for about 3 minutes each side.

Transfer to a platter and serve immediately, with the dipping sauce.



◀ SEAFOOD PANCAKES

HAEMUL PAJEON

MAKES THREE 18 CM (7 IN) PANCAKES

These pancakes are always a crowd-pleaser. They're chock-full of seafood and the crisp texture is addictive. My mum used to make them with squid and prawns when guests came over. I've added scallops to make them extra special, but feel free to use whatever seafood you like. The pancakes are also a great way to use up any leftover vegetables you might have in the fridge. If you are using scallops, just make sure that they are very dry as any extra moisture will make for a soggy pancake.

115 g (4 oz) rice flour

6 tbsp self-raising flour

2 tbsp *doenjang* (Korean soya bean paste)

1 /2 tsp freshly ground black pepper

3 large pinches of sea salt

10 large prawns, peeled, deveined, halved lengthways and patted dry

4 large diver sea scallops, muscle removed, thinly sliced horizontally and patted dry

5 spring onions, julienned

2 large cloves garlic, grated or finely chopped

2 fresh Korean red chillies or Fresno chillies, cut into long, thin strips

1 fresh Korean green chilli or jalapeño, cut into long, thin strips

Vegetable oil, for frying

Pancake Dipping Sauce , to serve

IN A LARGE BOWL, gently whisk together the rice flour, self-raising flour, soya bean paste, pepper, salt and 315 ml (10 fl oz) cold water until smooth. Add the prawns, scallops, spring onions, garlic, red chillies and green chilli and stir the batter until thoroughly combined.

In a large non-stick frying pan, heat 3 tablespoons of oil over a medium-high heat. Spoon in one-third of the batter and spread it evenly to form a pancake about 18 cm (7 in) wide. Fry until golden brown and crispy on the base, about 3–4 minutes. Carefully flip and cook for a further 3–4 minutes

until the other side is golden. Transfer to a kitchen paper-lined plate to drain. Repeat with the remaining batter, adding more oil to the frying pan as needed.

Cut the pancakes into wedges and transfer to a serving platter. Serve immediately, with the dipping sauce.

PAN-FRIED FISH

SAENGSUN JEON

SERVES 4–6

In Korea, this is usually served as a starter or side dish, and it is one of my favourites. I have always loved seafood and I have even been known to eat this particular *jeon* cold! If you'd like to make it a main course, simply allow for one whole fillet per person. Cod is often the fish of choice for this dish, but since the fish needs to be sliced thinly, I like to use a variety that's already thin, like plaice or snapper. Really, any mild, white-fleshed fish will do, but if you do use a thick fish like cod, try partially freezing it to make it easier to slice.

40 g (1½ oz) plain flour

1 large egg, beaten

3 boneless skinless plaice or red snapper fillets (about 115 g/4 oz each)

Sea salt and freshly ground black pepper

Vegetable oil, for frying

1 small fresh Korean red chilli or Fresno chilli, thinly sliced on an angle (optional)

Handful of fresh chives, cut into 2.5–5 cm (1–2 in) pieces (optional)

[Pancake Dipping Sauce](#) , to serve

PUT THE FLOUR and beaten egg into separate wide, shallow bowls. Cut each fish fillet crossways at a slight angle into four or five pieces. Season lightly with salt and pepper and then set aside for about 5 minutes so the seasonings soak in a bit. Lightly dredge the fish in the flour, tapping off any excess.

In a large non-stick frying pan, heat 2 tablespoons of oil over a medium heat. Working in batches, coat the fish in the egg, letting any excess drip into the bowl, and place into the frying pan. If liked, press a chilli slice and some chives onto each piece in the pan. Cook, flipping halfway through, until golden, about 4 minutes total. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining fish, adding more oil to the pan as needed.

Transfer the fish to a platter and serve immediately, with the dipping sauce.

SEAFOOD FRITTERS

HAEMUL BUCHIM

MAKES ABOUT TWENTY-EIGHT 5 CM (2 IN) WIDE FRITTERS

These little fritters, cooked in just a touch of oil, feel a bit too easy to be such a hit at the table. They are surprisingly good! I have served these to adults and kids, and they always get swarmed. Any leftovers are also a cinch to pack in a lunch box. If I don't have prawns at home, I simply do without and increase the amount of crab sticks.

115 g (4 oz) crab sticks, cut into 1 cm ($\frac{1}{2}$ in) pieces

12 large prawns, peeled, deveined, halved lengthways and cut into 5 mm ($\frac{1}{4}$ in) pieces

2 spring onions, whites thinly sliced and greens thickly sliced, both on an angle

3 large eggs

2 $\frac{1}{2}$ tbsp rice flour

Sea salt and freshly ground black pepper

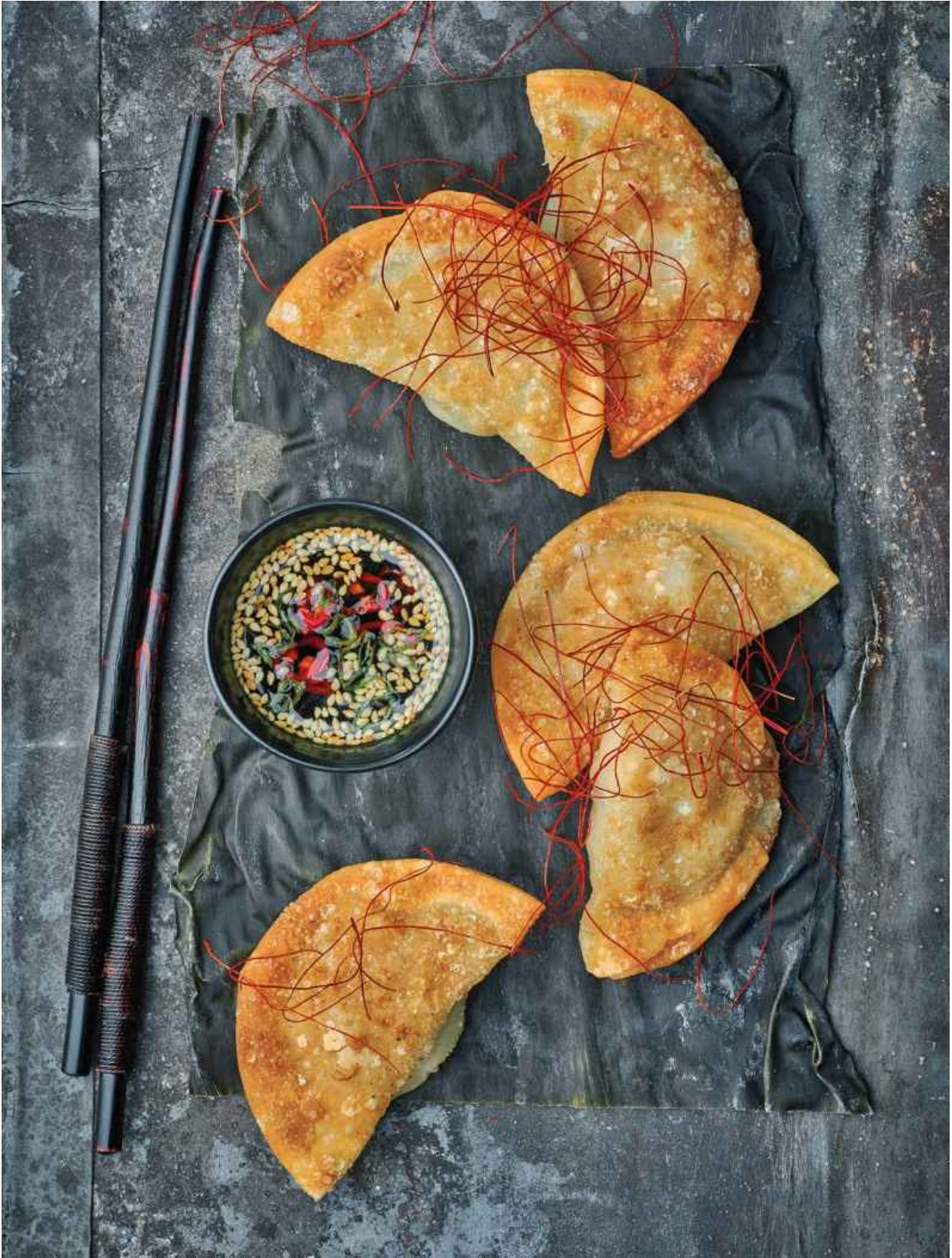
Vegetable oil, for frying

[Pancake Dipping Sauce](#) , to serve

IN A MEDIUM BOWL, toss together the crab sticks, prawns and spring onions. Add the eggs, break up the yolks and give the mixture a good stir. Add the flour, season with salt and a generous amount of pepper and mix well.

In a large non-stick frying pan, heat 1 tablespoon of oil over a medium heat. Working in batches, spoon about 1 tablespoon of the batter into the pan to form fritters about 5 cm (2 in) wide. (The seafood will poke out of the batter.) Cook, flipping halfway through, until lightly browned and cooked through, about 2 minutes total. Transfer to a platter, 'chunky'-side up. Repeat with the remaining batter, adding more oil to the pan as needed. Serve with the dipping sauce.





◁ MEATY DUMPLINGS

MANDU

MAKES ABOUT 45 DUMPLINGS

My mum used to enslave my sister and me to make these by the thousands. Plump dumplings neatly lined up on plates and trays covered every surface of the kitchen. I used to only eat the skins, shaking out the meaty insides for my sister. As I got older, I learnt to savour those juicy gems as well, but the crispy skins are still my favourite. If you prefer, the dumplings can be steamed instead of fried. These are a bestseller at my restaurant, Jinjuu.

Filling:

450 g (1 lb) pork mince

225 g (8 oz) beef mince

175 g (6 oz) firm tofu, drained and finely crumbled

250 g (9 oz) finely shredded Korean or Chinese cabbage leaves (ribs removed)

3 spring onions, finely chopped

2 1/2 tbsp soy sauce

2 tbsp toasted sesame oil

2 large cloves garlic, grated or finely chopped

2 tsp sea salt

2 tsp grated peeled fresh ginger

2 tsp roasted sesame seeds

2 tsp sugar

3/4 tsp freshly ground black pepper

For the Dumplings:

48 thin round eggless wonton wrappers

Vegetable oil, for frying

Dried chilli threads (*silgochu*)

[Chilli-soy Dipping Sauce](#), to serve

FOR THE FILLING: In a large bowl, combine the filling ingredients. Mix together using your hands, really breaking up the tofu to make a very

uniform texture.

FOR THE DUMPLINGS: Line a couple of baking sheets with greaseproof paper and set aside. Fill a small bowl with water. Unwrap the wonton wrappers and cover lightly with a piece of clingfilm to keep them from drying out. Lay a wrapper on a clean work surface and put a tablespoon of the meat filling in the centre. Dip a forefinger into the water and run it along the edges of the wrapper to moisten the surface. Fold the wrapper in half. Starting at the top of the half-circle and working towards the ends, press firmly together to seal, pressing out any air bubbles.

Lay the dumpling on its side on one of the prepared baking sheets. Repeat with the remaining wrappers and filling, making sure the dumplings aren't touching on the baking sheets. Once the dumplings are assembled, if you don't plan to cook them straight away, you can freeze them on the baking sheets, then bag them up to store in the freezer. Without thawing the frozen dumplings, boil or steam them to cook through, then pan-fry if you like to make them crispy.

In a large non-stick frying pan, heat about 1 tablespoon of vegetable oil over a medium-high heat. Working in batches, lay the dumplings on their sides in the pan in a single layer without crowding the pan. Cook for 2–3 minutes until golden brown on the base. Flip them and cook for a further 2–3 minutes until golden brown and the filling is cooked through. Transfer the fried dumplings to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining dumplings, adding more oil to the pan as needed. If you prefer not to fry the dumplings, steam them in batches until cooked through, about 5–6 minutes, then transfer to a serving platter (steamed dumplings do not need to be drained).

Transfer the fried dumplings to a platter. Top with some of the chilli threads and serve immediately, with the dipping sauce.

TIP: *If you'd like to check the seasoning of the filling for the dumplings – or any kind of filling or stuffing that includes raw meat or fish – cook a small patty in a lightly oiled pan, then adjust the seasonings to your taste .*

KING DUMPLINGS

WANG MANDU

MAKES 8 LARGE AND VERY PLUMP 10 CM (4 IN) WIDE DUMPLINGS

These giant dumplings are originally from North Korea, and I have many memories of seeking them out in the back alleys of Insadong, Seoul. They can have either a taut, smooth skin or a fluffy, breadier kind used for steamed Chinese buns. It can be hard to find the extra-large wrappers needed for these large dumplings, so I've included the method for making them below. They're absolutely worth the effort.

You can steam the dumplings in a bamboo or metal steamer basket set over a wok, saucepan or frying pan or in a Western-style steamer set. Use two steamer baskets if you have them; otherwise, cook the dumplings in batches. If you prefer pan-fried dumplings, steam them as described and then fry them in some vegetable oil in a non-stick pan until the skin is crispy.

Wrappers:

270 g (10 oz) plain flour, plus extra for dusting

1 large egg, beaten

1 tsp sea salt

1 tsp vegetable oil

120 ml (4 fl oz) hot water

Filling:

2 cloves garlic

1 (2.5 cm/1 in) knob fresh ginger, peeled

55 g (2 oz) shiitake mushrooms, destemmed and roughly chopped

55 g (2 oz) sweet potato noodles (*dangmyun*), cooked according to pack instructions, drained and roughly chopped

50 g (1³/₄ oz) roughly chopped Korean or Chinese cabbage leaves (ribs removed)

115 g (4 oz) drained and chopped [Cabbage Kimchi](#)

2 spring onions, roughly chopped

1 tbsp soy sauce

1 tbsp sugar
1 tbsp toasted sesame oil
1 tsp crushed sesame seeds
1 tsp sea salt
1 /4 tsp freshly ground black pepper
100 g (3¹ /2 oz) firm tofu, drained and finely crumbled
115 g (4 oz) beef mince
115 g (4 oz) pork mince
2 large eggs, lightly beaten
Chilli-soy Dipping Sauce , to serve

FOR THE WRAPPERS: In a food processor, combine the flour, egg, salt and oil and pulse a couple of times. With the motor running, slowly add the hot water until a tacky dough forms. Transfer to a clean work surface dusted with flour and knead lightly for 1–2 minutes until smooth. Cover the dough with a damp cloth or clingfilm and leave at room temperature for at least 30 minutes and up to 1 hour.

FOR THE FILLING: Meanwhile, clean the food processor. With the motor running, drop in the garlic and ginger until finely chopped. Add the mushrooms, noodles, cabbage, kimchi, spring onions, soy sauce, sugar, sesame oil, sesame seeds, salt and pepper and process, scraping down the bowl once or twice, until finely chopped. Transfer to a large bowl, add the tofu, beef, pork and beaten eggs, and gently mix using your hands until evenly incorporated. Cover and refrigerate until ready to assemble the dumplings.

Fill the base of your steamer set-up with 2.5 cm (1 in) of water. Cut 2 or 3 rounds of baking paper just slightly smaller than the base of the steamer basket(s). Cut small holes in the paper (similar to the way you made paper snowflakes as a kid) for the steam to go through. Set aside.

Divide the dough into 8 equal pieces and cover with clingfilm or a damp towel as you work to keep them from drying out. On a clean work surface dusted with flour, roll one piece of dough into a round disc, rolling from the edge of the disc towards the middle and using less pressure as you get to the middle so that the centre of the disc is slightly thicker than the edges. Rotate

the disc and repeat the rolling and turning until the disc is about 15 cm (6 in) wide. Transfer the wrapper to a baking sheet or platter lined with clingfilm. Repeat with the remaining pieces of dough, separating the wrappers on the baking sheet with clingfilm, if needed.

Fill a small bowl with water. Working with one wrapper at a time on a clean surface, spoon a scant 115 g (4 oz) of the filling onto the centre of the wrapper. Dip a forefinger in the water and run it along the edges of the wrapper to moisten the surface. Fold the wrapper in half away from you. Starting at the top of the half circle and working towards the ends, press firmly together to seal, pressing out any air bubbles.

Take the pointy ends of the half circle and pull them together, folding them downwards and towards each other so they overlap slightly and form a shape that resembles a nurse's cap. Dab the place where the ends meet with a little water and pinch together to seal.

Lay the dumpling in the prepared steamer basket. Repeat with the remaining wrappers and filling, making sure to leave at least 2.5 cm (1 in) of space between the dumplings, as they will expand when cooked. Cook the dumplings in batches, if needed.

Bring the water in the steamer base to a steady simmer. Set the steamer basket(s) over the water, cover and steam the dumplings for 15 minutes, or until cooked through. Repeat with the remaining dumplings, if needed. Serve immediately, with the dipping sauce.

TIP: *If you happen to have a tortilla press, you can use it to create a round disc from the dough at the beginning of the rolling process. The dough will shrink back a little when you remove it so you still need to roll it out, but the basic shape will be there .*



◀ LOTUS ROOT CHIPS

MAKES ABOUT 175 G (6 OZ)

Lotus root looks pretty homely when whole, but peel, thinly slice and fry them up, and they transform into beautiful lacy (and tasty!) chips. I like to serve them with [Krazy Korean Burgers](#) , [Spicy Tuna Tartare](#) and [Steak Tartare](#) . When purchasing lotus root, look for ones that are firm, smooth and unbruised. And when cutting them for the chips, use a mandolin if you have one. At Jinjuu, we serve these delicate chips on top of [Bibimbap](#) and [Kimchi Fried Rice](#) . I admit, I do snack on them on the pass!

Vegetable oil, for frying

**350 g (12 oz) fresh lotus root, peeled and cut into round slices no thicker than 2 mm (1/16 in)
(use a mandolin)**

Sea salt

***Gochugaru* (Korean chilli flakes; optional)**

IN A WIDE, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Working in batches, slip the lotus root slices one by one into the oil. Fry for 2 minutes, stirring occasionally, until the oil has stopped bubbling and the chips are golden brown. Transfer to a wire rack or kitchen paper-lined baking sheet to drain and immediately season with salt and chilli flakes (if using). The chips will continue to darken and crisp up as they sit. Repeat with the remaining lotus root slices, letting the oil return to 190°C/375°F between batches. Serve warm or at room temperature.

TIP: *Don't use pre-packed peeled and sliced lotus root, which can be found in Korean markets, because they're way too thick and will usually have been treated with a preservative .*



◀ CANDIED SWEET POTATO WEDGES

GOGUMA MATTANG

SERVES 2

If you've never had *mattang* before, your first bite will be a pleasant surprise: break through the crisp, light candy shell to reach the sweet, starchy potato, a wonderful combination. Use Korean sweet potatoes, which are sweeter and drier than American ones. They come in different sizes, but try to get potatoes that are slender and 7.5–10 cm (3–4 in) long. They're perfect because all you need to do is quarter them.

Vegetable oil, for frying

450 g (1 lb) Korean sweet potatoes, unpeeled, cut lengthways into 2.5 cm (1 in) wide wedges

6 tbsp sugar

2 tsp roasted sesame seeds

Flaky sea salt, such as Maldon

IN A LARGE, wide, heavy-based pot, heat 7.5 cm (3 in) of oil over a medium-high heat until it reaches 190°C/375°F. Working in batches, if needed, fry the sweet potatoes for 8–10 minutes until dark golden and crisp on the outside and just cooked through. Transfer to a wire rack or kitchen paper-lined plate to drain. They will continue to cook after you remove them from the heat.

Meanwhile, in a large frying pan, heat 1 tablespoon of oil over a medium heat. Add the sugar and 2 tablespoons water and cook, stirring often, until the sugar melts and turns golden, about 5 minutes. Remove the pan from the heat, add the fried potatoes and carefully stir with tongs or chopsticks until they're evenly coated with the glaze.

Transfer the potatoes to a baking paper-lined baking sheet, spreading them out so they don't touch one another. Thin threads of 'candy' should form as you lift them out of the pan. Immediately sprinkle the potatoes with the sesame seeds and some salt. Leave to cool slightly so the candy shells set before serving.

TIP: Use a stainless-steel frying pan rather than a non-stick one when cooking the sugar because it's hard to see the sugar change colour on a dark surface. To aid in the clean-up, add some hot water to the pan straight after emptying it out. It will soften any remaining candy .

DAD'S TOASTED RICE CAKES

WITH SESAME OIL, GOCHUGARU AND SALT

SERVES 2

My dad toasts rice cakes in the oven until they get nice and crusty on the outside and soft and chewy on the inside. He then drizzles them with sesame oil, chilli flakes and salt. So simple and satisfying. It's essential to use fresh – not frozen – cylindrical rice cakes for this recipe. The toothsome texture will prove to be addictive, and you'll soon find yourself craving these snacks.

225 g (8 oz) (about 1 cm/¹/₂ in wide), fresh, long cylindrical rice cakes (*dduk*), cut into 7.59 cm (3-3¹/₂ in) long sticks and pulled apart

1 tsp vegetable oil

1 tsp toasted sesame oil

1 /4 tsp *gochugaru* (Korean chilli flakes)

Generous pinch of sea salt

PREHEAT THE GRILL and position a rack 10–13 cm (4–5 in) from the heat source.

Line a baking sheet with foil. Pile the rice cakes on the baking sheet, drizzle with the vegetable oil and toss to coat. Arrange the rice cakes in single layer on the baking sheet. Grill for about 4 minutes in total until the outsides are lightly blistered and golden in spots and the insides are soft and heated through, flipping halfway through. Be careful not to let them cook too long or the crust will get too hard.

Transfer to a platter and top with the sesame oil, chilli flakes and salt. Leave the rice cakes to cool slightly before serving.

TIP: *Instead of seasoning the rice cakes directly, you can mix some sesame oil, gochugaru and salt in a small dish to serve alongside for dipping .*

PAN-TOASTED RICE CAKES

WITH HONEY AND SESAME SEEDS

SERVES 2

Another way to toast rice cakes is in a frying pan, where you have more control over how blistered and soft they get. I like to top these with another classic Korean combo: honey and sesame seeds.

2 tsp vegetable oil

225 g (8 oz) (about 1 cm/1/2 in wide), fresh, long cylindrical rice cakes (*dduk*), cut into 7.59 cm (3-3 1/2 in) long sticks and pulled apart

2 tbsp honey

1 tsp toasted sesame oil

1 tsp roasted sesame seeds

Generous pinch of sea salt

IN A MEDIUM heavy-based frying pan, heat the vegetable oil over a medium heat. Add the rice cakes, tossing to coat. The rice cakes will stick to one another initially; just separate them with tongs or chopsticks. Cook for 10 minutes, shaking the pan occasionally, until the outsides are just barely golden in spots and the insides are warm and soft.

Transfer to a platter and top with the honey, sesame oil, sesame seeds and salt. Leave the rice cakes to cool slightly before serving.



Crispy Anchovies

Sweet Braised Black Soya Beans

◀ SWEET BRAISED BLACK SOYA BEANS

KONGJORIM

MAKES ABOUT 350 G (12 OZ)

Kongjorim is another traditional *banchan* . These sweet and savoury black soya beans, which cook up firmer than regular beans, are a nice respite for the palate. You'll want to make this tasty dish a regular on your Korean table.

175 g (6 oz) dried black soya beans, picked through, rinsed and drained

3 tbsp soy sauce

2 tbsp brown sugar

2 tbsp honey

2 tbsp mirin

1 tsp toasted sesame oil

2 cloves garlic, grated or finely chopped

1 tbsp roasted sesame seeds

IN A MEDIUM heavy-based pot, combine the soya beans and enough water to cover by about 5 cm (2 in) and bring to the boil over a high heat, skimming off any foam that forms on the surface. Reduce the heat to maintain a simmer, uncovered, until firm but just starting to soften, about 1 1/2 hours. If at any time the beans start to peek out from the water, add 240 ml (8 fl oz) of hot water.

Add the soy sauce, sugar, honey, mirin, sesame oil and garlic and stir until the sugar has dissolved. Simmer, stirring occasionally, until the beans are still firm, but cooked and the sauce is syrupy and glossy, about 1 hour. Remove from the heat and stir in the sesame seeds.

Transfer to a bowl or container and leave to cool to room temperature. These beans will keep, tightly covered, in the fridge for a couple of weeks.

POTATO SALAD

GAMJA SALAD

MAKES ABOUT 1 KG (2¹/₄ LB)

Korean potato salad is generally sweeter than its Western counterpart and more closely resembles chunky mashed potatoes. Although it may seem out of place on the Korean table, it's a customary *banchan*.

450 g (1 lb) Yukon Gold or Russet potatoes, peeled and cut into 2.5 cm (1 in) pieces

Sea salt

1 large carrot, julienned

45 g (1¹/₂ oz) frozen sweetcorn kernels

2 large eggs, hard-boiled, peeled and diced

1 Pink Lady or other crisp apple, cored and diced

120 g (4¹/₂ oz) mayonnaise, preferably Kewpie or a Korean brand

2 tbsp finely chopped fresh chives, plus extra to serve

4¹/₂ tsp rice vinegar

1 tsp sugar

Freshly ground black pepper

PUT THE POTATOES in a medium saucepan, add cold water to cover by 2.5 cm (1 in) and salt the water generously. Bring to the boil over a high heat, then reduce the heat to a simmer and cook for 15–20 minutes until tender. Use a slotted spoon to transfer the potatoes to a colander to drain. Return the saucepan of water to the boil. Meanwhile, transfer the drained potatoes to a large bowl and lightly smash with a fork or potato masher. Leave the smashed potatoes to cool.

Add the carrot and sweetcorn to the boiling water and cook for about 1 minute until the carrot is tender. Drain, rinse under cold water, then drain again. Add the carrot and sweetcorn to the smashed potatoes and then add the eggs and apple.

In a small bowl, stir together the mayonnaise, chives, vinegar and sugar. Add the mayo mixture to the potato mixture, season with salt and pepper

and toss to coat. Garnish with chives, and chill until cold before serving.

SEASONED SPINACH

SHIGEUMCHI NAMUL

SERVES 4

Flavoured with sesame, soy sauce, vinegar and sugar, this is another classic *banchan*. Mature spinach, with its contrasting textures of sturdy stems and velvety leaves, is a better choice than baby spinach here.

Sea salt

2 tbsp toasted sesame oil

1 tbsp soy sauce

1 tsp crushed roasted sesame seeds

1 tsp rice vinegar

1 tsp sugar

2 cloves garlic, grated or finely chopped

Freshly ground black pepper

450 g (1 lb) spinach, stem ends trimmed

BRING A LARGE POT of salted water to the boil and prepare an iced water bath. Meanwhile, in a medium bowl, combine the sesame oil, soy sauce, sesame seeds, vinegar, sugar, garlic and pepper to taste and stir until the sugar has dissolved. Set the sesame dressing aside.

Blanch the spinach in the boiling water until just wilted and then shock in the iced water bath. Drain well and squeeze out any excess water. Gently loosen the clumps of spinach with your fingers, transfer to the bowl of sesame dressing and toss together. Cover and chill for about 1 hour to allow the flavours to meld before serving.





Seasoned Soya Beansprouts

Seasoned Spinach

◁ SEASONED SOYA BEANSPROUTS

KONG NAMUL

MAKES ABOUT 300 G (10¹ /2 OZ)

Seasoned soya beansprouts are one of the classic non-spicy *banchan* to grace the table. Soya beansprouts have a larger, more vibrant yellow head and a fatter body than the more readily available mung beansprouts. Even after cooking, the heads remain crunchy and add a nice contrast to the lightly wilted roots. It was my job when I was younger to pinch the strand-like tails off – it was a chore, but well worth the effort. Soya beansprouts can be found in plastic bags in Asian grocery stores. They are highly perishable, so be sure to use them within a day or two.

300 g (10¹ /2 oz) soya beansprouts

Sea salt

1 spring onion, green part only, thinly sliced on an angle

1 clove garlic, grated or finely chopped

1 tbsp roasted sesame seeds

1 tbsp toasted sesame oil

PINCH THE SCRAGGLY TAILS and any brown spots off the sprouts. Rinse well, discarding any loose husks. In a small saucepan, combine the sprouts, 120 ml (4 fl oz) water and a generous pinch of salt. Cover, bring to the boil over a high heat and boil for about 10 minutes. Drain, rinse under cold water until cool and drain again. Gently squeeze out any excess water.

In a medium bowl, stir together the spring onion, garlic, sesame seeds and sesame oil. Add the beansprouts, season with salt and toss to coat.



◀ EGG CUSTARDS WITH PRAWNS

SAEWOO GYERANJJIM

SERVES 4

These silky, light and super-easy egg custards are good on their own and even better topped with sweet prawns and sliced spring onions. Take care not to overcook these, as the texture can become tough and dry. Even though *gyeranjjim* is usually served as a *banchan*, for a simple meal, serve them with [Watercress Salad](#) and brown rice.

8 large eggs

475 ml (16 fl oz) chicken stock

2 tsp fish sauce

1/2 tsp sea salt

8 small prawns, peeled and deveined

1 spring onion, thinly sliced on an angle

Toasted sesame oil, to serve

Roasted sesame seeds, to serve

BRING A POT of water to the boil. In a large bowl, whisk together the eggs, stock, fish sauce and salt. Pour the mixture into four 280 g (10 oz) heatproof bowls or ramekins. Arrange the bowls in a large wide pot with a lid. Add enough boiling water to the pot to reach two-thirds of the way up the sides of the bowls. Bring the water to a gentle simmer, cover the pot and steam for 6–7 minutes until the custards are slightly wobbly in the centre.

Divide the prawns and spring onion among the bowls, cover and steam for a further 3 minutes until the prawns are cooked through and the custards are set. Top the custards with a drizzle of sesame oil and a sprinkle of sesame seeds and serve warm.

CRISPY ANCHOVIES

MYULCHI BOKKEUM

MAKES ABOUT 175 G (6 OZ)

Dried anchovies can be found in all different sizes in Korean markets. The largest ones are used to make stock. The tiniest ones are used in this dish, although you can use the second smallest ones as well. This is a common addition to lunch boxes, and I have many memories of snacking on these. Kids love the saltiness, sweetness and stickiness of this *banchan* .

40 g (1¹/₂ oz) tiny dried anchovies (*jan-myulchi*), rinsed and drained

1 tbsp vegetable oil

2 cloves garlic, grated or finely chopped

1 tbsp mirin

4¹/₂ tsp honey

1 tsp soy sauce

1¹/₂ tsp roasted sesame seeds

1 tsp toasted sesame oil

1 fresh Korean green chilli, twist pepper or jalapeño, thinly sliced (optional)

1 spring onion, thinly sliced on an angle

HEAT A LARGE FRYING PAN over a medium heat, add the anchovies and cook, stirring frequently, for about 5 minutes until any moisture has evaporated. Add the vegetable oil and cook, stirring frequently for a further 5 minutes until the anchovies are light golden. Transfer to a small bowl.

In the same pan, combine the garlic, mirin, honey, soy sauce and 1 tablespoon water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 1–2 minutes until the sauce thickens. Add the anchovies, stir to coat and cook, stirring for a further minute until the anchovies are well glazed. Remove from the heat and stir in the sesame seeds, sesame oil, chilli (if using) and spring onion. Transfer to a bowl and serve.

SPICY TUNA TARTARE

SERVES 2

This isn't the spicy tuna you find in most sushi joints. Instead of using the ubiquitous Sriracha-mayo combo, I season the tartare with my [Spicy Korean Mustard Vinaigrette](#) . The result is lighter and more vibrant and clean tasting. It also goes very well with [Lotus Root Chips](#) ; you can either spoon a little on the delicate chips or serve the chips on the side. As always, when consuming raw fish, make sure it's fresh and of the highest quality.

225 g (8 oz) sashimi-quality tuna, diced into 5 mm (1 /4 in) cubes

55 g (2 oz) finely diced seedless cucumber

2 tbsp thinly sliced spring onions or fresh chives

2 tbsp finely chopped shallots

2 tbsp [Spicy Korean Mustard Vinaigrette](#)

4 tsp toasted sesame oil

2 tsp roasted sesame seeds, plus extra to serve

2 tsp black sesame seeds, plus extra to serve

2 perilla leaves (*ggaennip*), also known as sesame leaves, chopped, plus 1 leaf, julienned, to serve

Pinch of sea salt

IN A MEDIUM BOWL, gently toss together all the ingredients. Divide the tartare between two bowls or plates and sprinkle with additional roasted and black sesame seeds and the julienned perilla leaf. Serve immediately.

TIP: *Add more Spicy Korean Mustard Vinaigrette, if you like. And feel free to increase the amount of mustard too, if you like a bit more kick .*



'BUFFALO' WINGS

MAKES 24–26 PIECES

This is my version of Buffalo wings, tossed in a Korean-style hot sauce. If you can't find pre-cut 'party wings', get regular wings, cut off and discard the tips, and separate the wings at the main joint. Wings can vary quite a bit in size, but 1.3 kilos of average wings will give you a total of 24–26 drumettes and wingettes.

Sauce:

115 g (4 oz) unsalted butter

6 tbsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

6 tbsp *gochujang* (Korean chilli paste)

1 tsp *gochugaru* (Korean chilli flakes)

Chicken:

2 tsp garlic powder

2 tsp onion powder

2 tsp sea salt

1 tsp baking powder

1/2 tsp freshly ground black pepper

1.3 kg (3 lb) chicken drumettes and wingettes or flats (also called 'party wings')

140 g (5 oz) potato starch

Vegetable oil, for frying

FOR THE SAUCE: In a small saucepan, melt the butter over a medium heat. Whisk in the vinegar, chilli paste and chilli flakes until smooth and set aside in a warm spot.

FOR THE CHICKEN: In a small bowl, stir together the garlic powder, onion powder, salt, baking powder and pepper. Put the chicken in a large bowl, sprinkle with the garlic powder mixture and toss to coat. Leave to stand for 5–10 minutes. Sprinkle the potato starch over the chicken and toss again, making sure the chicken is well coated.

In a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Working in batches, fry the chicken, stirring occasionally, until golden brown and cooked through, 8–10 minutes in total. Transfer to a wire rack or kitchen paper-lined plate to drain. Let the oil return to 190°C/375°F between batches.

Put the cooked wings in a very large bowl. If the sauce has separated, give it a good whisk to bring it back together. Drizzle it over the chicken and toss until well coated. Serve immediately.

LOTUS ROOT AND BEEF PATTIES

YEONGEUN WANJA JEON

MAKES ABOUT 18 PATTIES, DEPENDING ON THE DIAMETER OF THE LOTUS ROOT

Lotus root adds a pretty, lacy cap to these otherwise modest-looking patties, as well as a slightly crisp, starchy accent. To keep the patties at one or two bites each, I like to use small lotus root. Larger ones will work fine, too, but will result in fewer patties since you'll need more meat per lotus root slice. These look very impressive when they come to the table. Be prepared for applause!

Sea salt

18 (3 mm/1/8 in) slices small peeled lotus root (about 140 g/5 oz and 5 cm/2 in wide)

Freshly ground black pepper

225 g (8 oz) beef mince

100 g (3 1/2 oz) firm tofu, drained and finely crumbled

40 g (1 1/2 oz) finely chopped onion

1 spring onion, thinly sliced on an angle

2 large cloves garlic, grated or finely chopped

1 1/2 tsp sugar

2 tsp toasted sesame oil

1 tsp crushed roasted sesame seeds

1 tsp soy sauce

40 g (1 1/2 oz) plain flour or rice flour

2 large eggs, lightly beaten

Vegetable oil, for frying

18 perilla leaves (*ggaennip*), also known as sesame leaves, to serve (optional)

[Pancake Dipping Sauce](#), to serve

BRING A SMALL saucepan of salted water to the boil. Blanch the lotus roots until crisp-tender, about 5 minutes. Drain, rinse under cold water to cool, drain again and pat dry. Season lightly with salt and pepper and set aside.

In a large bowl, combine the beef, tofu, onion, spring onion, garlic, sugar, sesame oil, sesame seeds, soy sauce, 1 teaspoon salt and $\frac{1}{4}$ teaspoon pepper and gently mix using your hands, being careful not to overmix. Shape the beef mixture into 1 cm ($\frac{1}{2}$ in) thick rounds the same diameter as the lotus root. Press a lotus root slice onto each patty.

Put the flour and eggs into separate wide, shallow bowls. Lightly dredge the patties in the flour, tapping off any excess. In a large non-stick frying pan, heat 2 tablespoons of oil over a medium heat. Working in batches, coat the patties in the eggs, letting any excess drip into the bowl. Immediately put the patties in the pan, lotus root-side up. Cook, flipping halfway through for 6–8 minutes in total until lightly browned. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining patties, adding more oil to the pan as needed.

Transfer the patties to a platter and serve immediately, with perilla leaves for wrapping around the patties, if liked, and the dipping sauce.



◁ SOY-BRAISED BEEF STRIPS AND QUAIL EGGS

JANGJORIM

SERVES 4-6

This is a somewhat salty side dish meant to be eaten in small amounts with rice and other dishes. While quail eggs are the classic accompaniment, feel free to substitute four chicken eggs. Hard-boil them separately, peel and add to the pot after shredding the meat, making sure to submerge them in the salty broth so they absorb the flavour.

450 g (1 lb) beef skirt steak, cut crossways into 5 cm (2 in) wide pieces

1 onion, quartered

1 leek, white part only, thickly sliced

115 g (4 oz) Korean white radish (*mu*) or mooli, peeled and roughly chopped

10 cloves garlic

1 (10 cm/4 in long) piece dried kelp (*dashima*)

1 tsp whole black peppercorns

115 g (4 oz) small Korean twist peppers (*gwari gochu*), *shishito* or Padrón peppers

175 ml (6 fl oz) soy sauce

150 g (5¹/₂ oz) sugar

Freshly ground black pepper

8 quail eggs, washed well

Black sesame seeds, to serve (optional)

IN A LARGE heavy-based pot, combine the beef, onion, leek, radish, 2 cloves of the garlic, the kelp, peppercorns and 2 litres (3¹/₂ pints) cold water and bring to the boil over a high heat. Reduce the heat to a simmer and cook, skimming off any fat and scum for 1–1¹/₂ hours until the meat is fork-tender.

Transfer the beef to a large saucepan. Pass the braising liquid through a fine-mesh sieve into a large bowl and discard the solids. Pour 475 ml (16 fl oz) of the liquid over the beef, reserving the rest for another use. Add the peppers, soy sauce, sugar, remaining 8 cloves garlic and black pepper to

taste. Gently nestle in the quail eggs. Simmer for about 8 minutes and then remove the eggs. Unpeel one to make sure it's cooked through. If it is, transfer all the eggs to a bowl of cold water; once cool, peel them and set aside. If it's not, cook a minute or two longer. Meanwhile, simmer the meat mixture for a further 15 minutes.

Remove the saucepan from the heat and transfer the meat to a chopping board. Roughly shred or slice the meat with the grain (in the same direction as the grain). Return the meat and peeled eggs to the saucepan, submerging them in the broth and leave to cool. Serve at room temperature, sprinkled with sesame seeds, if you like, or transfer to a container, cover and refrigerate, then serve cold.

CHILLI BOMBS

GOCHU BOMBS

MAKES 24

I like to stuff Korean twist peppers with a shortcut version of the meat mixture from my [Krazy Korean Burgers](#) . It's a little time intensive to assemble the stuffed peppers, but they fry up quickly and are worth the effort. This is a bit of a cross between an American jalapeño popper and a dumpling. At Jinjuu, we serve a variation of these with a great cool ranch dressing to dampen the heat. Twist peppers come in all different sizes, and as the name suggests, they're often curled up and twisted rather than straight. For ease of stuffing these peppers, pick out larger, straighter ones. We can't source twist peppers for my restaurant in London, so we use jalapeños instead, which are a more than acceptable substitute.

85 g (3 oz) beef mince

30 g (1 oz) pancetta, finely chopped

1 small clove garlic, grated or finely chopped

1 /2 tsp onion powder

1 /2 tsp *doenjang* (Korean soya bean paste)

1 /2 tsp *gochujang* (Korean chilli paste)

1 /4 tsp *gochugaru* (Korean chilli flakes)

1 /4 tsp sugar

1 /4 tsp roasted sesame seeds

24 large, relatively straight Korean twist peppers (*gwari gochu*) or medium jalapeños

30 g (1 oz) Monterey Jack cheese or Gouda, cut into 24 sticks thin enough to easily fit into the peppers

60 g (2¹ /4 oz) plain flour

2 large eggs, lightly beaten

127 g (4¹ /2 oz) panko breadcrumbs

Vegetable oil, for frying

[Korean Ketchup](#) and/or [Doenjang Mayonnaise](#) , to serve

IN A MEDIUM BOWL, combine the beef, pancetta, garlic, onion powder, soya bean paste, chilli paste, chilli flakes, sugar and sesame seeds and use your hands to mix well. Set aside.

Using a paring knife, cut a small slit lengthways along one side of each pepper. Next, cut a small slit crossways along the top to form a 'T', leaving the stems attached. Remove the seeds from this opening, using the tip of the paring knife or a very small spoon to scrape them out. Be gentle, as the peppers have thin walls that can split easily. (It's not absolutely necessary to remove the seeds, but it will leave more space for the filling.)

Put a stick of cheese inside each pepper and then stuff with as much of the meat mixture as possible. It may help to use the tip of the paring knife to help push both the cheese and meat mixture in. Press the cut edges of the pepper together to close it a bit, smoothing any protruding meat mixture.

Put the flour, beaten eggs and panko in three separate wide, shallow bowls. Working in batches, dredge the peppers in the flour and tap off any excess. Don't be afraid to get flour into the grooves of the peppers, as that will give the egg something to cling to. Coat the peppers in the eggs, letting any excess to drip into the bowl. (If you have a small silicone brush, I find it easier to put the peppers in the bowl and brush them lightly with the eggs.) Last, press the peppers into the panko to coat. Set them on a platter and repeat with the remaining peppers.

In a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Working in batches, suspend each pepper in the oil for a couple of seconds to set the crust before letting it slip completely into the oil (otherwise, it will stick to the base of the pot). Fry, stirring occasionally, for 1–1½ minutes until golden. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining peppers, letting the oil return to 190°C/375°F between batches. Once the peppers have cooled slightly, transfer to a platter and serve with Korean ketchup and/or Doenjang Mayonnaise.





◁ STEAK TARTARE

YUKHWE

SERVES 4

Korean steak tartare differs from Western versions in that the beef is flavoured with sesame oil, pine nuts and Asian pear, which lends crispness, sweetness, and freshness. I think you'll be pleasantly surprised. The beef is also usually cut into ribbons, but I like to dice mine. As with any meat that is to be served raw, use the best quality and freshest available.

1 small Asian pear or other firm but ripe pear, peeled, cored and julienned

3 tbsp fresh lemon juice

280 g (10 oz) fillet steak (preferably prime), trimmed and diced

2 tbsp thinly sliced spring onions (sliced on an angle)

1 tbsp toasted sesame oil

1 tbsp finely chopped shallots

1 tbsp pine nuts, toasted

1 tsp finely grated lemon zest

Sea salt and freshly ground black pepper

To Serve:

4 quail egg yolks (optional)

Spring onions, thinly sliced on an angle

Handful of pine nuts, toasted

Dried chilli threads (*silgochu*)

Lotus Root Chips (optional)

PUT THE PEAR in a small bowl of cold water with 1 tablespoon of the lemon juice to prevent it from turning brown. Leave to stand for 5–10 minutes and then drain well.

In a medium bowl, toss together the beef, remaining 2 tablespoons lemon juice, spring onions, sesame oil, shallots, pine nuts, lemon zest and salt and pepper to taste. Gently stir 115 g (4 oz) of the julienned pears into the tartare.

To serve, mound the tartare in the centre of four plates. If liked, make a small well in each mound of beef and put an egg yolk in each. Top with the remaining pear and garnish with spring onions, pine nuts and chilli threads. Serve immediately, with lotus root chips, if liked.

TIP: *If not serving the tartare immediately, feel free to serve with lemon wedges on the side instead of mixing in the juice. This will help keep the beef's red colour intact as the lemon juice will 'cook' the meat slightly .*



◁ BLACK PUDDING WRAPPED IN A BLANKET

MAKES SIXTEEN 6 CM (2¹/₂ IN) PIECES

This is my take on everyone's favourite party hors d'oeuvres, pigs in a blanket. Instead of mini hot dogs, I use Korean black pudding (*soondae*), which is mildly spiced and includes glutinous rice, sweet potato noodles, spring onions and garlic. People generally purchase it steamed and sliced at food stalls in Korean markets, where it comes with a small container of salt, pepper, *gochugaru* and sesame seeds for dipping. You can also buy packets of it in the refrigerated section at Korean grocery stores and steam it at home, as well as make your own seasoning mix (see Tip, below).

Fresh black pudding doesn't reheat very well, so just make sure you use it soon after buying or steaming it. It can be at room temperature when you wrap it in the pastry.

Flour, for dusting

1 (400 g/14 oz) sheet puff pastry, thawed

About 350 g (12 oz) steamed Korean black pudding (*soondae*), cut on an angle into 16 slices, not including any end pieces

1 large egg yolk, lightly beaten with a splash of water

Dipping salt that comes with the pudding

Toasted sesame seeds (optional)

60 g (2¹/₄ oz) prepared Korean mustard (*gyeolja*) or English mustard, to serve (optional)

PREHEAT THE OVEN to 190°C/375°F/Gas mark 5. Line a baking sheet with baking paper or a silicone baking mat. On a lightly floured surface, roll the pastry into a 4 x 38 cm (10 x 15 in) rectangle, then cut it into sixteen 6 cm (2¹/₂ in) squares. Arrange a slice of pudding diagonally across one square of pastry. Dab some of the egg mixture on one corner, then lift it over the pudding to join the opposite corner; pinch and then twist together at the tips, wrapping the pudding with the pastry. Transfer to the prepared baking sheet.

Repeat with the remaining pastry and pudding. Brush the tops of the pastries with the remaining egg mixture and sprinkle with some dipping salt and sesame seeds (if using). Bake for 20–25 minutes until the pastry is golden, rotating the baking sheet halfway through. Serve warm, with the remaining dipping salt and mustard, if liked.

TIP: You can make your own dipping salt by mixing together 2 tablespoons sea salt, 1/4 teaspoon freshly ground black pepper, 1/4 teaspoon sesame seeds and 1/8 teaspoon gochugaru.

TIP: Shop-bought prepared Korean mustard, found in small tubes, can vary in spiciness. For more control, make your own prepared Korean mustard from its powdered form (gyeojagaru): Mix Korean (or English) mustard powder with an equal amount of water to form a thick paste. Cover and set aside in a warm spot for about 10 minutes to allow the flavours to develop .



◀ KIMCHI PULLED PORK DISCO FRIES

SERVES 4–6

Disco fries – slathered with gravy and melted cheese – are a classic diner staple in my home state of New Jersey. Here’s my Korean American version.

450 g (1 lb) frozen shoestring French fries

3/4 tsp cornflour

175 ml (6 fl oz) chicken stock

1 tbsp vegetable oil

115 g (4 oz) Korean Pulled Pork

Sea salt

90 g (3¹/₄ oz) grated mature Cheddar or Gruyère cheese

170 g (6 oz) drained Cabbage Kimchi , finely chopped

120 ml (4 fl oz) soured cream

1 tbsp Sriracha sauce

40 g (1¹/₂ oz) chopped red onion

8–10 slices pickled jalapeños, drained

Handful of chopped fresh chives, to serve (optional)

COOK THE FRENCH FRIES according to the packet instructions. Meanwhile, in a small bowl, whisk the cornflour into the stock and then set the paste aside. In a medium non-stick frying pan, heat the oil over a medium-high heat. Add the pork and cook, stirring occasionally, until heated through, about 3 minutes. Stir the paste into the pork and cook, stirring, until the mixture thickens, about 2 minutes, and then keep warm.

When the fries are almost ready, preheat the grill and position a rack 10–13 cm (4–5 in) from the heat source.

Transfer the fries to a large shallow baking dish or grill-safe platter and season with salt. Sprinkle the cheese on top and grill until the cheese melts, about 1 minute. Spread the pork mixture on top, followed by the kimchi. Spoon small dollops of the soured cream all over, drizzle with the Sriracha

and top with the onion, jalapeños and chives, if using. Eat the disco fries before they get all soggy.

SALADS & VEGGIES





◁ WATERCRESS SALAD

MINARI MUCHIM

SERVES 4

My mum used to make this very often and I'd eat it simply with rice and kimchi. This is usually made with Minari (Korean water dropwort) or water parsley but it is difficult to locate, so I find that watercress makes a good substitute. I like to serve this salad with my [Egg Custards with Prawns](#) and a bowl of brown rice for a simple meal. Or make a smaller batch and serve as a *banchan*. Watercress's nice peppery and spicy bite cuts through much of Korea's rich food. It's a wonderful palate cleanser. My only complaint about the green is that it's so perishable. If you buy it by the bunch, which is how it's commonly found in Asian markets, store it upside-down in iced or icy water. However, I find that bagged watercress holds up longer in the fridge and is a lot more convenient.

Juice of 1/2 lemon

1 tbsp mirin

1 tbsp toasted sesame oil

2 tsp soy sauce

1 small clove garlic, grated or finely chopped

1/8 tsp sea salt

Generous pinch of *gochugaru* (Korean chilli flakes)

115 g (4 oz) watercress (or *minari*), large stems removed

IN A LARGE BOWL, stir together the lemon juice, mirin, sesame oil, soy sauce, garlic, salt and chilli flakes. Add the watercress and toss to coat. Serve immediately.

SPICY SPRING ONION AND RED ONION SALAD

PA MUCHIM

SERVES 6

I like this sharp and spicy salad with [barbecued meats and lettuce wraps](#) , as it helps cut through the richness of the meat and sauces. Wait until just before serving to drain and dress the spring onions so they stay crisp. It is also a brilliant accompaniment to steamed fish.

8 spring onions, cut into 13 cm (5 in) long strips

1 /2 small red onion, thinly sliced

2 tbsp soy sauce

3 1/2 tbsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

1 tbsp toasted sesame oil

2 tsp *gochugaru* (Korean chilli flakes)

2 tbsp sugar

Sea salt

PUT THE ONIONS in a large bowl of ice water and soak until the spring onions curl up, at least 5 minutes or up to 2 hours in the fridge. When ready to serve, drain well, spin in a salad spinner or pat dry. In a bowl, whisk the soy sauce, vinegar, sesame oil, chilli flakes, sugar and a pinch of salt until the sugar dissolves. Add the spring onions and red onion and toss to coat.

TIP: *There is a Japanese tool called a negi cutter (negi is Japanese for 'spring onion') that I use to shred spring onions. It looks like a paintbrush handle, but there are several blades attached in lieu of bristles. Just run the blades along a length of spring onion to quickly shred it .*



KIMCHI-APPLE SLAW

SERVES 4

I like to serve this slaw with any of my barbecued meats, but it pairs especially well with [Grilled Hanger Steak](#) and [Roasted Pork Belly Lettuce Wraps](#) .

60 ml (2 fl oz) mayonnaise, preferably Kewpie or a Korean brand

2 tsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

1 tsp sugar

1 /2 tsp prepared Korean mustard (*gyeoja*) or English mustard

1 small Granny Smith apple, peeled, cored and julienned

1 small cucumber, deseeded and julienned

115 g (4 oz) thinly sliced [Cabbage Kimchi](#) with liquid

Sea salt

IN A MEDIUM BOWL, stir together the mayonnaise, vinegar, sugar and mustard. Add the apple, cucumber and kimchi and toss with the dressing. Season with salt and refrigerate until cold before serving.



◀ SOY-GLAZED TOFU SALAD

DUBU BUCHIM

SERVES 4

This vegetarian recipe is a healthy yet satisfying salad that I often make as a starter. The vibrant flavours of the glaze and the fragrant mix of leaves in the salad are a wonderful combination. I even like to just make the tofu to serve on its own – the dressing, with its slight spice and hint of honey, wins over your guests every time.

400 g (14 oz) firm or extra-firm tofu, drained and sliced crossways into 8 or 12 rectangles

2 tbsp mirin

1 tbsp *gochujang* (Korean chilli paste)

1 tbsp honey

1 tbsp soy sauce

2 tsp toasted sesame oil

2 spring onions, thinly sliced on an angle

1 clove garlic, grated or finely chopped

1 tsp roasted sesame seeds

1 tbsp vegetable oil

Sea salt

180 g (6 oz) mixed greens, such as baby spinach and frisée

3 or 4 perilla leaves (*ggaennip*), also known as sesame leaves, torn into bite-sized pieces (optional)

1 fresh Korean red chilli or Fresno chilli, thinly sliced on an angle, to serve

SPREAD OUT THE TOFU slices on a kitchen paper-lined plate, press another layer of kitchen paper on top and leave for 5–10 minutes to dry. Meanwhile, in a small bowl, stir together the mirin, chilli paste, honey, soy sauce and sesame oil until smooth. Stir in the spring onions, garlic and sesame seeds and set the dressing aside.

In a large non-stick frying pan, heat the vegetable oil over a medium heat. Working in batches, if needed, gently slide the tofu into the pan and fry for 4–5 minutes each side until golden brown. Lightly season with salt.

In a large bowl, combine the greens and perilla leaves (if using) and toss with 2 tablespoons of the dressing. Divide the salad among four plates and top each with 2 or 3 slices of tofu. Spoon more dressing over the tofu and garnish with the chilli. Serve immediately.



◁ BROCCOLI, MUSHROOM AND SESAME SALAD

SERVES 4-6

This light fresh salad can be served as a *banchan* or as a larger plate. You'll find that it is quite tasty, and the nuttiness of the sesame oil paired with the tartness of the apple vinegar is a great combination.

Sea salt

2 tbsp roasted sesame seeds

1 tbsp toasted sesame oil

1 tbsp soy sauce

1 tbsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

1/4 tsp *gochugaru* (Korean chilli flakes), plus extra to garnish (optional)

2 cloves garlic, grated or finely chopped

175 g (6 oz) broccoli florets

115 g (4 oz) button mushrooms, stems trimmed and thinly sliced

2 spring onions, thinly sliced on an angle

BRING A LARGE POT of salted water to the boil and prepare an iced water bath. Meanwhile, in a large bowl, stir together the sesame seeds, sesame oil, soy sauce, vinegar, chilli flakes, garlic and salt to taste. Set the dressing aside.

Blanch the broccoli in the boiling water for 1 1/2 – 2 minutes until crisp-tender and then shock in the iced water bath. Drain well. Add the blanched broccoli, mushrooms and spring onions to the bowl with the dressing and toss to coat. Transfer to a platter, sprinkle with chilli flakes, if liked, and serve.

SUPERFOODS SALAD

WITH CARROT-GINGER DOENJANG DRESSING

SERVES 4–6

Chock-full of superfoods like avocado, kale, sunflower seeds and ginger, this salad is worth adding to your mealtime repertoire and takes no time to throw together. I like to make extra dressing and use it as a healthy dip for crudité's or as a spread on sandwiches. It will keep in the fridge for up to a week.

Dressing:

- 1 carrot, roughly chopped
- 2 cm ($\frac{3}{4}$ in) knob fresh ginger, peeled and roughly chopped
- 2 tbsp vegetable oil
- 2 tbsp rice vinegar
- 1 tbsp *doenjang* (Korean soya bean paste)
- 1 tbsp fresh lemon juice
- 1 $\frac{1}{2}$ tsp mirin
- 1 $\frac{1}{2}$ tsp toasted sesame oil
- Sea salt and freshly ground black pepper

Salad:

- 175 g (6 oz) kale, destemmed and roughly chopped
- 1 red pepper, finely chopped
- 1 small carrot, shaved into ribbons with a peeler or mandolin
- $\frac{1}{2}$ red onion, finely chopped, soaked in cold water for 10 minutes and drained well
- 35 g (1 $\frac{1}{4}$ oz) hulled toasted sunflower seeds
- 1 firm but ripe avocado, halved, stoned and peeled
- $\frac{1}{2}$ lime (optional)

FOR THE DRESSING: In a blender, combine all the dressing ingredients with salt and pepper to taste and process until smooth. Pour the dressing into a small bowl and set aside.

FOR THE SALAD: In a large bowl of cold water, massage the kale vigorously for about 3 minutes to break down the chewy fibres. Drain, dry well and transfer to a large bowl. Add the red pepper, carrot, onion and sunflower seeds and toss together. Drizzle 60 ml (2 fl oz) of the dressing over the salad and toss to coat, adding more to taste.

Divide the salad among 4–6 plates. Cut the avocado into thin wedges and squeeze some lime juice over top, if liked. Arrange the avocado on the salads and serve immediately.

FRISÉE, PERSIMMON, POMEGRANATE AND FETA SALAD

WITH SPICY KOREAN MUSTARD VINAIGRETTE

SERVES 6

This salad is composed of several elements commonly used in Korean cuisine: persimmons, pomegranates, pine nuts and Korean mustard. The two main types of persimmon are crisp, squat *dan gam* (Fuyu), eaten while still firm, and heart-shaped *hongsi* (Hachiya), which should only be eaten when they feel soft and bloated like a water balloon. Both are sold by the case in Korean markets. Buy *hongsi* when they're still firm and let them ripen at home.

150 g (5 oz) tightly packed chopped frisée

3 firm but ripe *dan gam* (Fuyu) persimmons, peeled and cut into thin wedges

90 g (3¹/₄ oz) pomegranate seeds

40 g (1¹/₂ oz) pine nuts, toasted

55 g (2 oz) feta cheese, crumbled

2 tbsp finely chopped fresh chives

1 recipe [Spicy Korean Mustard Vinaigrette](#)

Sea salt and freshly ground black pepper

IN A LARGE BOWL, combine the frisée, persimmons, pomegranate seeds, half the pine nuts, the feta cheese and the chives. Drizzle with the vinaigrette, season with salt and pepper and toss gently to coat. Sprinkle with the remaining pine nuts and serve immediately.

TIP: *To remove the seeds from a pomegranate without staining everything around you, cut off the top and bottom and then score the sides from top to bottom in four or five places, evenly spacing the cuts. Set the pomegranate in a large bowl of water and pull it apart where it's scored. Loosen the seeds with your fingers under the water, discarding the peels and the white pith that floats to the top of the water. Strain out the seeds and remove any remaining pith .*



◀ ROASTED KOREAN SWEET POTATOES

GUN GOGUMA

SERVES 2

You'll often see street vendors in Korea roasting these spuds in the winter. My dad loves eating these as a snack on their own. Sometimes I'll roast more sweet potatoes than I need and eat them cold from the fridge when I'm feeling peckish.

Korean sweet potatoes are usually sweet enough that you don't need any toppings, but a pinch of salt is a nice touch. The skins are edible, too, although they peel off easily if you'd rather not eat them. I like to pick potatoes that are long, thin and evenly shaped, as opposed to those that are blocky or lumpy, as they cook quicker and more evenly.

2 (250–280 g/9–10 oz) Korean sweet potatoes

Sea salt (optional)

PREHEAT THE OVEN to 200°C/400°F/Gas mark 6.

Wrap each sweet potato in foil. Roast for 1–1¹/₂ hours, turning halfway through until easily pierced with the tip of a knife, total. Leave to cool slightly before serving with salt, if liked.

TIP: *For a sweet twist, try adding brown sugar and a little butter – your potato will transform into a dessert .*

COURGETTE RIBBONS

HOBAK BOKKEUM

SERVES 4

I serve this dish with [Steamed Ginger Sea Bass](#) , but it also makes a terrific side to pretty much any fish or meat dish, as well as a very nice *banchan* . Definitely try to find the salted shrimp, if you can, as it makes a big impact on the flavour.

3 medium courgettes

1 tbsp vegetable oil

1 clove garlic, grated or finely chopped

1 tsp salted shrimp (*saewoo jeot*), rinsed and roughly chopped, or 4 anchovy fillets packed in oil, drained and roughly chopped

1 tbsp mirin

Large pinch of finely chopped fresh chives, to serve (optional)

USING A WIDE vegetable peeler or mandolin, thinly slice the courgettes lengthways into long ribbons about 3 mm ($\frac{1}{8}$ in) thick; set aside. In a large frying pan, heat the oil over a medium-high heat. Add the garlic and shrimp and cook, stirring frequently for about 30 seconds until the garlic is just softened. Add the courgettes and cook, tossing gently for about 3 minutes until just wilted. Add the mirin and cook for a further minute until the courgettes are soft. Transfer the courgettes to a platter and sprinkle with the chives, if liked.



GRILLED CORN ON THE COB

WITH DOENJANG BUTTER

SERVES 4

Coming from New Jersey, the Garden State, I'm a sucker for fresh-picked corn on the cob during the summer. I like to serve this grilled corn with just about any barbecue, but especially with my [Mum's BBQ Chicken](#) . The butter is good on steamed corn, too.

115 g (4 oz) unsalted butter, at room temperature

1 tbsp *doenjang* (Korean soya bean paste)

1 /2 spring onion, thinly sliced on an angle

Vegetable oil, for grilling

4 ears sweetcorn, shucked

PREHEAT A GAS or charcoal grill to medium.

In a small bowl, whisk together the butter and soya bean paste until smooth. Stir in the spring onion and set aside. Lightly brush the grill grates with oil. Grill the sweetcorn, turning occasionally, until charred in spots, about 10 minutes. Transfer the sweetcorn to a platter and slather with the *doenjang* butter, or serve the butter on the side. Serve immediately.

GRILLED TWIST PEPPERS

GWARI GOCHU GUI

SERVES 4

Korean twist peppers are related to shishito and Padrón peppers and are especially good grilled. They can be sneaky: most are mild, but once in a while you come across a very spicy one. These make a great plate for guests to snack on before the main meal arrives.

350 g (12 oz) Korean twist peppers (*gwari gochu*), shishito or Padrón peppers

1 tbsp vegetable oil

Flaky sea salt, such as Maldon

Pinch of *gochugaru* (Korean chilli flakes; optional)

PREHEAT A GAS or charcoal grill to medium-hot.

In a medium bowl, toss together the peppers and oil. Arrange the peppers on the grill without crowding and taking care not to drop them through the grate. Set the bowl aside. Grill the peppers, covered, for 1½ – 2 minutes until blistered and slightly charred. Flip them and cook for a further minute. Return the peppers to the bowl and season with salt and the chilli flakes (if using).



◁ DOENJANG-GLAZED GRILLED ASIAN AUBERGINE

DOENJANG GAJI GUI

SERVES 6

This aubergine recipe is a variation of the Japanese version, *nasu dengaku*, which is an all-time fave for me. Here I use *doenjang*, which kicks the flavour up a notch. It is divine!

3 Asian aubergines (about 140 g/5 oz each), halved lengthways

Vegetable oil, for grilling

Sea salt and freshly ground black pepper

120 ml (4 fl oz) [Doenjang Glaze](#)

Roasted sesame seeds, to serve

Pinch of *gochugaru* (Korean chilli flakes), to serve (optional)

Handful of spring onions, thinly sliced on an angle, to serve

PREHEAT THE GRILL and position a rack 10–13 cm (4–5 in) from the heat source. Line a baking sheet with foil.

Score the flesh of each aubergine half in a criss-cross pattern, cutting deeply but not all the way through to the skin. Brush the aubergine halves with oil and season with salt and pepper. Arrange them, skin-side up, in a single layer on the prepared baking sheet.

Grill for 3–5 minutes until the skins start to discolor in spots and the aubergines soften a bit. Flip them and continue to grill for a further 3–5 minutes until the cut sides are lightly golden and the aubergines are soft when squeezed. Spread the glaze over the flesh and grill for about 5 minutes until it's bubbling and lightly charred in spots. Watch carefully, as the glaze can burn quickly. Transfer the aubergines to plates, flesh-side up, and garnish with sesame seeds, chilli flakes, if liked, and the spring onions.

TIP: *While the aubergine halves look nicer served as is, cutting them into smaller pieces makes them easier to eat.*

RICE



STEAMED WHITE RICE

BAP

MAKES ABOUT 1 KG (2¹/₄ LB)

Almost every Korean meal starts with steamed pearly white rice. It is the element that grounds and completes the rest of the meal. One can make a whole meal simply by pairing a bowl of rice with some kimchi or seasoned vegetables and roasted seaweed to wrap it all together. Or it can be part of a much more elaborate meal. It's eaten with stews, soupy broths and stir-fries, and as the base of rice bowls (*bibimbap*) topped with various vegetables and proteins. Unless I'm having noodles, my meal does not feel complete without rice. It is such an essential part of eating that Koreans will literally say, 'Have you eaten rice?' to ask if you have eaten a meal. It is sustenance, and porcelain-white rice has always been the coveted form (as opposed to its brown counterpart). As a kid, my father used to say that every grain of rice left on my plate would become a pockmark on my face. Out of fear, I made sure I ate every last kernel.

These days, many Koreans make rice – generally short- or medium-grain varieties – in electric rice cookers. These handy gadgets have come a long way from the simple on/off-switch models. Armed with fuzzy logic, they now have the ability to cook different kinds of rice (white, brown, mixed-grain, wild, etc.), various grains and porridge, too. Some of them even sing and play music! However, it's always good to know how to make rice in a saucepan on the hob. Here's the simple method I use; you don't even need to wait for the water to boil before covering the pot.

430 g (15 oz) short- or medium-grain Korean rice

IN KOREA, we always wash our rice to remove the excess starch. In a medium saucepan with a tight-fitting lid, combine the rice and enough cold tap water to cover it. Swish the rice around with one hand until the water becomes cloudy and then slowly pour the water out, using your hand to keep the rice from falling out of the pot. Repeat two or three more times, until the water runs mostly clear; drain well.

Add 475 ml (16 fl oz) of water (add up to 60 ml/ 2 fl oz more if you like softer rice). Steam, covered, over a medium-low heat until all the water has been absorbed, about 30 minutes. It's important to refrain from lifting the lid while the rice cooks. I like to set a timer so I can go about my business and not worry about forgetting it. Remove the saucepan from the heat and leave it to stand, covered and undisturbed, for 10 minutes. Uncover the pot and gently fold the rice over itself with a rice paddle or rubber spatula a few times before serving.

TIP: *The cloudy water from rinsing rice can be used to wash your face and hair. Rice water helps keeps your skin porcelain white and young looking, and your hair healthy and shiny .*



◁ MIXED RICE BOWL WITH BEEF

BIBIMBAP

SERVES 4–6

Bibimbap is one of my favourite dishes because I love eating vegetables. It's also very healthy. I always think that two-thirds of your plate should be covered with veggies. The variety of vegetables doesn't really matter too much – use whatever you have. Chopped lettuce leaves or cucumber add a nice crunch, too. The cooking of this dish goes very quickly, so be sure you have all the ingredients ready before you start. (It might seem silly to cook the vegetables separately, but it makes a big difference in the finished dish.) I've simplified this version slightly by making one seasoning mix for all of the vegetables. Traditionally, each vegetable would be seasoned individually. It does better keep the integrity of the flavours, but it is tedious. I've compromised by cooking each one separately, but using the same seasoning. I also make one giant one to share – as that's easier too.

2 tbsp toasted sesame oil

875 g (2 lb) Steamed White Rice

3 tbsp soy sauce

3 tbsp mirin

2 cloves garlic, grated or finely chopped

1 tsp grated peeled fresh ginger

1 tsp crushed roasted sesame seeds

115 g (4 oz) very thinly sliced beef *bulgogi* meat (sold at Korean markets) or rib eye

2 tsp sugar

Vegetable oil, for frying

100 g (3¹/₂ oz) soya beansprouts, tails and soft or brown pieces removed, rinsed and dried

55 g (2 oz) shiitake mushrooms, destemmed and cut into 5 mm (¹/₄ in) slices

1/2 courgette, thinly sliced on an angle

85 g (3 oz) mangetout

1 carrot, julienned

180 g (6 oz) baby spinach

115 g (4 oz) drained chopped Cabbage Kimchi

To Serve:

Gochujang Sauce

3 large egg yolks or fried eggs

Black sesame seeds

Radish sprouts (optional)

HEAT A LARGE heavy-based frying pan (preferably cast iron) over a medium heat. Add 1 tablespoon of the sesame oil and gently spread the rice over the base of the frying pan in a loose layer. Cook, undisturbed, for 8–10 minutes until the bottom of the rice develops a golden crust. This should be about the same time the toppings are done, but if the rice is ready beforehand, just turn off the heat.

Meanwhile, in a small bowl, stir together the soy sauce, 2 tablespoons of the mirin, the remaining 1 tablespoon sesame oil, the garlic, ginger and sesame seeds. Mix 2 tablespoons of the sauce with the beef and sugar and set aside. Set the remaining seasoning sauce by the hob.

As each vegetable topping is finished, arrange it on a section of the rice in the pan so the toppings resemble the spokes of a bicycle wheel. In a medium non-stick frying pan, heat $\frac{1}{2}$ teaspoon of vegetable oil over a medium-high heat. Add the beansprouts and 1 teaspoon of the seasoning sauce and cook, stirring, until crisp-tender, about 30 seconds. Arrange the beansprouts on a section of the rice.

Heat 2 teaspoons of oil in the frying pan, add the beef and cook for 1–2 minutes until cooked through. Arrange the beef on the rice.

Heat 1 tablespoon of oil in the frying pan, add the mushrooms and 1 tablespoon of the sauce and cook for 1 minute until tender. Arrange the mushrooms on the rice.

Heat $\frac{1}{2}$ teaspoon of oil in the frying pan, add the courgette and 2 teaspoons of the sauce and cook for 1 minute until just tender. Arrange the courgette on the rice.

Heat $\frac{1}{2}$ teaspoon of oil in the frying pan, add the mangetout and 2 teaspoons of the sauce and cook for 45 seconds until crisp-tender. Arrange

the mangetout on the rice.

Heat 1/2 teaspoon of oil in the frying pan, add the carrot and 1 teaspoon of the sauce and cook for 30 seconds until crisp-tender. Arrange the carrot on the rice.

Finally, heat 1 teaspoon oil in the pan, add the spinach and 1 tablespoon of the sauce and cook for 30 seconds until just wilted. Arrange the spinach on the rice.

Deglaze the pan with the remaining 1 tablespoon mirin, scrape up any browned bits from the base and spoon the juices from the pan over the meat on the rice. Arrange the kimchi on a section of the rice.

Spoon the Gochujang Sauce on the centre of the rice or serve on the side, if you like. Make a little well in the spinach, mushrooms and beef and gently put an egg yolk into each or arrange the fried eggs (if using) over the dish. Sprinkle the *bibimbap* with black sesame seeds and radish sprouts, if liked. Bring the pan to the table, set it on a trivet and mix everything together before spooning into bowls.

DIY MESSY CRAB SEAWEED RICE ROLL

GAE KIMBAP

SERVES 4-6

Invite friends over and serve this fun do-it-yourself dish. You can put anything inside the seaweed parcels, from tuna salad to cold cuts to kimchi. I often set out seasoned crabmeat, omelette strips and a variety of vegetables and let guests mix and match as they like. Traditionally, the ingredients are rolled in the seaweed, but my version is ‘messy’ because the seaweed’s just loosely folded over everything.

Crab:

- 2 tbsp mirin
- 2 tbsp toasted sesame oil
- 2 cloves garlic, grated or finely chopped
- 2 tsp grated peeled fresh ginger
- 2 tsp crushed roasted sesame seeds
- Sea salt
- 225 g (8 oz) crabmeat, picked through

Eggs:

- 2 tsp vegetable oil
- Generous pinch of sea salt
- 4 large eggs, lightly beaten with a splash of water

Dressing:

- 2 tbsp mirin
- 1 tbsp toasted sesame oil
- 1 tbsp soy sauce
- 1 tsp sugar
- 1 tsp black sesame seeds
- Sea salt

Vegetables:

1 (280 g/10 oz) pack baby spinach
2 carrots, julienned
1 (100 g/3¹/₂ oz) pack enoki mushrooms
1 small Kirby cucumber, julienned
175 g (6 oz) sweet yellow radish pickle (*danmuji*), julienned
700 g (1¹/₂ lb) **Steamed White Rice**
1 tbsp roasted sesame seeds
4 (3.9 g/.14 oz) individual packs roasted seaweed (*kim*)

To Serve (optional):

Dried chilli threads (*silgochu*)
Gochugaru (Korean chilli flakes)
Black sesame seeds

FOR THE CRAB: In a medium bowl, stir together the mirin, sesame oil, garlic, ginger, sesame seeds and salt to taste. Add the crab and gently toss to coat. Cover and leave to marinate in the fridge while you prepare the rest of the dish.

FOR THE EGGS: In a medium non-stick frying pan, heat the oil over a medium heat. Beat the salt into the eggs and then add the egg mixture to the pan, swirling to evenly coat the base. Cook, without touching, until the egg is set but just barely browned on the bottom, about 2 minutes. Flip and continue to cook for a further 15–20 seconds until the bottom is set, again trying not to get too much colour on the egg. Slide onto a chopping board, carefully roll into a log and cut crossways into 1 cm (¹/₂ in) wide strips. Set the egg strips aside.

FOR THE DRESSING: In a small bowl, stir together the mirin, sesame oil, soy sauce, sugar, black sesame seeds and salt to taste until the sugar and salt have dissolved. Set the dressing aside.

FOR THE VEGETABLES: Bring a large pot of salted water to the boil and prepare an iced water bath. Blanch the spinach in the boiling water until just wilted and then shock in the ice water bath. Drain well and squeeze out any excess water. In a medium bowl, toss together the spinach and half the

dressing. In another medium bowl, toss together the carrots and the remaining dressing.

Arrange the crabmeat, egg strips, spinach, carrots, enoki, cucumber and pickled mooli in separate piles on a platter or in individual bowls. Put the rice in a serving bowl and sprinkle with the roasted sesame seeds. Put the seaweed on a plate. As for the optional garnishes, I particularly like to top the crab with chilli threads, the egg with chilli flakes and the carrots and cucumbers with black sesame seeds, but they're great without them, too.

Now comes the fun part: everyone makes their own kimbap. Put a piece of seaweed in one hand with the short sides running up and down. Top with a spoonful of rice, followed by the ingredients of your choice, arranging them crossways. Use just one or mix a few together. Next, gather the short ends of the seaweed together to form a loose roll and eat.



◁ RAW FISH AND SALAD RICE BOWLS

HWE DUP BAP

SERVES 4

This very refreshing dish is a kicked-up version of *chirashi*, a Japanese classic in which seasoned rice is ‘scattered’ with a variety of raw fish/seafood and vegetables/garnishes. Use whatever fish/seafood you like as long as it is super fresh. For a fresh vegetarian rice bowl, substitute pan-fried tofu for the fish and /or seafood.

Sauce:

- 6 tbsp *gochujang* (Korean chilli paste)
- 4¹/₂ tsp rice vinegar
- 4¹/₂ tsp honey
- 1 tsp toasted sesame oil
- 1 tsp roasted sesame seeds
- 1 clove garlic, grated or finely chopped

Rice Bowls:

- 700 g (1¹/₂ lb) [Steamed White Rice](#)
- 225 g (8 oz) chopped red or green lettuce
- 1 carrot, julienned
- 1/2 English cucumber, deseeded and julienned
- 115 g (4 oz) Korean white radish (*mu*) or mooli, peeled and julienned
- 1 (70 g/2¹/₂ oz) pack radish sprouts
- 700 g (1¹/₂ lb) assorted sashimi-quality fish and/or seafood, such as salmon, tuna, yellowtail, octopus and scallops, cut into bite-sized pieces
- 65 g (2¹/₄ oz) flying fish roe

To Serve:

- Roasted seaweed (*kim*), julienned
- 4 perilla leaves (*ggaennip*), also known as sesame leaves, torn (optional)
- Roasted and black sesame seeds

FOR THE SAUCE: In a small bowl, whisk together all the sauce ingredients until smooth, divide among four small dishes and set aside.

FOR THE RICE BOWLS: Divide the rice among four bowls large enough so that everything can be mixed together. Arrange the lettuce, carrot, cucumber, radish and radish sprouts in bunches on top of the rice. Top with the fish and/or seafood, keeping the same types together, followed by a tablespoon of the fish roe. Scatter the rice bowls with the seaweed, perilla leaves (if using) and sesame seeds and serve with the sauce. People can add as much sauce as they like before mixing together all the ingredients.



◁ KIMCHI FRIED RICE

KIMCHI BOKKEUM BAP

SERVES 4

My sister used to make this for me when we lived together in New York, and I loved it! Fried rice is the perfect way to use up leftovers, so feel free to improvise. Any kind of veggies or meat you have in the fridge – just toss them in. This is a great lunch or side dish. A variation, called *omurice*, is to make omelettes with the eggs and wrap them around the fried rice like a burrito. At Jinjuu, we like to fancy up our kimchi fried rice with a garnish of julienned roasted seaweed (*kim*) and lotus root chips.

2 tbsp vegetable oil

2 slices thick-cut bacon, diced

2 carrots, diced

1 clove garlic, grated or finely chopped

9 button mushrooms, destemmed and diced

1/2 courgette, diced

3 spring onions, thinly sliced on an angle

225 g (8 oz) drained **Cabbage Kimchi**, chopped

700 g (1 1/2 lb) **Steamed White Rice**, at room temperature

Sea salt and freshly ground black pepper

4 soft sunny-side-up fried eggs

IN A LARGE PAN, heat the oil over a medium-high heat. Add the bacon and cook, stirring occasionally, until crispy, about 2 minutes. Using a slotted spoon, transfer the bacon to a kitchen paper-lined plate to drain.

Reduce the heat to medium, add the carrots and garlic and cook for 2–3 minutes, stirring constantly, until the carrots are just softened. Add the mushrooms, courgette, two-thirds of the spring onions and the kimchi and cook for 4–5 minutes until the vegetables are tender. Add the rice and drained bacon, breaking up the rice with a wooden spoon and combining it with the other ingredients. Cook for about 5 minutes, stirring occasionally,

until the rice is hot. Season and spoon the fried rice into four bowls and top each with a fried egg and the remaining spring onions.

TIP: *Kimchi can stain your chopping board and the smell has a habit of lingering, too. To avoid this, put the kimchi in a bowl and use kitchen shears to cut it into smaller pieces .*

NOODLES





◁ ICE-COLD NOODLES

NAENGMYUN

SERVES 2

This totally addictive dish is from North Korea, where my dad is from, so it's dear to his heart. My mum used to make it for him in the summertime, and I can still remember the slurping noises at the dinner table when it was served. *Naengmyun* noodles are the best, as they contain buckwheat and sweet potato, which gives them a great springy texture. They're also thinner than regular buckwheat noodles, which make them perfect for slurping. The 'salad' that I created to go on top is a real crowd-pleaser. Make more to serve on the side, if you like.

Noodles:

475 ml (16 fl oz) beef stock

1 /4 tsp caster sugar

1–2 tbsp rice vinegar

Pinch of sea salt

200 g (7 oz) Korean buckwheat–sweet potato noodles (*naengmyun*)

Salad:

180 g (6 oz) julienned unpeeled Asian pear or other firm but ripe pear

2 tbsp julienned unpeeled cucumber

2 tbsp julienned red onion, soaked in iced water for 10 minutes and then drained

1 tbsp rice vinegar

1 /2 tsp caster sugar

1 /2 tsp prepared Korean mustard (*gyeoja*) or English mustard

Pinch of sea salt

To Serve:

55 g (2 oz) sliced cooked roast beef, cut into 4 cm (1 1/2 in) wide pieces

2 large eggs, hard-boiled, peeled and halved or quartered lengthways

Freshly ground black pepper

Roasted sesame seeds

Roasted seaweed (*kim*), julienned

FOR THE NOODLES: Prepare an iced water bath. In a medium saucepan, heat the stock with the sugar over a low heat, stirring until the sugar has dissolved. Stir in 1 tablespoon of the vinegar and the salt, adding more vinegar to taste. Remove from the heat, pour into a heatproof container and chill over the iced water bath. While the soup is chilling, make the noodles according to the pack instructions. Rinse well with cold water, massaging to remove excess starch. Drain and set aside.

FOR THE SALAD: In a small bowl, toss together all the salad ingredients. Divide the noodles between two bowls. (Add some crushed ice to the base of the bowls to keep the noodles well chilled, if you like). Pour the cold broth over the noodles. Top the noodles with the salad. Divide the roast beef and eggs between the bowls. Grind pepper over each egg and sprinkle with sesame seeds and seaweed.

TIP: Add some dongchimi broth from [Radish Water Kimchi](#) to give this stock great flavour and an even more refreshing quality.



◀ STIR-FRIED SWEET POTATO NOODLES

JAPCHAE

SERVES 6

My mum used to make this dish for dinner parties, so it always has a special-occasion feel for me. I love the springiness of Korean sweet potato noodles (which, by the way, are gluten-free), but they sometimes get a little long and/or tangled. If that happens, just cut them with kitchen scissors after cooking and rinsing them. Traditionally, this dish is made with beef; here I've used prawns, but you can substitute any protein, including tofu, scallops or chicken. At Jinjuu, our version with prawns is a bestseller.

Noodles:

450 g (1 lb) sweet potato noodles (*dangmyun*)

2 tbsp soy sauce

Eggs:

1 tsp vegetable oil

Pinch of sea salt

2 large eggs, lightly beaten with a splash of water

Prawns:

1 tbsp vegetable oil

2 large cloves garlic, grated or finely chopped

24 tiger prawns, peeled (including tails, if liked) and deveined, and patted dry

Sea salt

1 tbsp mirin

Vegetables:

1 tbsp vegetable oil

1 large onion, thinly sliced

12 chestnut, button or shiitake mushrooms, destemmed and sliced

1 large carrot, julienned

1 (140 g/5 oz) pack baby spinach

3 spring onions, cut into 5 cm (2 in) pieces

Sauce:

2 tbsp sugar

2 tbsp toasted sesame oil

2 tbsp crushed roasted sesame seeds

1 tbsp soy sauce

2 tsp sea salt

To Serve:

1 1/2 spring onion, cut lengthways into thin strips, soaked in ice water until curled and then drained

Black sesame seeds

FOR THE NOODLES: Bring a large pot of water to the boil. Add the noodles and cook according to the pack instructions until soft. Briefly rinse in cold water and then drain well. Transfer to a large bowl, toss with the soy sauce until coated and set aside.

FOR THE EGGS: In a medium non-stick frying pan, heat the oil over a medium heat. Beat the salt into the eggs, then add the egg mixture to the pan, swirling to evenly coat the base. Cook for about 2 minutes, without touching, until the egg is set but just barely browned on the base. Flip and continue to cook for a further 15–20 seconds until the base is set, again trying not to get too much colour on the egg. Slide onto a chopping board, carefully roll into a log and cut crossways into thin strips. Set the egg strips aside and wipe out the pan.

FOR THE PRAWNS: Add the oil to the frying pan and heat over a medium-high heat. Add the garlic and cook for 10 seconds, stirring frequently until fragrant. Don't let the garlic brown. Add the prawns, season with salt and cook for 1 1/2 minutes, stirring frequently until the prawns are barely pink. Add the mirin and cook for 3 minutes, stirring frequently, until the prawns are cooked through. Transfer the prawn mixture to a bowl.

FOR THE VEGETABLES: In the same pan, heat the oil over a medium heat. Add the onion and cook for 1 minute, stirring frequently until slightly

softened. Add any juices from the bowl of prawns and toss to coat. Add the mushrooms and carrot and cook until slightly softened. Add the spinach in handfuls, tossing with the other ingredients and adding more as it wilts. Cook for 2–3 minutes until all the spinach is wilted. Add the spring onions and drained noodles and toss together.

FOR THE SAUCE: Add the sugar, sesame oil, sesame seeds, soy sauce and salt to the pan. Toss well and cook for 2 minutes until the noodles are heated through and glossy. Add the egg strips and prawns and gently toss.

Transfer to a platter, top with the spring onion curls and sesame seeds and serve immediately.



◁ INSTANT NOODLES WITH SPICY RICE CAKES AND FISH CAKES

RA-BOKKI

SERVES 4–6

Ra-bokki is a combination of *ramyun* (Korean for ramen noodles) and *dduk bokki*, spicy-sweet and saucy stir-fried rice cakes, two of the most famous and popular Korean street foods. Together, they're like a little bit of dirty naughty eating for me, which I love. You can use any brand of *ramyun* /ramen noodles, but I'm partial to Shin Ramyun.

15 large dried anchovies (*myulchi*), head and gutted

1 (10 cm/4 in long) piece dried kelp (*dashima*)

2 carrots, thinly sliced on an angle

1 onion, thinly sliced

2 cloves garlic, grated or finely chopped

35 g (1¹/₄ oz) *gochujang* (Korean chilli paste)

2 tbsp sugar

1 tbsp *gochugaru* (Korean chilli flakes)

1 tbsp soy sauce

300 g (10¹/₂ oz) chopped Chinese or Korean cabbage

1 pack instant *ramyun* /ramen noodles, seasoning pack discarded

450 g (1 lb) 5 cm (2 in) long cylindrical rice cakes (*dduk*), soaked in cold water for 15–30 minutes and then drained

200 g (7 oz) fish cake sheets (*eomuk*), cut into triangular pieces about 7.5 cm (3 in) long

2 tsp toasted sesame oil

1 tbsp roasted sesame seeds

2–3 large eggs, hard-boiled, peeled and halved or quartered lengthways

Handful of spring onions, thinly sliced on an angle, to serve

IN A MEDIUM saucepan, combine the anchovies, kelp and 1.2 litres (5 pints) water and bring to the boil. Reduce the heat to a simmer and cook for about 20 minutes. Pass the anchovy stock through a fine-mesh sieve into a large, wide, deep frying pan and discard the solids.

Return the stock to a simmer. Add the carrots, onion, garlic, chilli paste, sugar, chilli flakes and soy sauce, stir to combine and simmer for 5 minutes. Add the cabbage and noodles and simmer for a further 2 minutes, stirring frequently, until the noodles are slightly softened.

Add the rice cakes and fish cakes and cook for a further 5 minutes, stirring occasionally, until the noodles are just tender and the sauce has thickened slightly. Drizzle with the sesame oil, sprinkle with the sesame seeds and nestle the eggs in the sauce. Serve immediately, topped with the spring onions.



◁ LATE-NIGHT NAUGHTY NOODLES

RAMYUN

MAKES 1 LARGE SERVING

Sometimes nothing hits the spot better than instant *ramyun* (Korean for ramen) and a cold beer. Switching out the seasoning pack for some flavoured stock, though, makes it much tastier and more healthful. I also like to build it into a proper meal by pimping it out with some frozen prawns or dumplings (although you can certainly use fresh, too), veggies, meat – whatever I have on hand. Feel free to adjust the spice level to your taste.

750 ml (1¹/₄ pints) chicken stock

2 tsp *gochujang* (Korean chilli paste)

1 tsp *doenjang* (Korean soya bean paste)

1 tsp *gochugaru* (Korean chilli flakes), plus extra to serve (optional)

1 small fresh Korean red chilli or Fresno chilli, thinly sliced on an angle

1 pack instant *ramyun* /ramen noodles, seasoning pack discarded

5 large peeled and deveined frozen prawns

Handful of sugar snap peas or baby spinach

60 g (2¹/₄ oz) roughly shredded cooked chicken

1 spring onion, cut into 5 cm (2 in) pieces, plus a large pinch of thinly sliced spring onions to serve (optional)

1 large egg

Freshly ground black pepper (optional)

IN A MEDIUM saucepan, combine the stock, chilli paste, soya bean paste, chilli flakes and chilli and bring to the boil over a high heat, whisking occasionally to dissolve the soya bean paste.

Open the pack of noodles and, keeping the noodles in the bag, break them in half crossways. Put both halves into the boiling stock mixture. (I love to eat any remaining bits of noodles by shaking them from the bag into my mouth.) Add the prawns and sugar snap peas (if using; if you're using spinach, wait until the next step).

Bring the broth back to the boil and add the chicken and spring onion. When the noodles are almost done, about 5 minutes total, add the spinach (if using) and stir to wilt. Crack the egg into the saucepan and let it poach, or give it a gentle stir to break it up and form egg ribbons. Eat your noodles straight from the pot, or if you're feeling fancy, transfer to a bowl and garnish with the sliced spring onions, chilli flakes and pepper.



◁ NOODLES WITH BLACK BEAN SAUCE

JJAJANGMYUN

SERVES 4–6

Both Korean and Chinese restaurants have a version of this Korean-Chinese dish, with the Korean version being saucier and the Chinese version being drier. Consider yourself warned: the black bean sauce is very messy and even the most elegant diner will be hard-pressed to stay clean. For even cooking and a nice presentation, cut all the vegetables into half-inch dice. Note: Do not substitute Chinese black bean sauce here, as it is completely different.

2 tbsp potato starch

3 tbsp vegetable oil

280 g (10 oz) skinless pork belly, cut into 5 mm (1/4 in) cubes

225 g (8 oz) diced onions

3 cloves garlic, grated or finely chopped

1 tsp grated peeled fresh ginger

350 g (12 oz) diced peeled potatoes

125 g (4 1/2 oz) diced courgette

25 g (1 oz) diced mooli radish

150 g (5 1/2 oz) black bean paste (*chunjang*)

1 tsp brown sugar

1 tsp sea salt

Freshly ground black pepper

450 g (1 lb) fresh Chinese-style wheat noodles (*jjajangmyun*)

Large handful of deseeded and julienned cucumber, to serve

Toasted sesame oil, to serve

Roasted sesame seeds, to serve

IN A SMALL BOWL, combine the potato starch and 60 ml (2 fl oz) water and set aside.

In a large non-stick frying pan, heat the vegetable oil over a medium-high heat. Add the pork and cook for 6–7 minutes, stirring frequently, until it is browned on all sides and some of its fat has rendered out. Add the onions, garlic and ginger and cook for 5 minutes, stirring occasionally, until the onions have softened. Add the potatoes, courgette and radish and cook for 5–6 minutes, stirring occasionally, until the radish and potato start to turn translucent.

Stir in the black bean paste, brown sugar, salt and pepper to taste. Add 750 ml (1¹ /4 pints) water and mix well. Simmer gently for 3–4 minutes. Stir the potato starch mixture, add it to the pan and mix well. Simmer for a further 10–12 minutes, stirring frequently, until the vegetables are cooked through and the sauce has thickened.

Meanwhile, cook the noodles according to the pack instructions (usually 5–7 minutes), drain, rinse well and drain again. Divide the noodles among 4–6 large bowls. Spoon the vegetable mixture on top of the noodles and garnish with the cucumber, sesame oil and sesame seeds.

SPICY SEAFOOD NOODLE SOUP

JJAMBBONG

SERVES 4

This very brothy Korean-Chinese soup can easily be stretched to serve six – just bulk it up with more noodles, seafood and veggies. Don't be intimidated by the long ingredients list; it's really an easy dish to put together and the denouement is divine!

Stock:

- 1 (240 ml/8 fl oz) bottle clam juice
- 1/2 small onion, thinly sliced
- 8 large dried anchovies (*myulchi*), head and guts removed
- 3 dried shiitake mushrooms
- 1 (10 cm/4 in long) piece dried kelp (*dashima*)

Soup:

- 350 g (12 oz) fresh Chinese-style wheat noodles (*jjajangmyun*)
- 4 squid bodies, rinsed and patted dry
- 3 tbsp vegetable oil
- 6 large cloves garlic, grated or finely chopped
- 4 spring onions, cut into 5 cm (2 in) pieces
- 3 tbsp *gochugaru* (Korean chilli flakes)
- 2 tbsp soy sauce
- 1/2 tbsp grated peeled fresh ginger
- 115 g (4 oz) pork tenderloin, thinly sliced
- 1 carrot, cut on an angle into 1 cm (1/2 in) slices
- 5 large Chinese or Korean cabbage leaves, cut into 1 cm (1/2 in) slices
- 1/2 small courgette, halved lengthways and cut into 1 cm (1/2 in) slices
- 1/2 small onion, thinly sliced
- 5 shiitake mushrooms, destemmed and cut into 1 cm (1/2 in) slices
- 1 dozen littleneck clams, cleaned
- 8 mussels, cleaned and debearded

8 large prawns, peeled and deveined

Sea salt and freshly ground black pepper

To Serve:

Toasted sesame oil

Handful of fresh chives, cut into 2.5 cm (1 in) pieces

FOR THE STOCK: In a medium saucepan, combine the clam juice, onion, dried anchovies, mushrooms, kelp and 2.3 litres (4 pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 30 minutes. Pass the anchovy stock through a fine-mesh sieve into a large bowl and discard the solids. Set the stock aside.

FOR THE SOUP: Cook the noodles according to the pack instructions (usually 5–7 minutes) and drain. Set aside.

Cut the squid bodies open, lay them flat and score in a criss-cross pattern, being careful not to cut through the flesh. Cut the bodies lengthways into 5 cm (2 in) wide strips and set the squid aside.

In a large heavy-based pot, heat the oil over a medium heat. Add the garlic, spring onions, chilli flakes, soy sauce and ginger and cook, stirring, until the spring onions wilt slightly, about 30 seconds. Add the pork and cook until it just loses its pinkness, about 1 minute. Add the carrot, cabbage, courgette, onion and mushrooms and cook for 2 minutes, stirring frequently, until the vegetables are slightly softened.



Add the anchovy stock and bring to the boil over a high heat. Add the clams, reduce the heat and simmer, covered, for 4 minutes. Add the mussels, cover and simmer for a further 5–6 minutes until the clams and mussels have opened. Add the prawns, stir and cook for a further minute. Add the squid, stir and cook for a further 30 seconds until opaque. Discard any clams and mussels that haven't opened. Stir in the cooked noodles, season with salt and pepper and heat through.

Drizzle with sesame oil, sprinkle with the chives and serve immediately.



◁ HAND-TORN NOODLE SOUP

SUJEBI

SERVES 4

This is a dish that is offered at restaurants when a pot of soup is served at the table, kept warm on top of a burner. A ball of dough is brought to the table towards the end of the meal, and diners tear off pieces, stretch them thin and throw them into the pot to cook. This is especially fun for the kids. The stretched-out dough doesn't have to be any specific shape, just as long as it's thin. This can be made with pretty much any kind of brothy soup. I have many fond memories of making *sujebi* with my mum and smacking on the toothsome dough 'noodles'.

Dough:

240 g (8¹/₂ oz) plain flour

1 tbsp vegetable oil

1 tsp sugar

1/2 tsp sea salt

Soup:

8 large dried anchovies (*myulchi*), head and guts removed

1 (13 cm/5 in long) piece dried kelp (*dashima*)

2 tbsp fish sauce

350 g (12 oz) waxy potatoes, halved lengthways and cut into 1 cm (1/2 in) slices

1 carrot, cut on an angle into 1 cm (1/2 in) slices

1 small courgette, halved lengthways and cut into 1 cm (1/2 in) slices

1/2 small onion, diced

4 large cloves garlic, grated or finely chopped

Freshly ground black pepper

175 g (6 oz) baby spinach

2 large eggs, lightly beaten

2 tbsp crushed roasted sesame seeds

1 tbsp toasted sesame oil

To Serve:

Handful of julienned roasted seaweed (*kim*)

Handful of spring onions, sliced on an angle

FOR THE DOUGH: In a large bowl, stir together all the dough ingredients with 175 ml (6 fl oz) water until a dough forms. Transfer to a clean work surface and knead for 5 minutes until smooth. Cover with clingfilm and leave to rest at room temperature for about 30 minutes.

FOR THE SOUP: In a large pot, combine the anchovies, kelp, fish sauce and 2.3 litres (4 pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 20 minutes. Pass the anchovy stock through a fine-mesh sieve into another large pot (or transfer to a bowl and return to the same pot) and discard the anchovies. Cut the kelp into 1 cm (1/2 in) strips and set aside.

Return the stock to the boil over a high heat. Add the kelp strips, potatoes, carrot, courgette, onion and garlic, and reduce the heat to a simmer. Cook for 8–10 minutes until the vegetables are almost tender. Season with pepper.

While the soup is simmering, tear off 2.5 cm (1 in) pieces of dough from the ball and stretch them into noodles about 3 mm (1/8 in) thick. Don't worry if they're randomly shaped – the important thing is that they're thin. Drop the noodles into the soup as you go, repeating until the dough is gone. Simmer for 5 minutes until all the noodles are floating, after the last one is thrown in. Stir in the spinach and wilt just a touch. Slowly add the eggs in a thin stream and then gently mix just once to form delicate egg ribbons. Stir in the sesame seeds and sesame oil.

Serve the soup immediately in bowls and top with the seaweed and spring onions.

SOUPS & STEWS



SOFT TOFU AND VEGETABLE STEW

YACHAE SOON DUBU JJIGAE

SERVES 4

This surprisingly addictive spicy tofu stew is perfect for a cold evening. The mushroom stock lends a deep, earthy taste and complexity, while the sweet courgette and creamy egg cut the heat. There are so many different types of *jjigae* ; this is my favourite, although I usually make it with seafood.

Stock:

- 1/2 onion, roughly chopped
- 4 dried shiitake mushrooms
- 1 spring onion, roughly chopped
- 1 (13 cm/5 in long) piece dried kelp (*dashima*)

Stew:

- 1 tbsp vegetable oil
- 1/2 onion, diced
- 2 tbsp *gochugaru* (Korean chilli flakes)
- 2 cloves garlic, grated or finely chopped
- 1 tsp grated peeled fresh ginger
- 1 small courgette, halved lengthways and cut into 1 cm (1/2 in) slices
- 60 g (2 1/4 oz) baby spinach
- 150 g (5 1/2 oz) sliced assorted mushrooms (button, enoki, oyster, shiitake)
- 100g (3 1/2 oz) thickly sliced Korean or Chinese cabbage leaves
- 400 g (14 oz) soft silken tofu, drained
- Sea salt
- 1 large egg

To Serve:

- Toasted sesame oil
- Handful of chives, cut into 7.5 cm (3 in) pieces
- Roasted sesame seeds

FOR THE STOCK: In a large pot, combine the onion, dried mushrooms, spring onions, kelp and 750 ml (1¹ /4 pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook, covered, for about 45 minutes. Strain, discarding the solids, and set aside.

FOR THE STEW: In a medium heavy-based pan, heat the oil over a medium-low heat. Add the onion and chilli flakes and cook for 5 minutes, stirring occasionally, until the onion is softened. Stir in the garlic and ginger, add the stock and bring to a simmer over a medium-high heat.

Add the courgette, spinach, fresh mushrooms and cabbage and bring to the boil. Reduce the heat to a simmer and cook for 5 minutes until the vegetables are softened. Carefully add the tofu in chunks, season with salt and gently stir, trying to keep the tofu intact as much as possible. When the tofu is heated through, crack an egg into the pan and gently mix it into the stew.

Remove the stew from the heat and top with a drizzle of sesame oil, the chives and a sprinkle of sesame seeds. Serve in bowls.

TIP: *If you aren't a vegetarian, try adding clams, some clam broth and even a little bacon to the dish. They all contribute great flavour .*

DOENJANG STEW

DOENJANG JJIGAE

SERVES 4–6

There is no shortage of hearty stews in the Korean repertoire of comfort food. This one is both earthy from fermented soya bean paste and lots of veggies, and briny from the anchovy-based broth and clams. The tofu soaks up all that good flavour and is particular sought after. There's always the risk of a clam not opening, so add a couple extra to the pot so no one goes short.

10 large dried anchovies (*myulchi*), heads and guts removed

1 (10 cm/4 in long) piece dried kelp (*dashima*)

5–6 tbsp *doenjang* (Korean soya bean paste)

2 tsp *gochugaru* (Korean chilli flakes)

1½ tsp *gochujang* (Korean chilli paste)

1 small courgette, diced

½ small onion, finely diced

75 g (2¾ oz) peeled diced Korean white radish (*mu*) or mooli

4 cloves garlic, grated or finely chopped

12 littleneck clams, cleaned

400g (14 oz) firm tofu, drained and cut into 2.5 cm (1 in) cubes

1 (100 g/3½ oz) pack enoki mushrooms, roots trimmed

2 spring onions, thinly sliced on an angle

1 fresh Korean red chilli or Fresno chilli, deseeded, if liked and thinly sliced

1 fresh Korean green chilli or jalapeño, deseeded, if liked, and thinly sliced on an angle

Toasted sesame oil, to serve

Steamed White Rice, to serve

IN A MEDIUM heavy-based saucepan, combine the anchovies, kelp and 1 litre (1¾ pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 15–20 minutes. Pass the anchovy stock through a fine-mesh sieve into another medium heavy-based saucepan (or strain into a bowl and return the stock to the same saucepan) and discard the solids.

Return the stock to a simmer, add 5 tablespoons of the soya bean paste, the chilli flakes and the chilli paste, and whisk until the soya bean paste has dissolved. Taste the stock; if you'd like a stronger soya bean paste flavour, whisk in a little more. Add the courgette, onion, radish and garlic and simmer for a further 5 minutes until the vegetables are just tender.

Add the clams, cover and simmer for 5–7 minutes until the clams open. Discard any clams that don't open. Add the tofu, mushrooms, spring onions and chillies and simmer, uncovered for 2 minutes, until warmed through. Lightly drizzle with sesame oil and serve immediately, with rice.

TIP: *There are lots of ways to clean clams, but here's how I usually do it: put them in a single layer in a colander set in a large bowl. Sprinkle with salt, add enough water to cover and leave for 30–60 minutes. Lift the clams out of the water, scrub each one well and then rinse .*



◁ **MAGICAL CHICKEN GINSENG SOUP**

SAMGYETANG

SERVES 2

This medicinal soup can give you an energizing lift and immunity boost. Ginseng has numerous health benefits and this soup is known as the ‘Korean penicillin’. Whenever I’m feeling under the weather, I’ll make this and feel warm and cosy in no time. If you use the dried ginseng root, there’s no need for the tea, and vice versa, but I have used both together and the result is truly lovely. Find the wishbones when eating this soup and make the dish extra magical by making a wish!

10 (3 g¹ /8 oz) packs Korean red ginseng tea

4 large cloves garlic

3 jujube dates, or 15 goji berries

3 pieces dried Korean red ginseng (optional)

2 cooked chestnuts, peeled (optional)

20 g (7 oz) uncooked sweet rice

2 poussin (about 900 g/2 lb each)

Dried chilli threads (*silgochu*)

Handful of fresh pea shoots (optional)

Black sesame seeds

Toasted sesame oil

Sea salt and freshly ground black pepper

BRING 1 LITRE (1³ /4 PINTS) WATER to the boil in a small pan. Add the tea and stir until the powder has dissolved; set aside.

Put 2 cloves of garlic, 1 jujube date (or 10 goji berries), 1 piece ginseng (if using), 1 chestnut (if using) and 2 tablespoons of rice into the cavity of each bird. Skewer the cavities closed with a cocktail stick. Put the remaining 150 g (5¹ /2 oz) rice in a double layer of muslin with the remaining jujube date (or 5 goji berries) and 1 piece ginseng (if using). Tie the cloth closed, but leave space for the rice to expand.

Put the poussin and the rice bag into a large, wide, heavy-based pot. Pour the tea over the poussin, top up with enough water to cover, if needed, and bring to the boil over a high heat. Reduce the heat to a simmer, and cook for about 2 hours, occasionally skimming off any fat that comes to the surface, until the poussin are cooked through and the legs pull away from the body easily when tugged.

Carefully transfer the poussin to two bowls and divide the broth between them. Top the poussin with chilli threads and the pea shoots, some black sesame seeds and a drizzle of sesame oil. Unwrap the rice and serve in a separate bowl, sprinkled with more black sesame seeds, if you like. Serve the soup with salt and pepper.

TIP: *Korean ginseng, also known as Panax ginseng, is renowned for its high quality and for being the most nutritious. I like to use dried Korean red ginseng when possible. It undergoes a process of steaming and ageing, which creates new nutrients that are believed to prevent cancer and obesity. That said, feel free to substitute any quality fresh ginseng in this soup – it's much cheaper and easier to find. In place of the dried, use twice as many small fresh ginseng roots .*

TIP: *Cooked chestnuts are often sold in Asian markets in small vacuum-packed bags. Jarred cooked chestnuts are widely available and can be found online. For this recipe, you can also use raw chestnuts that you've roasted, boiled or steamed yourself .*



◁ SEAWEED SOUP

MIYUK GUK

SERVES 4

In Korea, this soup is offered to new mothers, especially those who are breastfeeding. Seaweed is rich in nutrients and is supposed to help the mother heal as well as make the baby strong. It's also commonly served at birthday celebrations as a nod back to the mother's post-partum diet.

Note that you can't substitute the roasted seaweed (*kim*) used elsewhere in the book for the dried sea mustard or brown seaweed (*miyuk*) called for here. *Miyuk* is available in whole sheets or in strips in speciality Asian grocery stores. I find the strips easier to work with, although sometimes they still need to be cut into smaller pieces before cooking.

30 g (1oz) dried sea mustard or brown seaweed (*miyuk*), cut into bite-sized pieces

225 g (8oz) skirt steak or beef brisket, trimmed of fat and cut into bite-sized strips

6 cloves garlic, grated or finely chopped

1 tbsp fish sauce

1 tbsp soy sauce

3 tsp toasted sesame oil

1 tsp sea salt

2 litres (3¹/₂ pints) starchy water (see [Note](#))

Roasted sesame seeds (optional)

[Steamed White Rice](#), to serve (see [Note](#))

SOAK THE SEAWEED in a large bowl of cold water for about 30 minutes. Rinse thoroughly 2 or 3 times and drain. The seaweed will swell considerably, so cut it again into bite-sized pieces.

In a large bowl, toss together the beef, garlic, fish sauce, soy sauce, 2 teaspoons of the sesame oil and the salt. Leave to marinate at room temperature for about 10 minutes.

In a large heavy-based pot, heat the remaining 1 teaspoon sesame oil over a medium-high heat. Add the beef mixture and cook for 1 minute, stirring

frequently, until the meat loses most of its pinkness. Add the drained seaweed and cook, stirring frequently, for a further few minutes.

Add the 2 litres (3¹ /2 pints) water used to rinse the rice and bring to the boil over a high heat. Skim off scum or foam, and reduce the heat to a simmer. Cook for 30 minutes. Serve in bowls, sprinkled with sesame seeds, if liked, and with rice on the side. You can put the rice into the soup, if you like.

TIP: *There are variations on this soup – some use clams and mussels to boost the briny flavour, some use chicken for a different flavour profile. Another variation uses [Oxtail Soup](#) as the soup base and the shredded cooked oxtail as a substitute for the beef .*

NOTE: *Before cooking the rice, rinse it in 2 litres (3¹ /2 pints) water and reserve the starchy rinsing water to make the soup .*

OXTAIL SOUP

GORI GOMTANG

SERVES 4–6

If you're in the mood for a very comforting soup, try this. It's a tad time intensive, but very easy to make. I suggest you make it the day before you serve it, because like many soups, it tastes better with time. Another bonus is that the fat will float to the surface and solidify in a sheet while it's stored in the fridge; to remove it, all you have to do is lift it off. The soup is also the base for [Rice Cake and Dumpling Soup](#) .

1.5–2 kg (3¹/₂–4 lb) meaty oxtails, rinsed

4 cloves garlic, crushed

200 g (7 oz) Korean white radish (*mu*) or mooli, peeled, halved lengthways and cut crossways into 5 mm (1/4 in) slices

To Serve:

[Steamed White Rice](#)

[Cabbage Kimchi](#)

Large handful of spring onions, thinly sliced on an angle

Sea salt and freshly ground black pepper

PUT THE OXTAILS in a large pot and cover with very cold water. Leave to soak for 1 hour, draining and replacing the water every 20 minutes. (This helps to remove any excess blood.)

Rinse and drain the oxtails, cover with 2 litres (3¹/₂ pints) cold water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 5–10 minutes until a lot of scum and foam rise to the water's surface.

Transfer the oxtails to a large bowl, rinse well and set aside. Discard the water from the pot and thoroughly wash the pot. Return the oxtails to the clean pot.

Add 4 litres (7 pints) water to the pot and bring to the boil over a high heat. Reduce the heat to maintain a simmer for 2 hours, regularly skimming off

any scum or fat that rises to the surface. If at any point the oxtails poke out from the liquid, add enough boiling water to cover. Add the garlic and continue simmering for a further 30 minutes, skimming and watching for bobbing oxtails until the liquid has reduced by about half (to 2 litres/ 3¹/₂ pints) and the meat is falling off the bones. Discard the garlic and transfer the oxtails to a bowl, cover and keep warm. Skim off any remaining fat from the pot (some beads of fat are fine).

Add the radish to the pot and simmer until tender, about 10 minutes. Meanwhile, if you prefer to remove and shred the meat from the oxtails rather than serve as is with the bones, do so now. Divide the oxtails or just the shredded meat and radish among 4–6 bowls and top with the broth. Serve the soup with rice, kimchi, the spring onions and salt and pepper so your guests can season the soup to their liking.

TIP: *The initial boiling and rinsing of the oxtails reduces the amount of impurities and fat released into the broth, making it very clean looking. You can skip this process, but you'll need to do more skimming while the soup simmers .*

MRS KIM'S GOCHUJANG STEW

MRS KIM'S GOCHUJANG JJIGAE

SERVES 6

This recipe is from the lovely owner of Los Angeles's famed Parks BBQ, Mrs Jenee Kim. After my dear friend Craig Min introduced me to this chilli-packed stew at the restaurant, I had to ask Mrs Kim for the recipe.

700 g (1¹ /2 lb) skirt steak, beef brisket or flank steak, trimmed of fat

1 tbsp sea salt

10 cloves garlic, grated or finely chopped

70 g (2¹ /2 oz) *gochujang* (Korean chilli paste)

2 tsp *gochugaru* (Korean chilli flakes)

2 tsp freshly ground black pepper

350 g (12 oz) Yukon Gold or Russet potatoes, cut into 1 cm (1 /2 in) slices

1 onion, thinly sliced

200 g (7 oz) firm tofu, drained and cut into 2 cm (3 /4 in) cubes

1 medium courgette, halved lengthways and cut into 1 cm (1 /2 in) slices

1 jalapeño, thinly sliced

Steamed White Rice , to serve

IN A MEDIUM heavy-based saucepan, combine the beef, salt and 1.5 litres (2¹ /2 pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 3–3¹ /2 hours, occasionally skimming off any scum that rises to the top, until the meat is very tender.

Transfer the meat to a chopping board, cover with clingfilm to keep it moist and set aside. Pass the braising liquid through a fine-mesh sieve into another medium heavy-based saucepan (or strain into a bowl and return the liquid to the same saucepan), discarding any solids.

Add the garlic, chilli paste, chilli flakes and pepper, stir to combine and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 20 minutes.

Add the potatoes and onion and cook for 20 minutes until the potatoes are tender. Meanwhile, cut the meat crossways into pieces about 6 cm (2¹/₂ in) wide and then slice the meat against the grain into 5 mm (1/4 in) wide strips. If the broth is very thin, mash some of the potatoes into it.

Return the meat to the pot. Add the tofu, courgette and jalapeño and simmer for 6–8 minutes until the courgette is tender. Transfer to a serving bowl and serve with rice.



◁ RICE CAKE AND DUMPLING SOUP

DDUK MANDU GUK

SERVES 4

It is tradition in Korea to eat this soup for the Lunar New Year. I recommend using my [Oxtail Soup](#) as the base, but for a quick version, shop-bought chicken broth and frozen dumplings will do. You can also lose the dumplings and double the amount of rice cakes to make rice cake soup (*dduk guk*).

1 tsp vegetable oil

Sea salt and freshly ground black pepper

2 large eggs, lightly beaten with a splash of water

2 litres (3¹/₂ pints) [Oxtail Soup](#)

24 [Meaty Dumplings](#)

125 g (4¹/₂ oz) meat picked from the oxtails from [Oxtail Soup](#), shredded (optional)

225 g (8 oz) sliced rice cakes (*dduk*), soaked in cold water for 15–30 minutes and then drained

Large handful of spring onions, thinly sliced on an angle

Large handful of julienned roasted seaweed (*kim*)

Roasted sesame seeds

IN A MEDIUM non-stick frying pan, heat the oil over a medium heat. Beat a pinch of salt into the eggs and add them to the pan, swirling to evenly coat the base. Cook for 2 minutes, without touching, until the egg is set but just barely browned on the base. Flip and continue to cook for a further 15–20 seconds until the base is set, again trying not to get too much colour on the egg. Slide onto a chopping board, cut into thirds and cut crossways into thin strips. Set the egg strips aside.

In a large pot, bring the soup to the boil over a high heat. Add the dumplings, stirring gently so they don't stick to one another and simmer for 4 minutes (a little longer if the dumplings are frozen). Add the oxtail meat (if using) and rice cakes and simmer for a further 2 minutes until the dumplings are cooked through and the rice cakes are soft. They should both

float to the top of the soup. Season the soup with salt and pepper, but not too aggressively, as the dumplings have a lot of flavour.

Divide the soup, rice cakes, dumplings and oxtail meat (if using) among 4–6 bowls. Top with the egg strips, spring onions, seaweed and sesame seeds and serve immediately.

TIP: *Instead of making an omelette, the eggs can also be drizzled into the pot of soup at the end of cooking to form ribbons of eggs, like egg drop soup .*



◁ PORK AND KIMCHI STEW

KIMCHI JJIGAE

SERVES 4

When your kimchi is getting a little funky smelling and fizzy, instead of throwing it out, make this tasty stew. Just be sure to turn the extractor fan on high and maybe open a few windows, because the kimchi is known to fill the house with a strong smell! You'll be well rewarded with a healthful, umami-packed soup that is surprisingly soothing. This stew is a staple in Korean cuisine, and so satisfying with its heat and spice.

1 tbsp vegetable oil

280 g (10 oz) skinless pork belly, cut crossways into 5 cm (2 in) pieces and then lengthways into 5 mm (1/4 in) slices

560 g (1 1/4 lb) drained [Cabbage Kimchi](#) , roughly chopped, plus 60 ml (2 fl oz) kimchi liquid

3 tbsp *gochujang* (Korean chilli paste)

1 tsp sugar

Sea salt

400 g (14 oz) firm tofu, drained, cut lengthways into 1 cm (1/2 in) thick slices, then halved crossways

10 fresh Asian chives, cut into 4 cm (1 1/2 in) pieces

1 spring onion, thinly sliced on an angle

1 small fresh Korean red chilli or Fresno chilli, thinly sliced (with seeds) on an angle

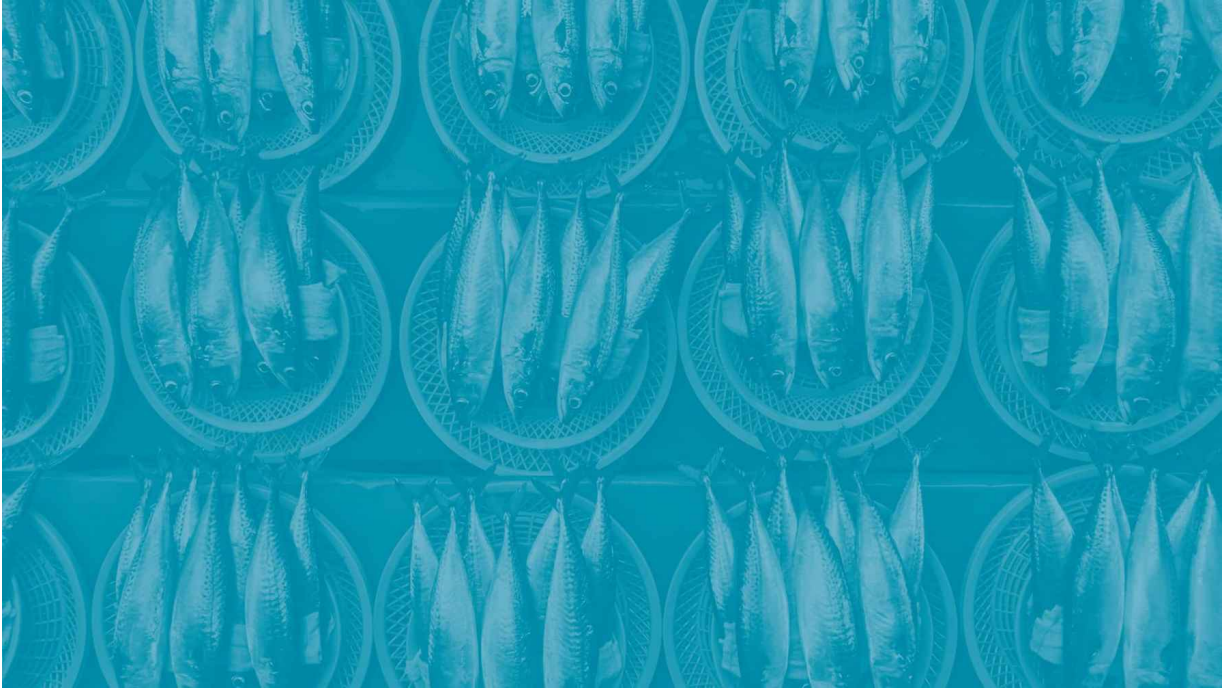
Toasted sesame oil, to serve

[Steamed White Rice](#) , to serve

IN A MEDIUM saucepan, heat the vegetable oil over a medium heat. Add the pork and cook for 5 minutes until some of the fat has rendered and the meat is mostly no longer pink. Increase the heat to medium-high, add the kimchi, kimchi liquid, chilli paste, sugar and a pinch of salt and stir to combine. Add 900 ml (1 1/2 pints) water and bring to the boil over a high heat, stirring frequently. Reduce the heat to a simmer and cook for another 15 minutes.

Add the tofu and cook for 2–3 minutes to heat through. Stir in the chives, spring onion and chilli. Transfer to a serving bowl, drizzle with sesame oil and serve with rice.

SEAFOOD





◀ STEAMED GINGER SEA BASS

WITH GINGER SAUCE

SERVES 4

My head chef, Andy Hales, and I developed a similar dish together at the first restaurant where I served as executive chef in London. It's very healthy and delicately flavoured, and when we took it off the menu, people complained so much that we had to put it back on – and leave it on.

You can steam the fish in a bamboo or metal steamer basket set over a wok, saucepan or frying pan, or in a Western-style steamer set. I like to use a double-tiered steamer basket, but if you don't have one, it's preferable to use two steamer set-ups rather than cook the fish in batches, so the first batch doesn't get cold in the meantime.

Sauce:

5 tbsp soy sauce

3 tbsp mirin

1 tbsp sugar

1 (4 cm/1 1/2 in) knob fresh ginger, peeled and finely julienned

2 tsp roasted sesame seeds

1/2 tsp grated or finely chopped garlic

Large pinch of *gochugaru* (Korean chilli flakes; optional)

Fish:

4 boneless sea bass fillets (about 115 g/4 oz each)

4 tbsp mirin

Sea salt

6 thick slices unpeeled fresh ginger (cut on an angle)

4 large cloves garlic, sliced lengthways

To Serve:

Courgette Ribbons (optional)

Small handful of finely chopped fresh chives

Black sesame seeds

Roasted sesame seeds

Dried chilli threads (*silgochu*)

Steamed White Rice

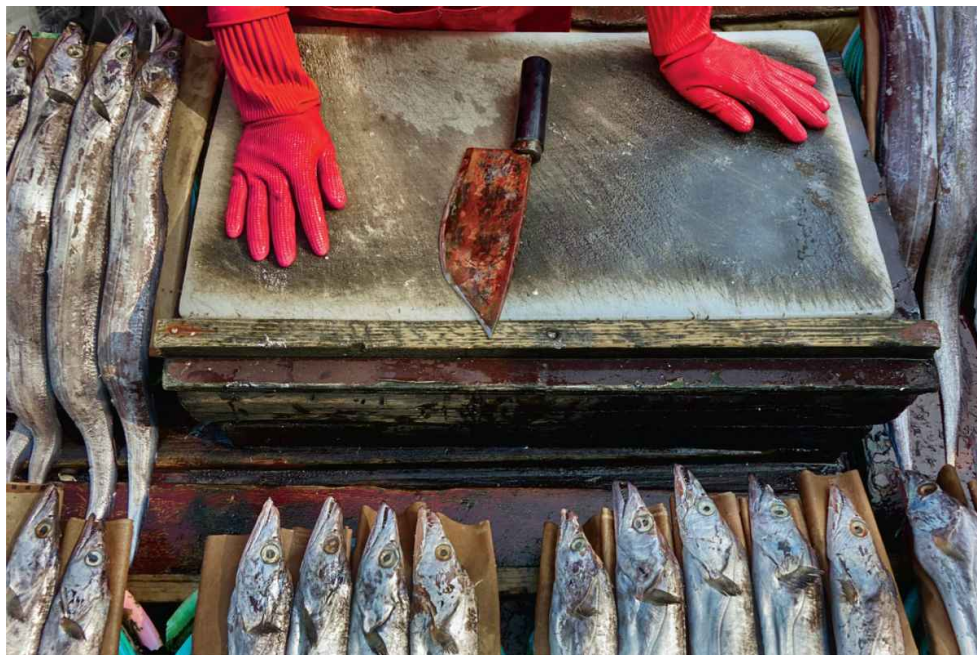
FOR THE SAUCE: In a small saucepan, combine the soy sauce, mirin and sugar and stir over a medium-high heat until the sugar has dissolved. Stir in the ginger, sesame seeds, garlic and chilli flakes (if using) and set aside to infuse while the fish is steaming.

FOR THE FISH: Score each fillet crossways five or six times as you gently squeeze the fillet lengthways so that it puckers up. Be careful not to cut too deeply; you want to slice through the skin and just a bit of the flesh. Sprinkle both sides of each fillet with 1 tablespoon of the mirin and a little salt; set aside.

Fill the base of your steamer set-up with 2.5 cm (1 in) of water and bring to a steady simmer. Cut 2 rounds of baking paper just slightly smaller than the base of the steamer baskets. Cut small holes in the paper (similar to the way you made paper snowflakes as a kid) for the steam to go through.

Lay the baking paper in the base of the steamer baskets. Scatter the ginger and garlic on the baking paper, then top with the fillets, skin-side up. Drizzle the fillets with the remaining 3 tablespoons mirin, set the baskets over the simmering water, cover and steam for about 8 minutes until the flesh is opaque and flakes easily with a fork. Remove from the heat.

Mound the courgette ribbons (if using) in the middle of four plates. Carefully place a fillet, skin-side up, on top of each mound. Sprinkle the fillets with the chives and both types of sesame seeds. Spoon about 1 tablespoon of the reserved sauce, including the ginger threads, over each fillet and garnish with chilli threads. Serve with the rice and remaining sauce on the side.



SIMPLY GRILLED MACKEREL

GODEUNGEO GUI

SERVES 4

Not only is grilled mackerel a delicious and inexpensive dish, it's one of the easiest and fastest you can make: about five minutes from start to finish. I am always surprised with how good it tastes.

My mum used to serve this dish as a simple dinner, or one fillet as part of the *banchan* on the table.

4 boneless blue mackerel fillets (about 140 g/5 oz each), patted dry

Vegetable oil, for grilling

Sea salt

Steamed White Rice, to serve

Lemon wedges, to serve

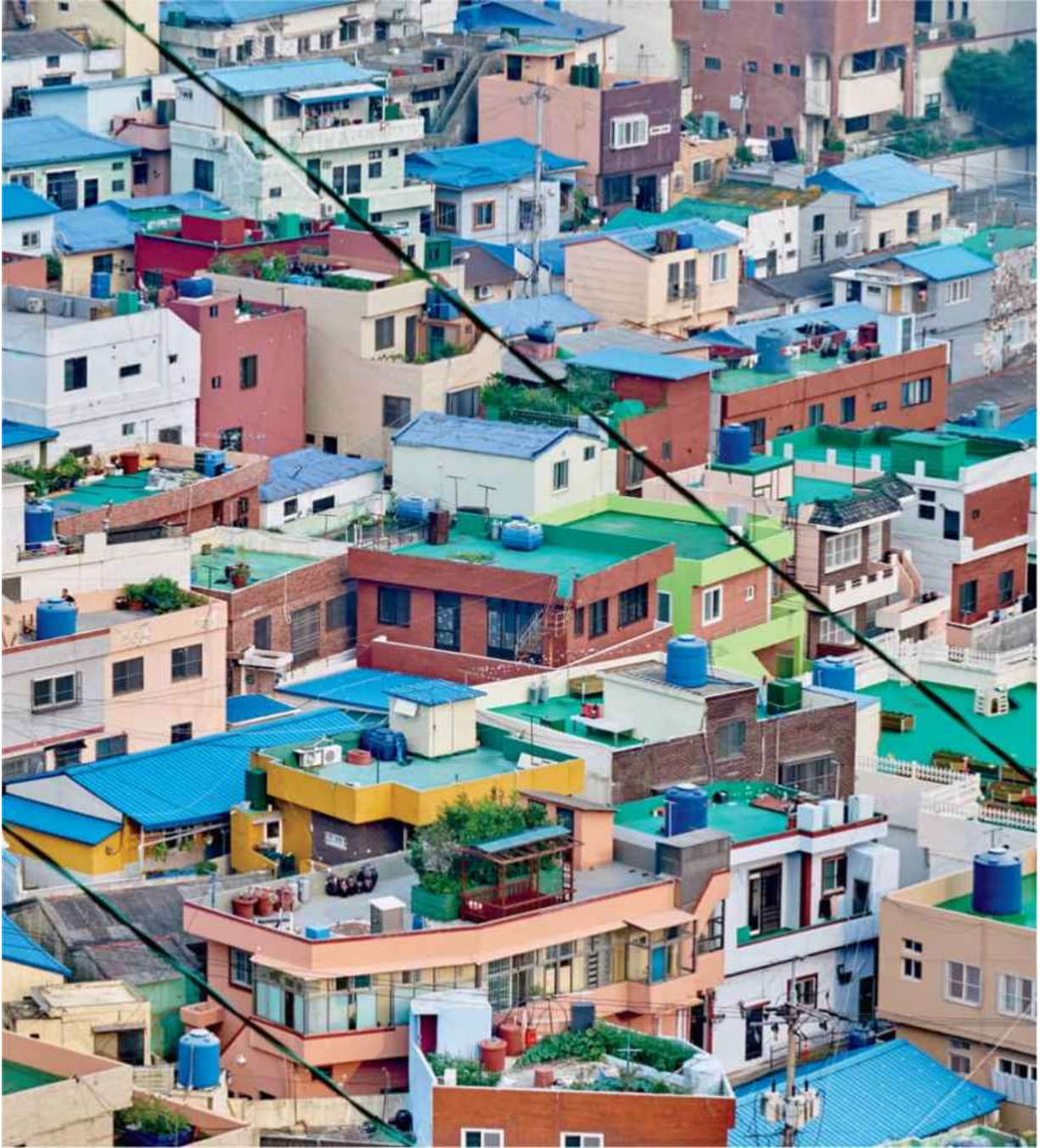
PREHEAT THE GRILL and position a rack 10–13 cm (4–5 in) from the heat source. Line a baking sheet with foil.

Score each fillet crossways three or four times as you gently squeeze the top and bottom of the fillet together so that it puckers up. Be careful not to cut too deeply; you want to slice through the skin and just a bit of the flesh. This helps the fillets cook more evenly.

Lightly coat both sides of the fillets with oil, season with salt and arrange skin-side up on the prepared baking sheet. Grill for about 5 minutes until the skin is lightly golden and blistered in spots and the flesh is cooked through. Serve on plates with rice and lemon wedges.









◀ FRIED FISH WITH KIMCHI MAYO

AND SESAME MUSHY PEAS

SERVES 4

Having lived in London for about a decade now, it's not surprising that I've become a huge fan of fish and chips. I like to mix strong Korean flavours into the batter, but keep the crust nice and light and crispy. A good crust is key to good fried fish. Once you see how easy it is to fry your own, you won't need to go out for it any more. As for the peas, never in a million years did I think I'd like mushy ones, as they're usually very bland, but their comforting quality grew on me. I think you'll like my Korean twist on them. For authentic mushy peas, try to find the marrowfat variety (you'll have to soak them overnight with bicarbonate of soda).

Kimchi Mayo:

120 ml (4 fl oz) mayonnaise, preferably Kewpie or a Korean brand

3 tbsp finely chopped [Cabbage Kimchi](#) with juices

Sesame Mushy Peas:

Sea salt

450 g (1 lb) frozen peas

2 small cloves garlic

2 tsp toasted sesame oil

Freshly ground black pepper

Fish:

Vegetable oil, for frying

140 g (5 oz) tempura flour, plus extra for sprinkling

2 tbsp juice from [Cabbage Kimchi](#)

1 tbsp *gochujang* (Korean chilli paste)

1 tsp garlic powder

1 tsp onion powder

255 ml (9 fl oz) soda water, well-chilled

4 (175 g/6 oz) boneless skinless cod fillets, patted dry

Sea salt and freshly ground black pepper

To Serve:

Flaky sea salt, such as Maldon (optional)

Pinch of *gochugaru* (Korean chilli flakes; optional)

4 lemon wedges

FOR THE KIMCHI MAYO: In a small bowl, stir together the mayonnaise and kimchi. Cover the kimchi mayo and refrigerate.

FOR THE MUSHY PEAS: Bring a medium saucepan of salted water to the boil. Add the peas and boil for 2–2½ minutes until bright green and soft. Drain well and transfer to a food processor. Add the garlic and sesame oil and season with salt and a generous amount of pepper. Process until a chunky paste forms. Rinse out the saucepan, return the mushy peas to the pan and keep warm.

FOR THE FISH: In a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Meanwhile, in a large bowl, whisk together the flour, kimchi juice, chilli paste, garlic powder and onion powder into a thick paste. Whisk in the soda water, being careful not to overmix. A few lumps in the batter are okay.

Generously season the cod fillets with salt and pepper and then lightly sprinkle both sides with tempura flour. Spread with your fingers to coat evenly. Working in batches, dip each fillet into the batter, letting any excess drip off. Suspend the fillet in the oil for a couple of seconds to set the crust before letting it slip completely into the oil; otherwise, it will stick to the base of the pot. Fry the fish for 3 minutes, flipping halfway through, until golden brown and cooked through. Transfer to a wire rack or kitchen paper-lined plate to drain and immediately season with salt or flaky sea salt and chilli flakes, if liked. Repeat with the remaining fish, letting the oil come back to temperature before cooking the next batch.

Serve immediately, with the kimchi mayo, mushy peas and lemon wedges.

TIP: *If you'd like to add some chips to your fish and mushy peas, coat some scrubbed and thinly sliced (about 5 mm/1 /4 in thick) sweet potato rounds in the remaining batter. Fry in the oil until golden and cooked through. Drain, season with salt and serve hot .*



GOCHUJANG-GLAZED SALMON

SERVES 4

If you're reluctant to cook fish because you think it'll stink up the house, this is the recipe for you. As long as you discard the foil right after grilling, there won't be any lingering odours. It's also perfect for a dinner party because it takes so little time (less than ten minutes total) and attention. The glaze is so tasty and will work with other types of fish as well.

Vegetable oil, for grilling

4 (140–175 g/5–6 oz) boneless skinless salmon fillets, preferably centre cut

Sea salt

Freshly ground black pepper

6 tbsp [Gochujang Glaze](#)

To Serve:

Handful of spring onions, thinly sliced on an angle

Black sesame seeds

Dried chilli threads (*silgochu*)

[Steamed White Rice](#)

PREHEAT THE GRILL and position a rack 10–13 cm (4–5 in) from the heat source. Line a baking sheet with foil and grease the foil.

Put the salmon on the prepared baking sheet, lightly brush with oil and season with salt and pepper. Grill for about 2 minutes. (If you're using thinner tail pieces, which will cook faster, you can skip this initial grilling.)

Brush the salmon with the glaze and grill until cooked to the desired doneness, about 5 minutes for medium-rare. Transfer to a platter, top with spring onions, sesame seeds and chilli threads, and serve with rice.

TIP: *If you happen to get skin-on salmon, don't bother removing the skin yourself. Just skip greasing the foil, put the salmon on it skin-side down and lightly brush the top with oil. The skin should stick to the foil once cooked and the salmon can be lifted easily from it with a spatula .*



◁ FRIED PRAWNS WITH GARLICKY HOT PEPPER SAUCE

KKANPOONG SAEWOO

SERVES 4

This classic Korean-Chinese dish is a more grown-up version of sweet-and-sour prawns. The prawns are battered and fried and then enrobed in a spicy, garlicky, pungent sauce, free of the distraction of vegetables. With its somewhat familiar tomato-accented sauce, it's more similar to Chinese sweet-and-sour takeaway than its cousin, [Sweet-and-Sour Beef](#) .

1 tsp plus 1 tbsp vegetable oil, plus extra for frying

70 g (2¹/₂ oz) cornflour

95 g (3¹/₄ oz) potato starch

1/2 tsp bicarbonate of soda

Sea salt

1 large egg white

700 g (1¹/₂ lb) large prawns, peeled, deveined and patted dry

3 tbsp sugar

4¹/₂ tsp tomato purée

1 tbsp soy sauce

1 tbsp rice vinegar

1 tsp *gochujang* (Korean chilli paste), Sriracha, chilli sauce or chilli-garlic sauce

1 tsp toasted sesame oil

3 tbsp diced onion

6 cloves garlic, grated or finely chopped

1 fresh Korean red chilli or Fresno chilli, diced

1 fresh Korean green chilli or jalapeño, diced

Handful of spring onions, sliced on an angle

[Steamed White Rice](#) , to serve

IN A LARGE, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of vegetable oil over a medium-high heat until it reaches 190°C/375°F.

While the oil is heating, in a large bowl, whisk together 65 g (2¹/₄ oz) of the cornflour, the potato starch, bicarbonate of soda and a pinch of salt. Add the egg white, 1 teaspoon of the vegetable oil and 120 ml (4 fl oz) water and whisk until a thick batter forms.

Working in batches, coat the prawns in the batter, letting any excess drip into the bowl. Slip the prawns into the oil, one piece at a time, and fry, stirring occasionally, until golden brown, about 1¹/₂ minutes. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining prawns, letting the oil return to 190°C/375°F between batches.

When all the prawns have been fried, let the oil return to 190°C/375°F and then carefully return all the prawns to the oil and fry a second time for 1¹/₂–2 minutes until very crisp. Transfer to a wire rack or kitchen paper-lined plate to drain. Set the fried prawns aside.

In a small bowl, whisk together the sugar, tomato purée, soy sauce, vinegar, chilli paste, sesame oil, remaining 1 teaspoon cornflour and 60 ml (2 fl oz) water until the sugar has dissolved. Set the sauce mixture aside.

In a large frying pan, heat the remaining 1 tablespoon vegetable oil over a medium-high heat. Add the onion, garlic and red and green chillies and cook for about 30 seconds, stirring, until just fragrant. Add the sauce mixture and cook for about 45 seconds, stirring, until the sauce thickens and becomes glossy. Add the fried prawns, toss quickly to coat and transfer to a platter. Scatter the spring onions over the top and serve immediately with rice.



◀ SPICY SQUID STIR-FRY

OJINGUH BOKKEUM

SERVES 4

Be sure to use fresh squid for this recipe, as it does make a big difference. I love eating this dish for lunch with a side of rice. It cooks in no time at all and is so popular with my friends.

5 cloves garlic, grated or finely chopped

2 tbsp *gochujang* (Korean chilli paste)

2 tbsp soy sauce

1 tbsp sesame oil

1 tbsp *gochugaru* (Korean chilli flakes)

4¹/₂ tsp sugar

450 g (1 lb) squid, bodies and tentacles separated, rinsed and patted dry

1 tbsp vegetable oil

2 small carrots, thinly sliced

1 onion, thinly sliced

4 spring onions, whites and greens separated and cut into 4 cm (1¹/₂ in) pieces

1 small fresh Korean red chilli or Fresno chilli, thinly sliced on an angle

Roasted sesame seeds, to serve

Steamed White Rice, to serve

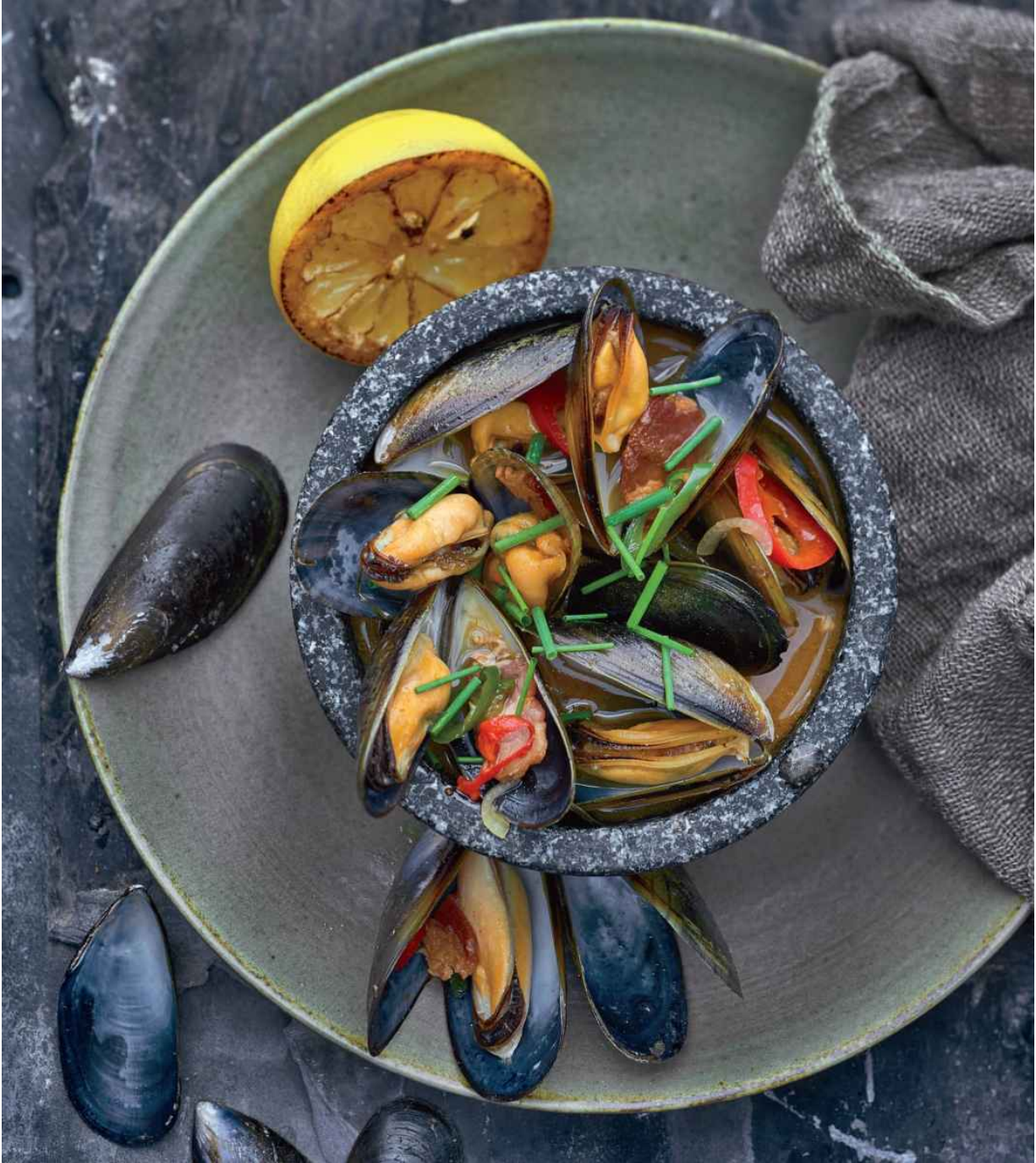
IN A MEDIUM BOWL, stir together the garlic, chilli paste, soy sauce, sesame oil, chilli flakes and sugar. Set the sauce aside.

Cut the squid bodies open, lay them flat and score one side in a criss-cross pattern, being careful not to cut all the way through the flesh. Cut the bodies lengthways into 2.5 cm (1 in) wide strips. Cut any large tentacles in half. Add the squid to the sauce and toss to coat. Leave to marinate at room temperature for 10–15 minutes.

In a large frying pan, heat the vegetable oil over a medium-high heat. Add the carrots, onion and spring onion whites and cook for about 2 minutes, stirring frequently, until the carrots are crisp-tender. Add the squid and

sauce and cook for 2–3 minutes, stirring frequently, until the squid is tender and just cooked through. Do not overcook or the squid will become tough. Stir in the spring onion greens and chilli and remove from the heat.

Transfer to a platter, sprinkle with sesame seeds and serve with rice.



◀ SPICY MUSSELS WITH BACON

SERVES 2

I crave eating mussels in the true Belgium style – a big, indulgent pot teeming with juicy morsels from the sea. Here, I borrow from that wonderful tradition and add some Korean flavours. Serve the mussels with steamed white rice, which is great for soaking up the broth left at the base of the bowl.

1 tbsp vegetable oil

4 slices thick-cut bacon, cut crossways into 1 cm (1/2 in) pieces

2 large cloves garlic, grated or finely chopped

1 large shallot, thinly sliced into rings

120 ml (4 fl oz) dry vermouth or white wine

120 ml (4 fl oz) chicken stock

3 tbsp mirin

1 tbsp *doenjang* (Korean soya bean paste)

1 tsp *gochujang* (Korean chilli paste)

1 fresh Korean red chilli or Fresno chilli, thinly sliced on an angle

900 g (2 lb) mussels, cleaned and debearded

Handful of fresh chives, cut into 1 cm (1/2 in) pieces, to serve

[Steamed White Rice](#), to serve

Lemon wedges or halves, to serve

IN A MEDIUM, wide, heavy-based pot, heat the oil over a medium heat. Add the bacon and cook for 3–4 minutes, stirring occasionally, until the edges just start to brown. Add the garlic and shallot and cook for another minute or two, stirring occasionally, until softened. Add the vermouth, increase the heat to high and bring to the boil. Add the stock and mirin and then whisk in the soya bean paste and chilli paste until they have dissolved.

Stir in the chilli and then the mussels. Cover the pot and cook for about 3 minutes, shaking occasionally to redistribute the ingredients, until the mussels open. Discard any mussels that don't open. Spoon the mussels and

broth into serving bowls, scatter the chives on top and serve with rice and lemons.

CHICKEN





◁ ULTIMATE KFC (KOREAN FRIED CHICKEN)

YANGNYUM CHICKEN

SERVES 4

I have always loved fried chicken. But even though I grew up eating it in America, for me, 'KFC' stands for Korean fried chicken. There are many different versions, but what they all have in common is a very thin, hard crisp coating, which comes from using cornflour instead of flour, as well as double frying. My take on the dish, which includes vodka and matzo meal, is a little unorthodox and has a fair number of ingredients, but I call it 'ultimate' for a reason. Two things make it even better: its customary accompaniment of [Cubed Pickled Radish](#) and ice-cold beer.

Coating:

30 g (1 oz) cornflour

2¹/₂ tsp sea salt

1/2 tsp baking powder

Freshly ground black pepper

2 chicken drumsticks, 2 thighs and 4 wings (with tips)

BBQ Sauce:

3 tbsp Korean chilli paste (*gochujang*)

3 tbsp ketchup

2 tbsp dark brown sugar

2 tbsp soy sauce

1 tbsp toasted sesame oil

2 tsp grated peeled fresh ginger

2 cloves garlic, grated or finely chopped

Vegetable oil, for frying

Batter:

64 g (2¹/₄ oz) cornflour

20 g (3/4 oz) fine matzo meal

30 g (1 oz) plain flour

2 tbsp *gochugaru* (Korean chilli flakes)
1 tbsp sea salt
2¹/₂ tsp garlic powder
2¹/₂ tsp onion powder
1/4 tsp baking powder
90 ml (3 fl oz) vodka (or any neutral-tasting 40% alcohol)
2 tbsp *gochujang* (Korean chilli paste)

FOR THE COATING: In a large bowl, stir together the cornflour, salt, baking powder and a generous amount of pepper.

Add the chicken and toss to coat. Transfer the chicken to a wire rack, shaking each piece to remove any excess coating. Leave, uncovered, at room temperature for about 1 hour.

FOR THE BBQ SAUCE: Meanwhile, in a small saucepan, combine all the sauce ingredients and simmer for 3–5 minutes until slightly thickened. The sauce can be either served with the chicken or drizzled over it. If you prefer the latter, remove it from the heat on the early side so it's a little thinner. Set aside; the sauce is best warm or at room temperature.

Shortly before cooking, in a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of vegetable oil over a medium-high heat until it reaches 180°C/350°F.

FOR THE BATTER: While the oil is heating, in a large bowl, whisk together the cornflour, matzo meal, flour, chilli flakes, salt, garlic powder, onion powder and baking powder. In a small bowl, whisk together the vodka, chilli paste and 240 ml (8 fl oz) water.

Right before you're ready to fry the chicken, whisk the vodka mixture into the cornflour mixture. (Don't do this in advance or the resulting batter may thicken too much as it sits. The consistency should be relatively thin and runny.)

Working in two batches, with the legs and thighs together as one batch and the wings as the other, dip each piece of chicken into the batter, letting any

excess drip off. Suspend the chicken in the oil for a couple of seconds to set the crust before letting it slip completely into the oil; otherwise, it will stick to the base of the pot. Fry the chicken for 15–20 minutes, flipping halfway through, until golden brown and cooked through. Transfer to a wire rack or kitchen paper-lined plate to drain. Let the oil return to 180°C/350°F before cooking the second batch. Serve the chicken with the BBQ sauce either drizzled on top or on the side.

TIP: *Boneless skinless thighs fried this way make an awesome sandwich. Serve the chicken on rolls slathered with the BBQ sauce and topped with iceberg lettuce and [Spicy Pickled Radish Salad](#) .*

CHICKEN SKEWERS

DAK GGOCHI

SERVES 4

The Korean street scene is full of food served on sticks. This street food-inspired dish is easy to make, very flavourful and great for groups large and small. (It's fun to let people assemble their own, too.) I also like to wrap the chicken and spiced mayo in lettuce leaves or tortillas with [Steamed White Rice](#).

2 tbsp mirin

1 tbsp soy sauce

1 tbsp toasted sesame oil

1 large clove garlic, grated or finely chopped

225 g (8 oz) boneless skinless chicken thighs, cut crossways into a total of twelve 2 cm (3/4 in) wide pieces

3 tbsp mayonnaise, preferably Kewpie or a Korean brand

2–1 1/2 tbsp [Spicy Lettuce Wrap Sauce](#)

12 carrot sticks, 7.5 cm (3 in) long x 1 cm (1/2 in) wide

4 spring onions, cut into 7.5 cm (3 in) long pieces

6 large shiitake mushrooms, destemmed and halved

Vegetable oil, for grilling

Sea salt

Handful of spring onions, thinly sliced on an angle, to serve

IN A MEDIUM BOWL, combine the mirin, soy sauce, sesame oil and garlic. Add the chicken and toss to coat. Cover and leave to marinate in the fridge, tossing once or twice, for at least 1 hour or up to overnight. Before grilling, let the chicken come to room temperature, about 30 minutes.

If using bamboo skewers, soak ten 25 cm (10 in) long skewers in water for at least an hour. (You'll only need eight skewers, but we're allowing for possible breakage.) Alternatively, use eight metal skewers.

In a small bowl, stir together the mayonnaise and lettuce wrap sauce (start with 2 tablespoons and add more to taste). Cover the spicy lettuce wrap sauce mayonnaise and refrigerate.

Preheat a gas or charcoal grill to medium.

Meanwhile, bring a small saucepan of water to the boil over a high heat. Blanch the carrots for 45–60 seconds until just barely softened. Drain, rinse under cold water to cool, drain again and pat dry.

Using two skewers parallel to each other, form a ladder by skewering the ingredients through both skewers in the following order a total of three times, leaving about a 2.5 cm (1 in) wide space between the skewers: spring onion, marinated chicken, blanched carrot, shiitake. Allow a little space between each ingredient for even cooking. Repeat with the remaining skewers, vegetables and chicken, ending up with a total of four sets of skewers. Lightly brush the vegetables and chicken with vegetable oil and season with salt.

Arrange the skewers on the grill without crowding. Grill for 5–6 minutes, covered, flipping halfway through until the vegetables and chicken are charred in spots and cooked through. Transfer the skewers to a platter. If using metal skewers, carefully remove the vegetables and chicken before serving because the metal will be too hot to handle with bare hands. Sprinkle with the sliced spring onions and serve with the spicy lettuce wrap sauce mayonnaise.

TIP: *For a pretty presentation, cut several spring onions lengthways into thin strips and put in a bowl of iced water until they curl. Drain and use as a bed for the grilled skewers.*



BRAISED CHICKEN WITH VEGETABLES

JJIM DAK

SERVES 4

While this hearty dish originated from the traditional town of Andong in Korea, it's now served in restaurants throughout the country and there are even restaurant franchises that specialize in it. It's spicy, but if you want less heat, remove the seeds from the chillies. Many versions use bone-in chicken, but I like the ease of boneless.

Sauce:

- 60 ml (2 fl oz) soy sauce
- 5 cloves garlic, grated or finely chopped
- 3 tbsp oyster sauce
- 2 tbsp sake
- 1 tbsp dark brown sugar
- 1 tbsp honey
- 1 tsp grated peeled fresh ginger

Chicken:

- 3 tbsp vegetable oil
- 5 dried chillies, stems removed
- 900 g (2 lb) boneless skinless chicken thighs, halved crossways
- Sea salt and freshly ground black pepper
- 1 onion, thinly sliced
- 225 g (8 oz) new potatoes (a mix of red, purple and golden, if possible), peeled and halved
- 12 large shiitake mushrooms, destemmed and halved
- 3 carrots, cut diagonally into 2 cm ($\frac{3}{4}$ in) slices
- 6 spring onions, cut into 5 cm (2 in) pieces, whites and greens separated
- 115 g (4 oz) sweet potato noodles (*dangmyun*), soaked in warm water for about 20 minutes and then drained
- 2 fresh Korean red chillies or Fresno chillies, thinly sliced
- 2 fresh Korean green chillies or jalapeños, thinly sliced

To Serve:

Toasted sesame oil

Roasted sesame seeds

1 (100 g/3¹ /2 oz) pack enoki mushrooms, roots trimmed (optional)

Steamed White Rice

FOR THE SAUCE: In a small bowl, stir together all the sauce ingredients and 350 ml (12 fl oz) water. Set aside.

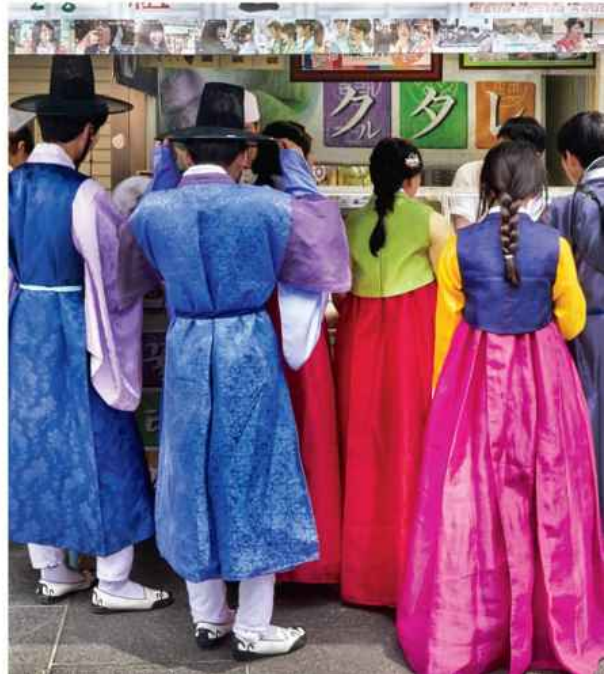
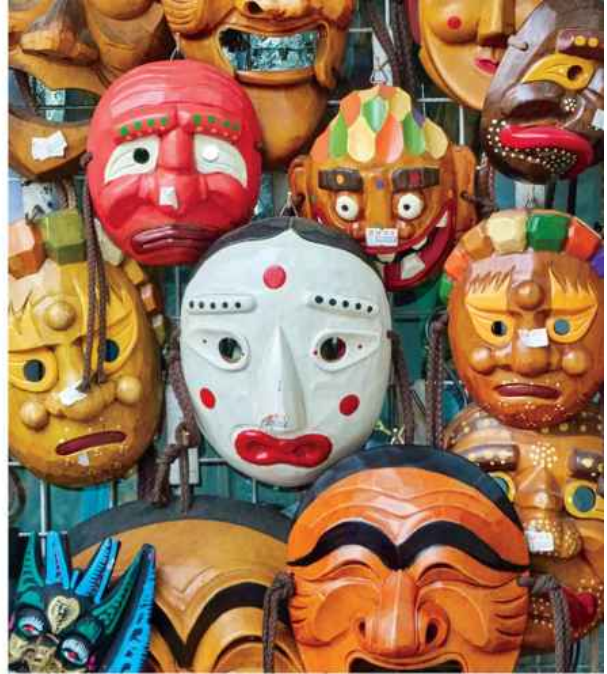
FOR THE CHICKEN: In a large, wide, heavy-based pot, heat the oil over a medium-high heat. Add the dried chillies and toast, stirring, until fragrant, about 10 seconds. Transfer to a plate and set aside. Working in batches if needed, add the chicken to the pot, season generously with salt and pepper and cook for 6–8 minutes, stirring occasionally, until lightly browned all over. Transfer to a medium bowl and set aside. Repeat with the remaining chicken.

Add the onion and potatoes to the pot and cook, stirring occasionally, for about 1 minute. Add the sauce, toasted dried chillies and chicken and any juices that have accumulated in the bowl, stir and bring to the boil over a high heat. Reduce the heat to a simmer and cook, covered, for about 10 minutes. Add the mushrooms, carrots and spring onion whites and simmer, stirring occasionally for 10 minutes, until the carrots have softened.

Add the noodles, spring onion greens, and red and green chillies to the pot and cook, tossing occasionally for 5 minutes, until the noodles become translucent and the sauce thickens slightly.

Drizzle with sesame oil, scatter with sesame seeds and the enoki mushrooms, if liked, and serve immediately (the noodles will continue to soak up liquid as it sits) in bowls with rice.

TIP: *There are many variations on this dish, so feel free to make your own. If you'd like more green vegetables, stir in some spinach when you add the noodles. If you'd like more sweetness, substitute some Korean sweet potatoes for the new potatoes.*





◁ MUM'S BBQ CHICKEN

UMMA'S DAK GOGI

SERVES 4

My mum's BBQ chicken is the stuff of legend. She even used to grill it in our garage in unfavourable weather. I remember sitting on the steps staring at the little grill, watching her flip pieces of the juicy ginger-and-sesame-marinated chicken with chopsticks, and smelling the sweet smoke. Even your Korean-food-doubter friends will gladly chow down on this. To round out the dish, serve it with [Grilled Corn on the Cob with Doenjang Butter](#) and [Roasted Korean Sweet Potatoes](#) that you've peeled, mashed and sprinkled with black sesame seeds, if you like.

300 ml (10 fl oz) soy sauce

100 g (3¹/₂ oz) dark brown sugar

6 spring onions, thinly sliced on an angle

3 tbsp rice vinegar

3 tbsp maple syrup

2 tbsp *gochujang* (Korean chilli paste)

2 tbsp toasted sesame oil

2 tbsp grated peeled fresh ginger

2 tbsp roasted sesame seeds

6 cloves garlic, grated or finely chopped

Pinch of sea salt

Freshly ground black pepper

8 boneless skinless chicken thighs

Vegetable oil, for grilling

[Doenjang Mayonnaise](#) , to serve

IN A MEDIUM BOWL, stir together the soy sauce, brown sugar, spring onions, vinegar, maple syrup, chilli paste, sesame oil, ginger, sesame seeds, garlic, salt and a generous amount of pepper until the sugar has dissolved. Transfer 240 ml (8 fl oz) of the marinade to a container, cover and refrigerate. Add the chicken to the bowl with the remaining marinade and toss to coat. Cover

and marinate in the fridge, tossing once or twice, for at least 4 hours or up to overnight.

Before grilling, let the chicken come to room temperature, about 30 minutes. Meanwhile, put the reserved 240 ml (8 fl oz) marinade in a pan and simmer for 8–10 minutes until it has thickened to a glaze-like consistency; set the glaze aside.

Preheat a gas or charcoal grill to medium-high.

Lightly brush the grates with vegetable oil. Shake any excess marinade off the chicken and arrange on the grill without crowding. Grill for 15 minutes, flipping the thighs halfway through, until cooked through. Keep an eye on the temperature; if the grill is too hot, the outside of the thighs will burn before the inside is done. Transfer the chicken to a platter and brush very lightly with the glaze. The glaze can also be served on the side as a dipping sauce, along with the Doenjang Mayonnaise.

TIP: *If you prefer boneless skin-on chicken thighs and can't find them in the supermarket, ask your butcher to debone skin-on thighs or simply use bone-in ones and just add a few minutes to the cooking time.*

BEEF & LAMB



THINLY SLICED BEEF WITH RICE CAKES

GOONG JOONG DDUKBOKKI

SERVES 4

Bulgogi is one of the most popular and well-known Korean dishes; a royal version is to add rice cakes to it. The chewy rice cakes soak up the sweet sauce and add great texture. This dish is usually made with cylindrical-shaped *dduk* , but I like the sliced version here as I want the beef to be the star.

450 g (1 lb) very thinly sliced beef *bulgogi* meat (sold at Korean markets) or rib eye

1 small unpeeled firm but ripe pear, grated (optional)

3 tbsp sugar

3 tbsp soy sauce

2 tbsp roasted sesame oil

2 tbsp vegetable oil

5 cloves garlic, grated or finely chopped

2 tbsp crushed roasted sesame seeds

1¹/₄ tsp grated peeled fresh ginger

280 g (10 oz) sliced rice cakes (*dduk*)

1 small onion, thinly sliced

4 button mushrooms, sliced

1 small carrot, julienned

2 fresh garlic chives (optional), cut into 7.5 cm (3 in) pieces, to serve

Black sesame seeds, to serve

Roasted sesame seeds, to serve

IN A SHALLOW DISH, combine the beef, pear (if using) and sugar and massage with your hands to thoroughly combine. Leave for about 30 minutes at room temperature. Meanwhile, in a large bowl, stir together the soy sauce, sesame oil, 1 tablespoon of the vegetable oil, the garlic, crushed sesame seeds and ginger; set the marinade aside.

When the beef is ready, use your hands to shake off and squeeze out any excess sugary liquid and then add the beef to the marinade. Toss to coat,

cover and marinate for about 30 minutes at room temperature, or up to overnight in the fridge.

About 30 minutes before cooking, soak the rice cakes in a large bowl with enough water to cover.

When the rice cakes are ready, in a large frying pan, heat the remaining 1 tablespoon vegetable oil over a medium heat. Add the onion and cook for 6–8 minutes until softened. Add the mushrooms and carrot and cook for a further 5 minutes until slightly softened. Increase the heat to medium-high, add the marinated beef, including the marinade and cook for 2–3 minutes, stirring occasionally, until the meat is still slightly pink.

Grab the rice cakes from the bowl in handfuls, giving them a shake to drain, and add them to the pan along with about 60 ml (2 fl oz) of the soaking water, which will help create and thicken the sauce. Stir well and cook for 2–3 minutes until the rice cakes are pliable and heated through. Watch the rice cakes carefully because they get soft and mushy when overcooked. Transfer the mixture to a platter and sprinkle with the garlic chives and black and roasted sesame seeds.

TIP: *My favourite method for julienned carrots is to use a julienne peeler. Run the peeler down the entire carrot to get long strips and then cut crossways as needed.*





◁ BRAISED BEEF SHORT RIBS

GALBI JJIM

SERVES 4–6

This dish hugs you back with its deep flavours. It is fantastic in the winter, when all you want is a hot stew to warm you from the inside out. I've simplified the method here to make it a one-pot, dump-it-all-in type of dish, but without sacrificing any flavour.

Sea salt

1.3 kg (3 lb) beef short ribs, cut into 5 cm (2 in) long pieces (see Tip)

Vegetable oil

90 ml (3 fl oz) sake

1 large onion, halved and sliced

8 large cloves garlic, thinly sliced

3 tbsp grated peeled fresh ginger

240 ml (8 fl oz) apple or pear juice

120 ml (4 fl oz) mirin

120 ml (4 fl oz) soy sauce

3 tbsp brown sugar

3 tbsp toasted sesame oil

2 tsp freshly ground black pepper

15 shiitake mushrooms, destemmed and halved

225 g (8 oz) small new potatoes, halved

2 carrots, cut into 5 cm (2 in) pieces

280 g (10 oz) Korean white radish (*mu*) or mooli, peeled and cut into 2 cm ($\frac{3}{4}$ in) pieces

To Serve:

1 (100 g/ $\frac{1}{2}$ oz) pack enoki mushrooms, roots trimmed

1 spring onion, julienned or shredded (see Tip), put in a bowl of iced water until they curl and then drained

Large handful of pine nuts, toasted

Steamed White Rice

GENEROUSLY SALT the ribs. In a large, wide, heavy-based pot, heat 2 tablespoons of vegetable oil over a medium-high heat. Working in batches, brown the ribs on all sides for about 8 minutes per batch. Transfer the ribs to a plate and repeat with the remaining ribs, adding more oil to the pot as needed. After the last batch, discard the oil in the pot. Add the sake and simmer, scraping up any browned bits on the base of the pot. Add the onion, garlic and ginger and cook for 2 minutes, stirring constantly, until just softened but not browned.

Stir in the apple juice, mirin, soy sauce, sugar, sesame oil, pepper and salt to taste. Return the ribs and any juices that have accumulated on the plate to the pot. Add enough water to just barely cover the meat (about 475 ml/16 fl oz) and bring to the boil over a high heat. Reduce the heat to a simmer and cook for about 2 hours, stirring occasionally, until the meat is very tender.

Skim off any oil from the surface and then add the shiitakes, potatoes, carrots and radish. Cover the pot and continue to simmer for a further 45 minutes–1 hour until the vegetables are tender and the meat is falling off the bones.

Serve the ribs, vegetables and broth in bowls, topped with the enoki mushrooms, spring onion curls and pine nuts and with the rice on the side.

TIP: *Ribs of this size are generally available at Korean markets; they still need to be cut apart lengthways to separate the rib.*



SWEET-AND-SOUR BEEF

TANGSUYUK

SERVES 4

There are a handful of well-known Korean-Chinese dishes, and *tangsuyuk*, which can be made with beef, pork or chicken, is one of the most popular. Note that although this is a quick dish to assemble once all the parts are in place, the starch mixture does require a three-hour or so resting period and the meat is fried twice to achieve extra-crispy results. The dipping sauce may also seem extraneous, but trust me, it makes the beef taste even better!

5 tbsp soy sauce

6 tbsp rice vinegar

225 g (8 oz) potato starch

4 tsp vegetable oil, plus extra for frying

1 small carrot, thinly sliced

1/2 small onion, cut into 1 cm (1/2 in) squares

1/2 medium green pepper, cut into 1 cm (1/2 in) squares

1/2 medium red pepper, cut into 1 cm (1/2 in) squares

150 g (5 1/2 oz) 2 cm (3/4 in) diced pineapple

Sea salt

6 tbsp sugar

2 large egg whites

600 g (1 1/4 lb) sirloin or rib eye (1 cm/1/2 in thick), cut into strips about 7.5 cm (3 in) long and 2.5 cm (1 in) wide

Freshly ground black pepper

Steamed White Rice, to serve

IN A SMALL BOWL, stir together 2 tablespoons of the soy sauce and 1 tablespoon of the vinegar. Set the dipping sauce aside.

In a large bowl, whisk together 190 g (7 oz) of the potato starch and 240 ml (8 fl oz) water. Refrigerate for 2 1/2 –3 hours. By the end of this period, the

starch will have settled and solidified at the base of the bowl. Carefully pour out the water sitting on top, reserving the starch. Set the starch aside.

In a large non-stick frying pan, heat 1 teaspoon of the oil over a medium-high heat. Add the carrot and onion and cook, stirring frequently, for about 1 minute. Add the peppers and pineapple, season with salt and cook, stirring frequently, for a further minute. Add the sugar, remaining 3 tablespoons soy sauce, remaining 5 tablespoons vinegar and 240 ml (8 fl oz) water and cook, stirring frequently, until the sugar has dissolved. Remove from the heat and set mixture aside.

In a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Meanwhile, add the egg whites and remaining 1 tablespoon oil to the bowl of starch and, using your fingers, stir until a batter forms. Season the beef with salt and pepper, add to the batter and toss to coat.

Working in small batches, suspend each piece of beef in the oil for a couple of seconds to set the crust before letting it slip completely into the oil; otherwise, it will stick to the base of the pot. Fry for about 1 1/2 minutes, stirring frequently so the pieces don't stick together, until crisp. Transfer to a wire rack or kitchen paper-lined plate to drain. Repeat with the remaining beef, letting the oil return to 190°C/375°F between batches.

When all the beef has been fried, let the oil return to 190°C/375°F, and then carefully return all the beef to the oil and fry a second time for 1 1/2 – 2 minutes until very crisp. Transfer to a wire rack or kitchen paper-lined plate to drain. Season with salt and transfer the beef to a platter.

Reheat the sauce mixture over a medium-high heat. In a cup, stir together the remaining 2 tablespoons potato starch and 2 tablespoons water to create a paste. When the sauce mixture is hot, stir in the paste, stirring constantly. As soon as the sauce has thickened, pour it over the beef on the platter and serve immediately with the rice and reserved dipping sauce.





◁ KRAZY KOREAN BURGERS

SERVES 4

It may seem crazy to fix it when it ain't broken, but I've Koreanized burgers and thrown in some pancetta to boot. Since pancetta is pork belly and a beloved cut in Korea, it just seemed to make sense. To me, at least. Sometimes you have to take these risks to come up with something phenomenal.

Pancetta can vary greatly in saltiness. If your pancetta isn't very salty, sprinkle some extra salt on the patties before cooking. Like most burgers, this one is good with chips, but instead of the typical potato variety, try [Lotus Root Chips](#) .

3 small cloves garlic

1 (1 cm¹ /2 in) knob fresh ginger, peeled

115 g (4 oz) thinly sliced pancetta, roughly chopped and kept cold

1 /2 small white onion, roughly chopped

1 tbsp *gochugaru* (Korean chilli flakes)

4 tsp *doenjang* (Korean soya bean paste)

4 tsp *gochujang* (Korean chilli paste)

2 tsp sugar

1 /2 tsp freshly ground black pepper

700 g (1¹ /2 lb) minced beef chuck

2 tbsp soda water, chilled

1 tsp roasted sesame seeds

1 tbsp vegetable oil

Sea salt (optional)

To Serve:

4 large brioche buns, preferably topped with sesame seeds, split

2 tbsp butter, softened

Red or green lettuce leaves

[Cucumber Kimchi](#) , sliced

[Korean Ketchup](#)

60 ml (2 fl oz) **Doenjang Mayonnaise**

WITH THE MOTOR RUNNING, drop the garlic and ginger into a food processor and process until finely chopped. Add the pancetta and pulse until finely chopped. Add the onion, chilli flakes, soya bean paste, chilli paste, sugar and pepper, and process until fairly smooth. Set the pancetta mixture aside.

Crumble the beef into a large bowl. Add the soda water, sesame seeds and pancetta mixture and mix together with your hands, being careful not to overwork the mixture. Form it into four patties, each 2.5 cm (1 in) thick and 10 cm (4 in) wide. Make a depression in the centre of each patty, as burgers tend to rise in the middle during cooking. This will help them come out flat. If not cooking immediately, cover the patties and refrigerate.

In a large frying pan, heat the oil over a medium-high heat. Lightly season the burgers with salt, if necessary. Put them in the pan depression-side up and cook for about 7 minutes, flipping halfway through, until browned and cooked through.

Meanwhile, heat a two-burner griddle/stove-top grill pan or frying pan over a medium-high heat. Spread both sides of the buns with the butter and cook cut-side down for a minute until lightly toasted. If working in batches, toast the bottom buns first. Transfer to individual plates.

Put a burger on each bottom bun and top with lettuce and then the cucumber kimchi. Smear some Korean ketchup and *doenjang* mayonnaise on the top buns and place on the burgers. Secure with a bamboo skewer or long toothpick, if you like, and serve immediately.



◀ BBQ BEEF SHORT RIBS

GALBI

SERVES 2

Galbi is the ultimate classic in Korean BBQ. If someone is trying Korean food for the first time, this is the dish to start with. The ingredients are relatively easy to find, it's simple to make and your guests will swoon in gastronomic delight. This recipe can easily be scaled up.

1 Asian or 2 firm but ripe pears, peeled and grated

3 1/2 tbsp dark brown sugar

3 tbsp soy sauce

2 1/2 tbsp toasted sesame oil

3 cloves garlic, grated or finely chopped

2 tsp grated peeled fresh ginger

Large pinch of sea salt

Freshly ground black pepper

450 g (1 lb) bone-in butterflied cut beef short ribs (or trimmed boneless rib-eye steak, partially frozen and cut into 5 mm/1/4 in wide pieces)

Vegetable oil, for grilling

To Serve:

Red or green lettuce leaves

Perilla leaves (*ggaennip*), also known as sesame leaves (optional)

Steamed White Rice

1/2 recipe [Spicy Lettuce Wrap Sauce](#)

[Spicy Spring Onion and Red Onion Salad](#)

IN A MEDIUM BOWL, stir together the pears, sugar, soy sauce, sesame oil, garlic, ginger, salt and pepper to taste until the sugar has dissolved. Add the beef and massage the marinade into the meat. Cover and marinate in the fridge, tossing once or twice, for at least 2 hours or up to overnight. The longer you marinate the beef, the better it will taste.

Preheat a gas or charcoal grill until very hot.

Lightly brush the grates with vegetable oil. Shake any excess marinade off the beef and arrange the beef on the grill without crowding. Grill for about 30 seconds per side for rare, or longer, if you like. If you're using short ribs, cut the meat off the bones with kitchen shears. Transfer the meat to a platter and serve with the lettuce, perilla leaves (if using), rice and spicy lettuce wrap sauce on the side. To assemble, put a lettuce leaf in one hand and top with a perilla leaf (if using), a spoonful of rice, a smear of sauce, a piece of beef and some spicy spring onion and red onion salad. Wrap the lettuce around the ingredients and enjoy.



◁ GRILLED HANGER STEAK

SERVES 4

I like to marinate hanger steak in a potent soy-and–sesame oil marinade that works in just fifteen minutes. The steak goes great with [Kimchi-apple Slaw](#). This is a relatively inexpensive cut of beef, but it has a rich flavour.

3 tbsp sugar

6 tbsp soy sauce

2 tbsp vegetable oil, plus extra for grilling

2 tbsp toasted sesame oil

1 tbsp grated peeled fresh ginger

3 cloves garlic, grated or finely chopped

1 shallot, finely chopped

Sea salt and freshly ground black pepper

900 g (2 lb) hanger (onglet) steak

Handful of thinly sliced spring onions, to serve

Roasted sesame seeds, to serve

IN A LARGE BOWL, stir together the sugar, soy sauce, vegetable oil, sesame oil, ginger, garlic, shallots and salt and pepper to taste until the sugar has dissolved. Add the steak, massage the marinade into the meat and leave at room temperature for 15 minutes.

Preheat a gas or charcoal grill until medium-hot.

Lightly brush the grates with vegetable oil. Grill the steak for about 9 minutes in total for medium rare or until cooked to you liked, flipping halfway through. Transfer to a chopping board and leave to rest for about 5 minutes. Thinly slice the steak against the grain, transfer to a platter and top with the spring onions and sesame seeds.



◁ SWEET-AND-SPICY GRILLED LAMB CHOPS

SERVES 4

Koreans do not eat a lot of lamb, but I think the flavours of Korea meld well with this meat. These chops go great with [Grilled Twist Peppers](#) and [Steamed White Rice](#) .

60 ml (2 fl oz) sake

35 g (1¹/₄ oz) *gochujang* (Korean chilli paste)

1 tbsp *doenjang* (Korean soya bean paste)

2 tbsp mirin

1 tbsp soy sauce

1 tbsp toasted sesame oil

1¹/₂ tsp *gochugaru* (Korean chilli flakes)

1 tbsp honey

16 French trimmed lamb rib chops (about 85 g/3 oz each)

Vegetable oil, for grilling

Roasted sesame seeds, to serve

IN A LARGE BOWL, whisk together the sake, chilli paste, soya bean paste, mirin, soy sauce, sesame oil, chilli flakes and honey until smooth. Add the lamb chops and toss to coat. Cover and marinate in the fridge, tossing once or twice, for at least 4 hours or up to overnight. Before grilling, let the lamb chops come to room temperature, about 30 minutes.

Preheat a gas or charcoal grill to medium-hot.

Lightly brush the grates with vegetable oil. Cut a long strip of foil twice the length of the lamb chop bones, fold it in half and lay it on the grill. Arrange the chops on the grill without crowding and with the bones over the foil so they don't burn. Grill, covered, for about 7 minutes total for medium rare, or until cooked to your liking, flipping the chops halfway through. Transfer to a platter, sprinkle with sesame seeds and leave to rest for about 5 minutes before serving.



◁ DOENJANG-GLAZED LAMB LETTUCE WRAPS

YANG GOGI SSAM

SERVES 6–8

Lamb is not very readily available in Korea, and it's been slow to gain an audience. I find, however, that it pairs really well with our strong flavours, like the *doenjang* glaze I use to marinate this boneless butterflied leg of lamb. Once the meat is marinated, the cooking is just a quick grill. So little work to feed a large group.

1 recipe [Doenjang Glaze](#)

1 (1.3–1.5 kg/3–3¹/₂ lb) butterflied boneless leg of lamb, with just a very thin cap of fat

Vegetable oil, for grilling

To Serve:

Handful of thinly sliced spring onions

Small handful of roasted sesame seeds

Red or green lettuce leaves

Perilla leaves (*ggaennip*), also known as sesame leaves (optional)

[Steamed White Rice](#)

[Lettuce Wrap Sauce](#)

[Spicy Pickled Radish Salad](#)

TRANSFER 60 ML (2 FL OZ) of the glaze to a small container, cover and refrigerate. Score the fat on the lamb. Put the lamb in a large bowl, add the remaining 240 ml (8 fl oz) glaze and rub the glaze all over the meat. Cover and marinate in the fridge, tossing once or twice, for at least 8 hours or up to 24 hours. Before grilling, let the lamb come to room temperature, about 1 hour.

Preheat the grill and position a rack 10–13 cm (4–5 in) from the heat source.

Lightly grease a metal roasting or wire rack and set on a baking sheet lined with foil. Put the lamb on the rack, fat-side down, and brush with half the reserved glaze. Grill for 10–12 minutes until the top is browned and slightly charred in places.

Flip the lamb and brush with the remaining 2 tablespoons glaze. Continue to grill for a further 10–12 minutes until the top is browned and a meat thermometer inserted into the thickest part of the lamb registers 52°C/125°F. Since the meat is not the same thickness all over, some parts may char faster than others. If any section gets too dark, cover it with a piece of foil.

Transfer the lamb to a chopping board and leave to rest for 10–15 minutes. Cut into thin, bite-sized slices and transfer to a platter. Spoon any glaze left on the baking sheet over the lamb.

Garnish the meat with spring onions and sesame seeds. Serve with the lettuce, perilla leaves (if using), rice, lettuce wrap sauce and pickles. To assemble, put a lettuce leaf in one hand and top with a perilla leaf (if using), a spoonful of rice, a smear of sauce, a piece of lamb and some pickles. Wrap the lettuce around the ingredients and enjoy.

PORK





◀ PORK BELLY AND KIMCHI STIR-FRY WITH TOFU

DUBU KIMCHI

SERVES 4

Kimchi and pork love each other. The pork really soaks up the flavour of the kimchi and the tofu adds a great soft texture. I made this dish often in college, as the ingredients are cheap! I still order it quite often in restaurants because it is so good.

350 g (12 oz) thinly sliced skinless pork belly, cut crossways into 5 cm (2 in) pieces

1 small onion, thinly sliced

6 cloves garlic, grated or finely chopped

3 spring onions, cut into 5 cm (2 in) pieces

2 tbsp *gochujang* (Korean chilli paste)

2 tbsp soy sauce

1 tbsp sugar

1 tbsp toasted sesame oil

Freshly ground black pepper

1 (400 g/14 oz) pack medium-firm tofu, drained and halved crossways

2 tbsp vegetable oil

450 g (1 lb) packed drained [Cabbage Kimchi](#) , cut into 2.5 cm (1 in) strips

To Serve:

Toasted sesame oil

Handful of finely chopped fresh chives, or handful of thinly sliced spring onions

Roasted or black sesame seeds

[Steamed White Rice](#)

IN A MEDIUM BOWL, toss together the pork, onion, garlic, spring onions, chilli paste, soy sauce, sugar, sesame oil and pepper to taste. Leave to marinate for about 15 minutes.

Put the tofu in a small saucepan, add enough water to just cover and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 3–4 minutes until heated through. Drain, cut each piece of tofu in half to form triangles, then slice each triangle into thirds to form three triangles. You should have twelve triangles total. Return the tofu to the empty pot and cover to keep warm.

In a large frying pan, heat the vegetable oil over a medium-high heat. Add the pork mixture and cook for 3–4 minutes, stirring constantly, until the pork is cooked through. Add the kimchi and continue to cook for a further 4–5 minutes, stirring frequently.

Transfer the pork and kimchi stir-fry to a platter and arrange the tofu triangles around it. Drizzle with a little sesame oil, top with the chives and sesame seeds and serve with rice.

TIP: *This is a great way to use up well-fermented and funky cabbage kimchi, but a fresh young kimchi works fine as well.*



◀ ROASTED PORK BELLY LETTUCE WRAPS

BOSSAM

SERVES 4–6

Sharing is a common theme underlying all of Korean food. *Bossam* embodies this convivial sentiment – everyone sharing from the same plate, yet creating a small bespoke parcel for their own consumption. The lettuce leaves and pickles cut the fat nicely and bring a welcome freshness to the dish. If your pork belly comes with the ribs on, cut them off and slather with some *doenjang* -honey-ginger-*gochujang* paste (make extra). Roast until cooked through and caramelized and you'll have the tastiest ribs ever.

4 tbsp *doenjang* (Korean soya bean paste)

1 (1.3–1.5 kg/3–3¹/₂ lb) boneless skin-on pork belly

1 onion, cut into eighths

8 cloves garlic, crushed

7 spring onions, roughly chopped

6 thick slices unpeeled fresh ginger

2 tbsp honey

1¹/₂ tbsp grated peeled fresh ginger

1 tsp *gochujang* (Korean chilli paste)

To Serve:

Red or green lettuce leaves

Perilla leaves (*ggaennip*), also known as sesame leaves (optional)

[Steamed White Rice](#)

[Lettuce Wrap Sauce](#)

1 recipe [Spicy Pickled Radish Salad](#)

IN A LARGE, wide, heavy-based saucepan, whisk together 2 tablespoons of the soya bean paste and 240 ml (8 fl oz) water until smooth. Add the pork belly, skin-side up, the onion, garlic, spring onions, sliced ginger and enough water to cover the pork.

Bring to the boil over a high heat and then reduce the heat to a simmer and cook for 2 hours until the pork is cooked through and very soft. Transfer the pork belly to a baking sheet lined with foil and leave to cool. Discard the cooking liquid. When the pork is cool enough to handle, remove the skin (but not the fat) and discard.

Preheat the oven to 180°C/350°F/Gas mark 4.

Meanwhile, in a small bowl, whisk together the remaining 2 tablespoons soya bean paste, honey, grated ginger and chilli paste until smooth and then smear the paste all over the top (skin side) of the pork belly. Roast the pork for 30 minutes until the top is nicely caramelized. You can also grill the pork briefly for a little more char, if you like.

Leave the pork to rest in a warm place for about 15 minutes. Transfer to a chopping board and thinly slice into two-bite pieces. Serve the pork on a platter with the lettuce, perilla leaves (if using), rice, sauce and pickled radish on the side. To assemble, put a lettuce leaf in one hand and top with a perilla leaf (if using), a spoonful of rice, a smear of sauce, a piece of pork and some pickled radish. Wrap the lettuce around the ingredients and take a bite. You'll love it.

KOREAN PULLED PORK

MAKES ABOUT 690 G (1¹/₂ LB)

I use this pulled pork recipe for my [Korean Pulled Pork Quesadillas](#) , [Pulled Pork Chilaquiles](#) and [Kimchi Pulled Pork Disco Fries](#) . It can also be used in fried rice and *bibimbap* or topped with a fried egg and served with rice.

120 ml (4 fl oz) orange juice

2 tbsp soy sauce

2 tbsp *doenjang* (Korean soya bean paste)

2 tbsp *gochujang* (Korean chilli paste)

1¹/₂ tsp *gochugaru* (Korean chilli flakes)

3 limes, halved

1.8 kg (4 lb) boneless pork shoulder, cut into 5–7.5 cm (2–3 in) pieces and trimmed of excess fat

1 large onion, quartered

1 large navel orange, halved

5 cloves garlic, smashed

1 (5 cm/2 in) knob fresh ginger, thickly sliced and smashed

Sea salt and freshly ground black pepper

PREHEAT THE OVEN to 150°C/300°F/Gas mark 2.

In a large, wide, ovenproof heavy-based pot, whisk together the orange juice, soy sauce, soya bean paste, chilli paste, chilli flakes, the juice of 1 lime and 475 ml (16 fl oz) water until smooth. Add the pork, onion, orange halves, garlic and ginger and stir to combine. Bring to the boil over a high heat and then reduce the heat to a simmer and cook for about 10 minutes. Cover the pot and transfer to the oven. Cook for 2–2¹/₂ hours, stirring halfway through, until the meat is very tender and falls apart easily.

Using a slotted spoon or tongs, transfer the meat to a large shallow bowl. Pass the braising liquid through a fine-mesh sieve into another large, wide, heavy-based pot (or strain it into a bowl and then return it to the same pot), discard the solids and skim off the fat. Bring the liquid to the gentle boil and

cook for 10–15 minutes until it has reduced by half (about 300 ml/10 fl oz). Set aside.

Preheat the grill and position a rack 10–13 cm (4–5 in) from the heat. Line a baking sheet with foil.

When the pork is cool enough to handle, roughly shred the meat with your fingers or two forks, discarding any bits of fat. Transfer the pork to the prepared baking sheet. Drizzle with the reduced liquid, season with salt and pepper and gently toss. Spread the pork in an even layer and grill for about 6 minutes until the meat is lightly charred and crisped in spots.

Squeeze the juice from the remaining 2 limes (or to taste) over the pork, toss and serve.

PULLED PORK CHILAQUILES

SERVES 4–6

I first made chilaquiles while working in the test kitchen at *Saveur* magazine. My Korean twist below makes for a ridiculously sinful plate of deliciousness.

700 g (1½ lb) ripe tomatoes

4 jalapeños

1 tbsp vegetable oil

1 large white onion, chopped

10 large sprigs fresh coriander, including the stems

3 cloves garlic

1 tbsp *gochujang* (Korean chilli paste)

Sea salt

225 g (8 oz) [Korean Pulled Pork](#)

225 g (8 oz) tortilla chips

225 g (8 oz) drained [Cabbage Kimchi](#), chopped

175 ml (6 fl oz) soured cream

75 g (2¾ oz) crumbled feta cheese

15 g (½ oz) fresh coriander leaves

Handful of thinly sliced spring onions (optional)

PREHEAT THE GRILL and position a rack 10–13 cm (4–5 in) from the heat source. Line a baking sheet with foil.

Put the tomatoes and jalapeños on the prepared baking sheet and grill on both sides for 10 minutes until blistered and blackened in spots. Set aside to cool while you cook the onion. In a large, wide, heavy-based pot, heat the oil over a medium heat. Add the onion and cook for 8 minutes, stirring occasionally, until soft. Remove from the heat.

Peel the skins from the tomatoes and jalapeños. Quarter the tomatoes and remove the stems from the jalapeños. For a milder effect, remove the ribs and seeds from the jalapeños, too. In a blender, combine about one-third of

the tomatoes, all the jalapeños, half the onion, the coriander, garlic, chilli paste and salt to taste and process until smooth. Add the remaining tomatoes and pulse until they are just liquefied.

Add the tomato mixture and pulled pork to the remaining onions in the pot, bring to a simmer and cook for about 2 minutes until the pork is heated through. Add the tortilla chips and stir for 1–2 minutes until coated and just softened. Spread the chilaquiles on a large shallow platter and top with the kimchi, soured cream, feta, coriander leaves and spring onions, if liked.

KOREAN PULLED PORK QUESADILLAS

SERVES 2

Having lived in California for a number of years, I am a huge fan of Mexican food. Still, even when I just have a layover in CA, I will make the effort to find a taco stand or truck. Quesadillas are an all-time favourite. My Korean version will not disappoint.

2 (20 cm/8 in) flour tortillas

30 g (1 oz) grated Monterey Jack cheese or Gouda

30 g (1 oz) grated aged Comté cheese

175 g (6 oz) [Korean Pulled Pork](#)

55 g (2 oz) drained [Cabbage Kimchi](#) , chopped

1 tbsp finely chopped fresh chives

2 tsp vegetable oil

To Serve:

Soured cream

Chopped fresh coriander

Finely chopped tomatoes

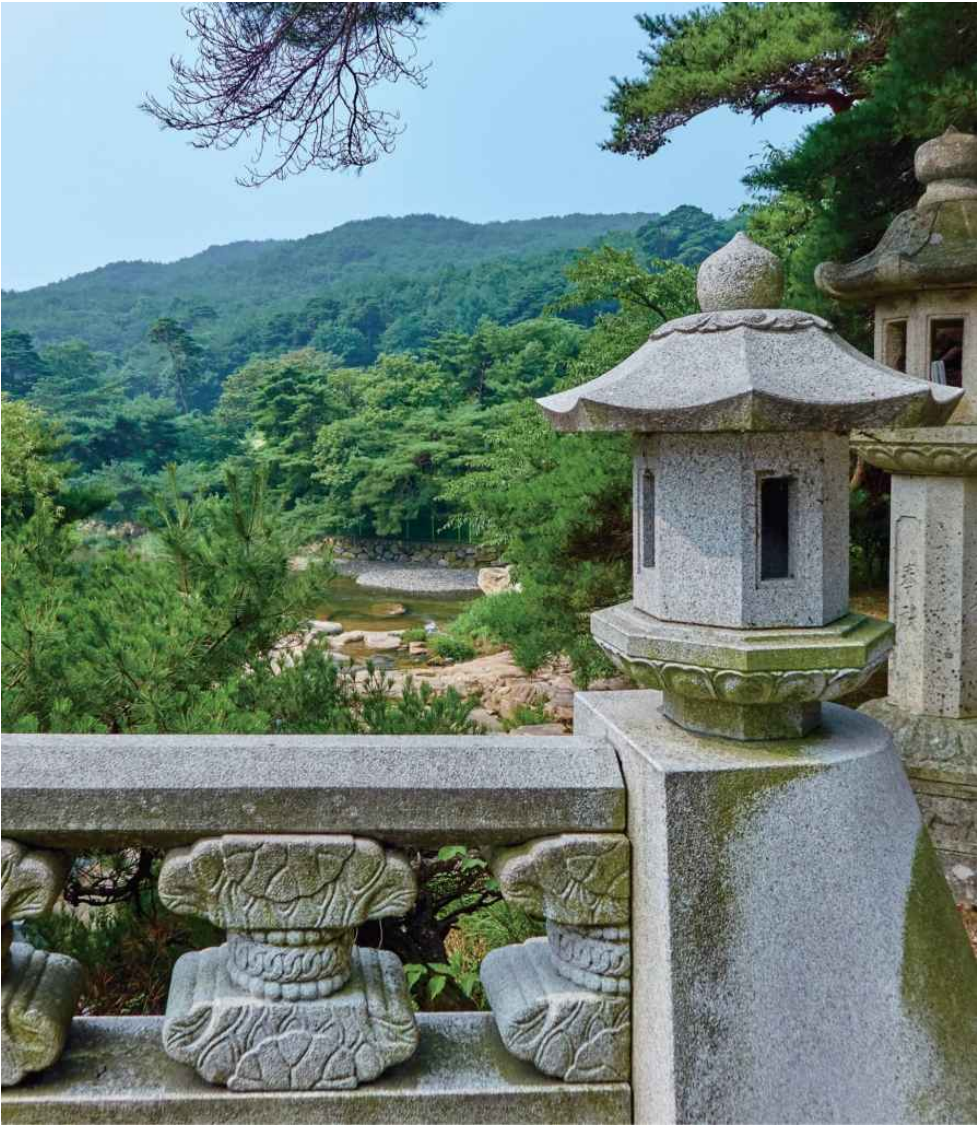
Sliced pickled jalapeños, drained

Sliced avocado

LAY THE TORTILLAS on a clean, flat surface. On the bottom half of each tortilla, layer a quarter of the two cheeses, half the pork, half the kimchi, half the chives and then another quarter of the two cheeses. (Putting cheese on both the top and bottom helps ‘glue’ the quesadilla shut as it melts.) Fold the top half of the tortillas over the bottom half to enclose the fillings, pressing down firmly.

In a large non-stick frying pan, heat the oil over a medium heat. Carefully put the quesadillas in the pan and cook for 3–4 minutes, flipping halfway through, until the cheese is fully melted and the tortillas are golden brown. Leave to cool slightly.

Cut each quesadilla into wedges and top with some soured cream, coriander, tomatoes, jalapeños and avocado.



PORK TACOS

MAKES 16 SMALL TACOS

I offered these Korean tacos at Jinjuu in London, and they have now become a menu staple. The meat is flavoured with sesame oil, sesame seeds and chilli paste and is topped with both an Asian-style slaw and our homemade [Cabbage Kimchi](#), which gives a deep savoury flavour and a much welcomed crunch, freshness and bite. Here, I use tenderloin, but thinly sliced pork belly works amazingly well too. Korean tacos are spreading across the globe, and it's not hard to see why.

Asian-style Slaw:

60 ml (2 fl oz) mayonnaise, preferably Kewpie or a Korean brand

3 tbsp soured cream

2 tbsp fresh lemon juice

2 tsp toasted sesame oil

1 tsp *gochugaru* (Korean chilli flakes)

Sea salt

400 g (14 oz) thinly sliced green cabbage

250 g (9 oz) julienned peeled tart apple or Asian pear

75 g (2³ /4 oz) thinly sliced red onion

Pork:

3 tbsp soy sauce

1 tbsp toasted sesame oil

1 tbsp mirin or lemon-lime soda

2 cloves garlic, grated or finely chopped

1 tbsp roasted sesame seeds

1 tbsp *gochujang* (Korean chilli paste)

Sea salt

1 tsp freshly ground black pepper

450 g (1 lb) pork tenderloin, partially frozen, then thinly sliced crossways

1 tbsp vegetable oil

To Serve:

16 small (15 cm/6 in) corn tortillas

Finely chopped Cabbage Kimchi , drained

Thinly sliced avocado

Quartered cherry or grape tomatoes

Soured cream

Finely chopped fresh chives

FOR THE SLAW: In a large bowl, stir together the mayonnaise, soured cream, lemon juice, sesame oil, chilli flakes and salt to taste. Add the cabbage, apple and onion and toss to coat. Cover and refrigerate.

FOR THE PORK: In a large bowl, stir together the soy sauce, sesame oil, mirin, garlic, sesame seeds, chilli paste, a pinch of salt and the pepper. Add the pork and toss to coat. Marinate for about 1 hour at room temperature or cover and refrigerate up to overnight.

Before cooking, heat the tortillas on a hot dry frying pan or griddle for 4–6 minutes, flipping halfway through, until puffed and blistered in spots. Keep warm wrapped in a clean tea towel.

In a large frying pan, heat the vegetable oil over a medium-high heat. Add the pork mixture and cook for 3 minutes, stirring frequently, until the pork loses its pinkness. Transfer the pork to a platter and serve with the tortillas, Asian-style slaw, kimchi, avocado, tomatoes, soured cream and chives.





◀ SPICY PORK BELLY CHEESESTEAK

SERVES 2

Cheesesteaks are a go-to food item for me, like a burger or a taco. You have to love that thin meat, onions and cheese chucked into a soft roll. Do try to get the right bread, as it makes a big difference. I know the classic cheesesteak uses Cheez Whiz.... But I can't... I just can't. I've also swapped in pork instead of beef here, just to keep it interesting. These cheesesteaks were the biggest hit when we were filming. They didn't last one minute after the camera stopped rolling.

2 cloves garlic, grated or finely chopped

1 tbsp *gochujang* (Korean chilli paste)

1 tbsp mirin

1 tbsp soy sauce

1 tsp grated peeled fresh ginger

1 tsp toasted sesame oil

280 g (10 oz) thinly sliced skinless pork belly

2 (15 cm/6 in) soft Italian rolls, split

2 tbsp unsalted butter, at room temperature

1 tbsp vegetable oil

1 small onion, thinly sliced

4 button mushrooms, thinly sliced

2 fresh Korean green chillies or jalapeños, deseeded and thinly sliced on an angle

115 g (4 oz) sliced halloumi cheese

To Serve:

1 spring onion, thinly sliced on an angle

Roasted sesame seeds

Gochugaru (Korean chilli flakes)

Sliced pickled jalapeños, drained

IN A MEDIUM BOWL, stir together the garlic, chilli paste, mirin, soy sauce, ginger and sesame oil. Add the pork and marinate at room temperature for about 30 minutes or cover and refrigerate up to overnight.

Preheat the oven to 95°C/200°F/lowest possible Gas mark.

Heat a large frying pan over a medium-high heat. Spread the cut sides of the rolls with the butter. Working in batches, if needed, toast the rolls, cut-side down for about 1 minute, gently pressing on them so the centres toast as well, until lightly golden. Transfer the rolls to the oven to keep warm.

Wipe out the pan and return it to the hob. Add the vegetable oil and heat over a medium-high heat. Add the pork and cook for 5 minutes, stirring occasionally, until the meat is cooked through and golden and lightly charred in spots. Add the onion, mushrooms and chillies and cook for 2 minutes, stirring occasionally, until the onions and mushrooms have softened slightly. Divide the mixture into two mounds in the pan and top each mound with half the cheese. Cover the pan and cook for about 1 minute just until the cheese melts.

Scoop each mound onto a roll, sprinkle with some spring onions, sesame seeds, chilli flakes and pickled jalapeños. Serve immediately.

SAUCES



PANCAKE DIPPING SAUCE

CHOGANJANG

MAKES ABOUT 120 ML (4 FL OZ)

This versatile, ubiquitous sauce can be used for all the pancakes in the book, including the [Pan-fried Courgette, Mushroom and Tofu](#) , [Panfried Fish](#) , [Seafood Fritters](#) and [Lotus Root and Beef Patties](#) .

60 ml (2 fl oz) soy sauce

1 1/2 tbsp rice vinegar

1 tbsp toasted sesame oil

1 tbsp crushed roasted sesame seeds

1 tbsp *gochugaru* (Korean chilli flakes)

2 spring onions, very thinly sliced on an angle

IN A SMALL BOWL, stir together all the ingredients. Cover and store in the fridge if not using immediately.

CHILLI-SOY DIPPING SAUCE

YANGNYUM GANJANG

MAKES ABOUT 120 ML (4 FL OZ)

This sauce is my go-to sauce for dumplings, such as my [Meaty Dumplings](#) and [King Dumplings](#) .

6 tbsp soy sauce

2¹/₂ tbsp Korean apple vinegar (*sagwa-shikcho*) or rice vinegar

1 tbsp thinly sliced fresh Korean red chilli or Fresno chilli (sliced on an angle)

4¹/₂ tsp toasted sesame oil

2 tsp roasted sesame seeds

2 spring onions, very thinly sliced on an angle

IN A SMALL BOWL, stir together all the ingredients. Cover and store in the fridge if not using immediately.

LETTUCE WRAP SAUCE

SSAMJANG

MAKES ABOUT 150 ML (5 FL OZ)

This strong, pungent sauce is used in my [Roasted Pork Belly Lettuce Wrap](#) and [Doenjang-glazed Lamb Lettuce Wraps](#) . It can also be used as a dip for crudités and is especially good with raw garlic slices and small Chinese cabbage leaves. There are many variations on *ssamjang* sauces – another version is my [Spicy Lettuce Wrap Sauce](#) .

6 tbsp *doenjang* (Korean soya bean paste)

2 tbsp toasted sesame oil

2 tbsp grated onion

2 tbsp roasted sesame seeds

1 tbsp grated peeled fresh ginger

IN A SMALL BOWL, whisk together all the ingredients until smooth. Cover and store in the fridge if not using immediately.

SPICY LETTUCE WRAP SAUCE

GOCHUJANG SSAMJANG

MAKES ABOUT 350 ML (12 FL OZ)

Use this sauce for [BBQ Beef Short Ribs](#) or any barbecued meat in general. I also like to spice up [Doenjang Mayonnaise](#) with a spoonful or two. It also does wonders when stirred into regular mayo. I serve this combo with [Chicken Skewers](#) and everything from French fries to crudités. This is the best hot sauce ever, and I find myself wanting to smear it on everything.

130 g (4¹/₂ oz) *doenjang* (Korean soya bean paste)

35 g (1¹/₄ oz) *gochujang* (Korean chilli paste)

60 ml (2 fl oz) mirin

2 tbsp roasted sesame seeds

1 tbsp toasted sesame oil

2 cloves garlic, grated or finely chopped

2 spring onions, thinly sliced on an angle

IN A SMALL BOWL, whisk together all the ingredients until smooth. Cover and store in the fridge if not using immediately.

GOCHUJANG SAUCE

CHOGOCHUJANG

MAKES ABOUT 120 ML (4 FL OZ)

This ubiquitous Korean hot sauce is used for the [Mixed Rice Bowl with Beef](#) and can be used anywhere you want to add a touch of heat.

3 tbsp *gochujang* (Korean chilli paste)

2 1/2 tbsp mirin

2 tsp sugar

2 tsp roasted sesame seeds

1 tsp toasted sesame oil

1 tsp thinly sliced spring onions (sliced on an angle)

IN A SMALL BOWL, stir together all the ingredients. Cover and store in the fridge if not using immediately.

GOCHUJANG GLAZE

MAKES ABOUT 120 ML (4 FL OZ)

This glaze is similar to Gochujang Sauce (left), but is generally grilled on various proteins – [Gochujang-glazed Salmon](#) , tofu, meatballs, ribs – rather than used as a dip or spread.

3 tbsp *gochujang* (Korean chilli paste)

2 tbsp mirin

2 tbsp soy sauce

2 tbsp sugar

1 /2 tbsp toasted sesame oil

2 cloves garlic, grated or finely chopped

1 tsp grated peeled fresh ginger

1 tsp freshly ground black pepper

IN A SMALL BOWL, stir together all the ingredients. Cover and store in the fridge if not using immediately.



Chilli-soy Dipping Sauce

Spicy Korean Mustard Vinaigrette

Kimchi and Chive Hollandaise Sauce

Doenjang Mayonnaise

Gochujang Glaze

DOENJANG GLAZE

MAKES ABOUT 300 ML (10 FL OZ)

This savoury, salty and slightly sweet mixture is used in the [Doenjang-glazed Lamb Lettuce Wraps](#) and [Doenjang-glazed Grilled Asian Aubergine](#)

125 g (4¹/₂ oz) *doenjang* (Korean soya bean paste)

50 g (1³/₄ oz) honey

5 cloves garlic, grated or finely chopped

3 spring onions, thinly sliced on an angle

2 tbsp soy sauce

2 tbsp toasted sesame oil

IN A SMALL BOWL, whisk together all the ingredients until smooth. Cover and store in the fridge if not using immediately.

DOENJANG MAYONNAISE

MAKES ABOUT 120 ML (4 FL OZ)

Use this simple, umami-rich condiment as a dipping sauce for [Mum's BBQ Chicken](#) , slathered on the [Krazy Korean Burgers](#) or grilled corn, and pretty much anywhere else you would use mayo.

120 ml (4 fl oz) mayonnaise, preferably Kewpie or a Korean brand

1 tbsp *doenjang* (Korean soya bean paste)

IN A SMALL BOWL, whisk together the mayonnaise and soya bean paste until smooth. Cover and store in the fridge if not using immediately.

KOREAN KETCHUP

MAKES ABOUT 120 ML (4 FL OZ)

Use this on burgers, like my [Krazy Korean Burgers](#) , and as a dipping sauce for fries and [Chilli Bombs](#) .

6 tbsp ketchup

4 tsp *gochujang* (Korean chilli paste)

IN A SMALL BOWL, stir together the ketchup and chilli paste. Cover and store in the fridge if not using immediately.

SPICY KOREAN MUSTARD VINAIGRETTE

MAKES ABOUT 5 TBSP

I adore the spicy mustard dressing used to season the salad from the [Ice-cold Noodles](#) so much that I decided to turn it into a full-on vinaigrette. Use it for the [Frisée, Persimmon, Pomegranate and Feta Salad](#) , the [Spicy Tuna Tartare](#) or anywhere else you like.

2 1/2 tbsp rice vinegar

1 tbsp extra-virgin olive oil

1/2 tbsp toasted sesame oil

2 tsp prepared Korean mustard (*gyeoja*) or English mustard

1 tsp caster sugar

Sea salt and freshly ground black pepper

IN A SMALL BOWL, whisk together all the ingredients until the sugar has dissolved and the vinaigrette is emulsified. Cover and store in the fridge if not using immediately.

KIMCHI AND CHIVE HOLLANDAISE SAUCE

MAKES ABOUT 175 ML (6 FL OZ)

Kimchi liquid gives this hollandaise a slight kick. Serve it as you would any hollandaise, with crab cakes, steak, eggs Benedict, poached salmon or steamed vegetables, such as asparagus or green beans.

140 g (5 oz) unsalted butter, cut into cubes

2 large egg yolks

5 tsp kimchi liquid from [Cabbage Kimchi](#)

1 tbsp fresh lemon juice

1 /4 tsp sea salt

Gochugaru (Korean chilli flakes)

1 tbsp finely chopped fresh chives

IN A SMALL saucepan, melt the butter over a medium heat. Transfer to a glass measuring jug for easy pouring, if you like.

In a blender, combine the egg yolks, kimchi liquid, lemon juice, salt and chilli flakes to taste (start with a small pinch) and blend until mixed. With the motor running on low speed, slowly pour in all but about 2 tablespoons of the melted butter and blend until a creamy sauce forms. It should be fairly loose. If you prefer a thicker hollandaise, with the motor running, slowly pour in the remaining butter and blend until incorporated. Stir in the chives and serve immediately.

TIP: *To hold the hollandaise sauce for up to 2 hours or so, store it in a warmed thermos.*

BREAD



Koreans don't have a tradition of bread baking, but in recent times, Korean style French bakeries have been popping up all over Korea and the world. I find making bread extremely therapeutic and could not resist having a chapter dedicated to this craft in my book.



GOUGÈRES WITH KOREAN MUSTARD ▷

AND BLACK SESAME SEEDS

MAKES ABOUT 36 GOUGÈRES

I remember making my first batch of gougères at my cooking school, the French Culinary Institute (now the International Culinary Center) in Soho, NYC. Since then, pâte à choux has become one of my favourite doughs to make and eat. Here, I have given these cheese puffs a little Seoul by adding Korean mustard and *gochugaru*. Feel free to use this recipe as a base as well, and create your own flavours.

150 ml (5 fl oz) milk

3 tsp Korean mustard powder (*gyeolja*) or English mustard

115 g (4 oz) unsalted butter, cut into cubes

1 tsp sea salt

1/2 tsp *gochugaru* (Korean chilli flakes)

120 g (4¹/₂ oz) plain flour

4 large eggs, at room temperature

85 g (3 oz) grated Gruyère cheese

2 tbsp black sesame seeds

PREHEAT THE OVEN to 200°C/400°F/Gas mark 6. Line two baking sheets with baking paper.

Stir together 2 tablespoons of the milk with 1 teaspoon of the mustard until smooth. Set aside.

In a medium saucepan, combine the remaining 120 ml (4 fl oz) milk, 2 teaspoons mustard, the butter, salt, chilli flakes and 120 ml (4 fl oz) water. Heat over a medium-high heat until the butter melts. Remove the pan from the heat, add the flour and stir vigorously with a wooden spoon for 1–2 minutes until the mixture pulls away from the sides of the pan. Return the pan to the heat for a minute, stirring constantly.

Transfer the dough to the bowl of a stand mixer fitted with the paddle attachment. Beat the dough on medium speed for a minute or two to cool it slightly. Beat in the eggs one at a time, making sure each egg is fully incorporated and the dough is smooth before adding the next. After the last egg is added, continue beating the dough until it is thick, shiny and smooth. Add 120 g (4¹/₂ oz) of the cheese and beat until combined.

Drop tablespoons of the dough onto the prepared baking sheets, leaving about 2.5 cm (1 in) of space between them. Brush the tops with the reserved milk mixture and then sprinkle with the sesame seeds and remaining 60 g (2¹/₄ oz) cheese. Bake for 20–22 minutes, until the gougères have doubled in size and become golden. Serve warm or at room temperature.



Spicy Sesame Straws and Gougères with Korean Mustard

◁ SPICY SESAME STRAWS

MAKES 16–18 STRAWS

My head pastry chef, Jaime Garbutt, and I made these twists for Seoul Gourmet. The Korean-flavour-infused breads were such a hit that many patrons were asking to pack them up to go. These sesame straws are flavoured with *ssamjang*, a spicy sauce served with lettuce wraps (*bossam*) and many other foods. (Note that the *ssamjang* below isn't the same as [this one](#); there are lots of variations and I think this is best for the straws.) It gives conventional puff pastry straws a bright punch. If possible, use an all-butter puff pastry.

2 tbsp *gochujang* (Korean chilli paste)

1 tbsp *doenjang* (Korean soya bean paste)

1 tbsp mirin

1 tbsp honey

2 tsp crushed roasted sesame seeds

1 tsp garlic powder

1 tsp toasted sesame oil

Plain flour, for dusting

1 (390 g/14 oz) sheet puff pastry, halved crossways

1 large egg, lightly beaten with a splash of water

3 tbsp roasted sesame seeds

3 tbsp black sesame seeds

IN A VERY SMALL BOWL, whisk together the chilli paste, soya bean paste, mirin, honey, crushed roasted sesame seeds, garlic powder and sesame oil until smooth. Set the mixture aside.

Lightly flour a work surface. Roll one piece of the puff pastry into a 25 x 35 cm (10 x 14 in) rectangle and set aside. Roll the other piece into a 25 x 35 cm (10 x 14 in) rectangle and spread the chilli paste mixture on top, keeping a 1 cm (1/2 in) border. Set the other rectangle on top, matching up the edges and very gently roll to seal the pieces together.

Brush with the egg mixture, avoiding the edges so the layers of pastry don't stick together during baking, and sprinkle with half the roasted and black sesame seeds. Lightly press the seeds in with your hands. Carefully flip the pastry over onto one of the prepared baking sheets, brush with the egg mixture and sprinkle with the remaining roasted and black sesame seeds, lightly pressing them in with your hands. Refrigerate for about 15 minutes until firm enough to handle.

Preheat the oven to 180°C/350°F/Gas mark 4. Position the oven racks in the upper and lower thirds of the oven. Line three baking sheets with baking paper.

Trim the edges as needed to neaten them. Cut the pastry lengthways into 1 cm (1/2 in) thick strips. Twist each strip until it resembles a loose corkscrew and transfer to the sheets, spacing them 4 cm (1 1/2 in) apart. Chill for 20 minutes. Bake for 20–22 minutes, rotating the sheets halfway through, until golden. Leave the straws to cool on the baking sheets and serve at room temperature.



◁ KIMCHI AND BACON BRIOCHE

MAKES 2 LOAVES

Kimchi may seem like a strange ingredient to add to boulangerie, but kimchi bread is actually a popular item in Korean bakeries. Bacon is a natural pairing for both kimchi and bread, so why not combine them all? At the first restaurant I ran in London, Jaime Garbutt, my head pastry chef, made this brioche in roll form for our bread basket, and people raved about them. For the most kimchi flavour, use a nicely fermented funky kimchi. Swapping half the milk with kimchi liquid also helps increase the kimchi flavour, but it's also fine to just use regular kimchi.

225 g (8 oz) unsmoked bacon, chopped

120 ml (just under 4 fl oz) milk

540 g (19 oz) plain flour, plus extra as needed

2 tbsp sugar

1 tbsp sea salt

2 tsp instant yeast

5 large eggs, lightly beaten

115 g (4 oz) unsalted butter, cut into cubes, at room temperature

225 g (8 oz) drained and finely chopped [Cabbage Kimchi](#) , patted dry

1 large egg, lightly beaten with a splash of water (egg wash)

IN A LARGE FRYING PAN, cook the bacon over a medium heat for 10 minutes, stirring occasionally, until crisp. Transfer to a kitchen paper-lined plate to drain and cool.

Meanwhile, in a very small saucepan, heat the milk to about 41°C/105°F. In the bowl of a stand mixer fitted with the dough hook, combine the flour, sugar, salt and yeast and mix on low speed. Add the eggs and warmed milk and beat on medium speed until a smooth but sticky ball of dough forms, about 5 minutes. With the mixer running on low speed, gradually add the butter piece by piece, waiting for each piece to be incorporated before adding the next, then mix for a further 8–10 minutes until the dough completely pulls away from the sides of the bowl and becomes very smooth and supple.

Add the kimchi and bacon to the dough and beat on low speed until well incorporated. The dough should be slightly wet and tacky. Depending on how wet your kimchi was, you may need to add more flour. Mix in 1 tablespoon at a time, and add up to 30 g (1 oz) total, as needed. Shape the dough into a ball, transfer to a lightly greased bowl and cover with a tea towel or clingfilm. Set in a warm spot and leave to rise for about 2 hours, or until doubled in size.

Lightly grease two 20 x 10 cm (8 x 4 in) loaf tins. Divide the dough in half and cover one piece with a tea towel or clingfilm. On a lightly floured work surface, using lightly floured hands, pat the other piece into a rectangle and fold into thirds, as if folding a letter. Pinch together the long seam to seal, then pinch the ends closed.

Fold the dough in half lengthways. Again, pinch together the long seam to seal, then pinch the ends closed. Gently tuck the ends underneath the loaf. Put the loaf in the prepared tin seam-side down. Repeat the process with the remaining piece of dough and second tin. Lightly cover the tins with tea towels or clingfilm, set in a warm spot and leave to rise for about 1 1/2 hours until the loaves are doubled in size.

Preheat the oven to 200°C/400°F/Gas mark 6.

Brush the tops of the loaves with the beaten egg wash mixture. Using a sharp serrated knife, make a long, shallow slash down the centre of the loaf. Bake for 40 minutes until the tops are golden and the loaves sound hollow when tapped on the bottom (the internal temperature should be about 85°C/185°F). Remove the loaves from the tins, transfer to a wire rack and cool before slicing and serving.



ROASTED BARLEY TEA SESAME PLAITS

MAKES 2 LOAVES

These beautiful and delicious plaited loaves contain both barley tea and the barley itself, which lends some chewy bits to the bread. For maximum flavour, I also brew the tea at a much higher concentration than I do for regular [Roasted Barley Tea](#) .

- 100 g (3¹/₂ oz) unhulled roasted barley**
- 625 g (1 lb 6 oz) bread flour, plus extra for dusting**
- 70 g (2¹/₂ oz) sugar**
- 3 tbsp powdered milk**
- 2¹/₂ tsp instant yeast**
- 2 tsp sea salt**
- 1 large egg, lightly beaten (egg wash)**
- 55 g (2 oz) unsalted butter, at room temperature**
- 1 large egg, lightly beaten with a splash of water**
- 1 tbsp roasted sesame seeds**
- 1 tbsp black sesame seeds**

IN A SMALL PAN, combine the roasted barley and 750 ml (1¹/₄ pints) water and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 20 minutes until the liquid is golden. Pass the tea through a fine-mesh sieve into a bowl and reserve 100 g (3¹/₂ oz) of the spent barley. Measure 315 ml (10 fl oz) of the tea and leave to cool to about 41°C/105°F. Drink or discard any remaining tea.

In the bowl of a stand mixer fitted with the paddle attachment, combine the flour, sugar, powdered milk, yeast and salt and mix on low speed. Add the lightly beaten egg, butter and cooled tea and beat on low speed until a shaggy dough forms, about 1 minute. Replace the paddle with the dough hook and beat on medium speed for a further 5 minutes until the dough is smooth and supple. Add the reserved spent barley and mix until well incorporated. Shape the dough into a ball, transfer to a large greased bowl

and cover with a tea towel or clingfilm. Set in a warm spot and leave to rise for about 1 hour, or until doubled in size.

Line two baking sheets with baking paper. Divide the dough into six equal pieces and cover with a tea towel or clingfilm. On a lightly floured work surface, using lightly floured hands, stretch and roll one piece of dough into a 30 cm (12 in) long rope with tapered ends. Lay the rope lengthways in the centre of one of the prepared baking sheets. Shape two more pieces of dough the same way.

Lay the ropes along each side of the first rope, with the tops together and the bottom ends fanning out slightly like a tent. Gather the three tops, firmly pinch them together and tuck the end underneath the loaf. Position the baking sheet so that the tucked end is furthest away from you. To form the plait, lift the rope on the right and set it between the centre and left rope, making it the new centre rope. Take the rope on the left and set it between the centre and right rope, making it the new centre rope.

Continue plaiting the ropes in this order until they are too short to plait any more. Firmly pinch the bottoms of the ropes together like you did with the tops and then tuck the end underneath the loaf. Lightly cover the loaf with a tea towel or clingfilm. Repeat the process with the remaining three pieces of dough on the other baking sheet and lightly cover. Set the baking sheets in a warm spot and leave to rise for 45–60 minutes until the loaves are doubled in size.

Preheat the oven to 200°C/400°F/Gas mark 6. Brush the tops of the loaves with beaten egg wash and sprinkle with the roasted and black sesame seeds. Bake for 15 minutes, then reduce the oven temperature to 180°C/350°F/Gas mark 4. Bake for a further 25 minutes, tenting the loaves with foil if browning too quickly, until they are golden and sound hollow when tapped on the bottom. Transfer the loaves to a wire rack and leave to cool.



SWEETS





◁ DRUNKEN RICE FRO-YO

MAKES ABOUT 1 LITRE (1³ /4 PINTS)

Makgeolli – Korea’s oldest alcoholic beverage, dating to the tenth century – is a milky, slightly sweet, and tangy unfiltered rice liquor that was originally made and drunk by farmers. With its low alcohol level, health benefits (it contains fibre, vitamins and some of the good bacteria also found in yogurt), low price and compatibility with high-flavoured Korean food, however, it has seen a big increase in popularity in the country.

Although I like to drink it with a meal, *makgeolli* also adds a nice light, boozy touch to frozen yogurt. (Despite its low alcohol level, I’d still keep this dessert away from the kiddies.) Whether you’re consuming it straight or using it in this recipe, gently shake the bottle before pouring it out so any sediment that has fallen to the bottom is reincorporated into the liquid. Refrigerate the bottle after opening and drink relatively quickly after opening to enjoy its freshness.

680 g (1¹ /2 lb) full-fat Greek yogurt

140 g (5 oz) caster sugar

300 ml (10 fl oz) shaken *makgeolli* (Korean rice liquor)

3 tbsp honey

1 tbsp fresh lemon juice

1 /4 tsp sea salt

Diced pineapple, to serve (optional)

Toasted coconut chips or shredded coconut, to serve (optional)

IN A LARGE BOWL, whisk together the yogurt, sugar, rice liquor, honey, lemon juice and salt until the sugar has dissolved. Cover and refrigerate for 1 hour, or until well chilled.

Process in an ice-cream maker according to the manufacturer’s instructions. Serve immediately in bowls and top with pineapple and coconut, if liked. You can also transfer the yogurt to a litre container with a tight-fitting lid, press a piece of clingfilm directly on the surface of the yogurt and freeze to

the desired firmness. Eat within 2–3 days, as the alcohol flavour intensifies as it sits.

TIP: *The richness of the frozen yogurt is dependent on the quality of the Greek yogurt, so use the thickest full-fat type you can find.*

CINNAMON AND PERSIMMON PUNCH SORBET

SUJEONGGWA SORBET

MAKES ABOUT 1 LITRE (1³ /4 PINTS)

Cinnamon and Persimmon Punch is so flavourful and sweet and tastes so great icy cold that it seems natural to transform it into sorbet. Like most dried fruits, dried persimmons are found in varying degrees of dryness. A moister one is preferred here, but if your persimmon is very dry, you can use one that was soaked in the punch. (Note that in Korean markets, dried persimmons are often kept in the produce section.)

900 ml (1¹ /2 pints) strained **Cinnamon and Persimmon Punch , chilled well**

1 dried persimmon (see note above), stem removed and cut into small pieces

2 tbsp fresh lemon juice

Pinch of sea salt

***Crystallized Lemon Zest* , to serve (optional)**

Finely chopped crystallized ginger, to serve (optional)

IN A MEDIUM BOWL, stir together the punch, dried persimmon, lemon juice and salt. Process in an ice-cream maker according to the manufacturer's instructions. Transfer the sorbet to a litre container with a tight-fitting lid, press a piece of clingfilm directly on the surface of the sorbet and freeze to the desired firmness.

To serve, scoop the sorbet into bowls and garnish with crystallized lemon zest and ginger, if liked.

CARAMEL DOENJANG ICE CREAM

MAKES ABOUT 1 LITRE (1³/₄ PINTS)

Salted caramel is one of my favourite flavour combinations. I love how the salt cuts through the sweetness. In this rich, creamy ice cream, the *doenjang* is the salty element. Eat the ice cream as is or, for true decadence, scoop it on top of an equally rich square of [Korean Coffee Brownies](#). As *doenjang* can vary in strength, adjust as necessary to your taste, or substitute red miso, which is lighter in flavour.

225 g (8 oz) sugar

540 ml (18 fl oz) double cream

60 g (2¹/₄ oz) *doenjang* (Korean soya bean paste)

240 ml (8 fl oz) whole milk

3 large eggs

IN A MEDIUM saucepan that can hold at least 1.4 litres (2¹/₂ pints), combine the sugar and 120 ml (4 fl oz) water and bring to the boil over a medium-high heat without stirring. Swirl the pan occasionally after it comes to the boil, until the sugar melts and turns a dark amber colour, 10–12 minutes. Slowly and carefully whisk in 300 ml (10 fl oz) of the cream. (The mixture will bubble up in the pan, which is why you need a larger saucepan than you may think.) The caramel will seize up, then melt again. Whisk until the caramel dissolves completely. Whisk in the soya bean paste and set the caramel aside.

In a small saucepan, whisk together the milk and remaining 240 ml (8 fl oz) cream over a medium heat until the mixture starts to steam. Remove it from the heat before it comes to the boil and set aside. In a medium bowl, whisk the eggs until combined, then slowly whisk in half of the hot milk mixture in a steady stream. Pour the egg-milk mixture back into the saucepan.

Return the saucepan to the hob and heat over a medium heat, stirring constantly, until the custard coats the back of a wooden spoon. Be sure to stir constantly and don't let the custard boil. Pass the custard through a fine-mesh sieve into the saucepan with the caramel and stir to combine. Strain

the mixture again into a container with a tight-fitting lid and leave to cool. Cover and refrigerate until very cold.

Process in an ice-cream maker according to the manufacturer's instructions. Transfer the ice cream to a litre container with a tight-fitting lid, press a piece of clingfilm directly on the surface of the ice cream, and freeze to the desired firmness.

TIP: *If the egg-milk mixture gets too hot while you're whisking it and curdles, immediately pour it into a blender and process until smooth. As long as the custard doesn't taste too eggy, you can proceed to the next step.*



◁ BOOZY PLUM GRANITA

SERVES 8

I ate my first real granita overlooking the jagged cliffs of Positano on Italy's Amalfi Coast. It was a tart lemon granita made from the famed local lemons. The coarse crystals made for a light yet satisfying dessert. Korea hardly has a history of making granita, but its rich sweet plum wine, *maesil ju*, combined with sweet juicy plums does this dessert proud.

795 g (1³/₄ lb) ripe red plums, stoned and cut into chunks

160 g (5¹/₂ oz) sugar, plus extra if needed

Sea salt

240 ml (8 fl oz) plum wine (*maesil ju*)

2 tbsp fresh lemon juice

Crystallized Lemon Zest, to serve (optional)

PUT THE PLUMS in a medium heavy-based pot. Add the sugar, using more as needed depending on how sweet your fruit is, and a pinch of salt and toss together. Stir the mixture over a medium heat until the sugar has dissolved and the plums start to release their juices. Increase the heat as needed to bring to a gentle simmer and cook, stirring often, until a chunky, bright-red purée forms, about 20 minutes.

Pass the mixture through a fine-mesh sieve into a large bowl, pressing down on the solids with the bottom of a ladle. Discard the solids. Add the wine, lemon juice and 600 ml (1 pint) water to the bowl with the purée and mix well. Pour the mixture into a freezerproof glass or non-reactive 23 x 33 cm (9 x 13 in) baking dish and transfer to the freezer, uncovered.

After 3 hours, the granita should be slushy in the centre and icy at the edges of the dish. Use a fork to break up and mix the icier portions, pulling them to the centre of the dish. Return to the freezer for a further 1–2 hours. Rake a fork over the surface and scrape to create flaky crystals. Return to the freezer and repeat as needed until the granita is light and fluffy. Cover with a lid or clingfilm until ready to serve. Scoop the granita into bowls and top with the crystallized lemon zest.



◁ RED BEAN ICE LOLLIES

MAKES TEN 85 G (3 OZ) ICE LOLLIES

Lollipops called *bi bi big* were a staple of my childhood. When I eat them now, I trick myself into thinking that they're somewhat healthy since they are made with beans. I guess their protein content is higher than that of many ice lollies, but that's about it!

Red bean ice cream is served in many Asian restaurants, but rarely are they served there in the form of an ice lolly, which brings out people's inner child. My version doesn't involve true ice cream, but it is creamy and sweet with chunks of whole bean.

340 g (12 oz) canned sweetened whole adzuki beans

240 ml (8 fl oz) whole milk

3 tbsp sugar

Pinch of sea salt

240 ml (8 fl oz) double cream

IN A BLENDER, combine 100 g (3¹/₂ oz) of the beans, the milk, sugar and salt and process until completely smooth. Transfer the mixture to a medium bowl or a 1 litre (1³/₄ pint) spouted measuring jug for easy pouring and stir in the cream.

Divide the remaining 75 g (2³/₄ oz) beans evenly among ten 85 g (3 oz) ice lolly moulds. Top with enough of the bean-cream mixture to fill each mould, allowing about 5 mm (1/4 in) headspace for expansion during freezing. Use a lollipop stick, chopstick or knife to combine the beans with the liquid. Don't worry if the beans sink back to the bottom.

Assemble the covers and sticks for each mould. If your moulds don't come with covers, you may need to let the mixture freeze for 30 minutes to an hour before you can insert the sticks without them popping up all askew. Freeze the ice lollies for 4–5 hours until solid, before unmoulding.

SPICY MOLTEN CHOCOLATE LAVA CAKES

SERVES 6

Molten chocolate lava cakes have been around for decades, but they don't seem to lose their popularity. Thick chocolate oozing from a warm chocolate cake. What's not to like?

I spice up my lava cakes with *gochugaru*, Korean chilli flakes. You can add more or less, depending on how much heat you want. I suggest starting with 1/4 teaspoon and going from there.

115 g (4 oz) unsalted butter, cut into cubes, plus more for greasing the ramekins

2 tsp cocoa powder

170 g (6 oz) dark chocolate, chopped

2 tsp instant espresso powder

1/4 tsp *gochugaru* (Korean chilli flakes), or to taste, finely crushed

3 large eggs, at room temperature

2 large yolks, at room temperature

100 g (3 1/2 oz) icing sugar

3/4 tsp vanilla extract

1/2 tsp sea salt

30 g (1 oz) plain flour

Whipped cream or vanilla ice cream, to serve

PREHEAT THE OVEN to 230°C/450°F/Gas mark 8. Grease six 175 ml (6 fl oz) ramekins or custard cups with butter. Put the cocoa into a ramekin and swirl it to coat the interior. Knock any excess into the next ramekin and continue the process until all the ramekins are coated. Put the ramekins on a baking sheet and set aside.

In the top of a double boiler, heat the butter, chocolate, espresso powder and chilli flakes over a medium heat, stirring occasionally, until the chocolate and butter have melted and the mixture is smooth. Set the chocolate mixture aside to cool slightly. Meanwhile, in a large bowl, beat the eggs, yolks, sugar, vanilla and salt with a hand mixer on high speed for about 3 minutes until thick and pale.

Stir the chocolate mixture into the egg mixture and then fold in the flour. Divide the batter among the prepared ramekins and bake for 11–12 minutes, until the sides are set, but the centre is soft to the touch. Keep an eye on them, as they can go from molten lava to barely runny in a matter of minutes. Leave the cakes to rest for 2–3 minutes and then run a thin knife between the cakes and the ramekins to loosen. Working with one ramekin at a time, set a plate over a ramekin, carefully invert and remove the ramekin. Serve immediately, with whipped cream or ice cream.

TIP: *These cakes can be assembled ahead of time, covered, and refrigerated for several hours. Bring to room temperature before baking.*

GREEN TEA CHIFFON CAKE

MAKES ONE 25 CM (10 IN) ANGEL FOOD-STYLE CAKE

This delicate cake is an adaptation of a chiffon cake made by the mum of my ‘Harvest Time in Harlem’ co-founder, Yuri Asano. It’s one of my ‘go-to’ desserts to prepare when I’m entertaining because it’s so easy, and it’s the perfect end to a big meal. Don’t skimp on the quality of the green tea powder, as the better ones not only taste more refined, but lend a gorgeous colour and fragrance. Less expensive varieties tend to make the cake turn brownish in tint.

80 ml (3 fl oz) vegetable oil, plus extra for greasing the tin

180 ml (6 fl oz) hot water

1 1/2 tbsp green tea powder (*matcha* or *garu nokcha*)

230 g (8 1/2 oz) plain flour

1 tbsp baking powder

1/2 tsp sea salt

7 large eggs, separated

200 g (7 oz) caster sugar

Chantilly Cream:

2 tbsp icing sugar

240 ml (8 fl oz) double cream

1 vanilla pod, split lengthways

PREHEAT THE OVEN to 180°C/350°F/Gas mark 4.

Lightly brush just the base of an angel food cake mould with oil. Do not oil the sides. Set aside. In a heatproof bowl or cup, combine the hot water and matcha, stir until the matcha has dissolved, then leave to cool to room temperature.

In a small bowl, whisk together the flour, baking powder and salt; set aside. In a large bowl, beat the egg whites and 3 tablespoons of the caster sugar with an electric mixer on high speed until medium-stiff peaks form; set

aside. In a separate large bowl, beat the egg yolks and remaining caster sugar on high speed until pale yellow and fluffy. Reduce the speed to low and add the green tea in a slow and steady stream down the side of the bowl, mixing until completely incorporated. Add the oil in the same manner and mix until completely incorporated.

In three additions, gently fold the flour mixture into the yolk mixture. When all the flour mixture has been incorporated, repeat with the egg white mixture, taking care not to overmix. Pour the batter into the prepared cake mould and bake for about 50 minutes, rotating about halfway through, until a toothpick inserted into the centre comes out clean. Invert the mould onto a wire rack and without unmoulding, let the cake cool completely.

WHEN THE CAKE IS ALMOST READY TO BE SERVED, MAKE THE CHANTILLY CREAM: Put the sugar in a large bowl and pour the cream on top. Scrape the seeds from the vanilla pod into the bowl and then beat the mixture with a hand mixer on medium-high speed until soft peaks form, taking care not to overbeat.

Run a thin knife around the sides and centre of the cake mould and then turn the cake out onto a platter. Slice with a serrated knife and serve with the Chantilly cream.

TIP: *You can substitute other flavourings for the green tea, such as espresso powder, citrus juice or a few dashes of vanilla extract. Just keep the total amount of liquid the same. And instead of Chantilly cream, try serving the cake with fresh fruit, fruit purées, custard or chocolate sauce.*



NEW YORK–STYLE CHEESECAKE

WITH CITRON TEA

MAKES ONE 20 CM (8 IN) CAKE

I don't know if there's a dessert more synonymous with the Big Apple than New York–style cheesecake—rich, creamy and mile-high. To balance the decadence a bit, I top it with *yujacha*, a sweet and slightly bitter citron tea syrup.

45 g (1¹/₂ oz) unsalted butter, melted, plus extra for greasing the tin

105 g (3¹/₂ oz) digestive biscuit crumbs (see [Tip](#))

450 g (1 lb) cream cheese, at room temperature

215 g (7 oz) sugar

6 large egg yolks

2 tsp vanilla extract

680 ml (just over a pint) soured cream

3 tbsp fresh lemon juice

1/4 tsp sea salt

125 g (4¹/₂ oz) citron tea syrup (*yujacha*)

PREHEAT THE OVEN to 180°C/350°F/Gas mark 4. Grease a 20 cm (8 in) springform tin with butter. To prevent seepage of water into the tin, set it in the centre of a large sheet of heavy-duty foil (or a double layer of regular foil) and scrunch the foil all round the sides up to underneath the top rim.

Bring a large pot of water to the boil over a high heat; remove from the heat once it boils. Meanwhile, in a medium bowl, mix together the biscuit crumbs and melted butter with a fork until the mixture resembles wet sand. Press the mixture firmly and evenly into the base of the prepared tin with the bottom of a measuring jug or glass. Transfer the tin to the freezer until the filling is ready.

In a large bowl, beat the cream cheese and sugar with an electric mixer on medium speed for 30 seconds until smooth. Scrape down the sides of the bowl with a rubber spatula. In a medium bowl, beat the yolks and vanilla

with a whisk or fork. Working in two batches, add the yolk mixture to the cream cheese mixture and beat on medium speed until combined, scraping down the bowl between additions. Scrape down the sides of the bowl again. Add the soured cream, lemon juice and salt and beat for 30 seconds on medium speed until smooth, taking care not to overmix.

Set the springform tin in a sturdy deep roasting tin, scrape the cream cheese mixture over the biscuit crust and smooth the top. Carefully pour the hot water into the roasting tin until it reaches halfway up the sides of the springform tin. Carefully transfer the roasting tin to the oven and bake for 45 minutes. Turn off the oven and let the cake cool for 1 hour without opening the door.

Remove the roasting tin from the oven. The cheesecake should be barely golden and still slightly jiggly in the centre. Carefully transfer the springform tin to a wire rack and discard the foil. Run a thin knife round the sides of the tin to help prevent the cake from splitting as it cools. Leave to cool for about 1 1/2 hours, or to room temperature. Loosely cover the top of the tin with foil without touching the top of the cake and refrigerate for at least 6 hours until set.

To serve, release and remove the sides of the tin. Smooth the sides of the cake with a warmed knife or offset spatula, if necessary. Carefully spread an even layer of the citron tea syrup on top of the cake and then dip a knife into hot water and cut the cake into slices, rinsing the knife in hot water and drying it after each cut.

TIP: *To make digestive biscuit crumbs, break the biscuits into smaller pieces and place in a resealable plastic bag. Use a rolling pin to crush the biscuits into fine crumbs. Alternatively, you can pulse the biscuits in a food processor.*





◁ CITRON TEA POSSET

SERVES 4–6

The best way to describe this classic British dessert is as a cream-based lemon pudding. I top it with thinned citron tea syrup (*yujacha*), which is made from the Asian citrus fruit, *yuja* (in Japanese it is called *yuzu*), and has a delightful floral fragrance and bitter-lemon marmalade-like flavour that cuts through the sweetness of the posset really well.

I like to zest the lemon on a Microplane so it's very fine. If your tool results in larger bits of zest, you may wish to pass the flavoured cream mixture through a fine-mesh sieve before pouring it into serving glasses.

420 ml (14 fl oz) double cream

100 g (3¹/₂ oz) sugar

Grated zest and juice of 1 lemon

2 tbsp citron tea syrup (*yujacha*)

Crystallized Lemon Zest, to serve (optional)

IN A MEDIUM saucepan, combine the cream and sugar and gently simmer for about 3 minutes, stirring frequently, until the sugar has dissolved. Remove the pan from the heat and leave to cool until warm.

Whisk the lemon zest and juice into the cooled cream mixture. Pour into 4–6 serving glasses (I like to use martini glasses), small bowls or ramekins, cover each with clingfilm and chill in the fridge for about 3 hours until set.

Before serving, in a very small bowl, stir together the citron tea syrup and 1 tablespoon water. Spoon the liquid on top of each posset, swirling the glass so the top is evenly coated. Top with crystallized lemon zest, if liked.

TIP: *A nice alternative is to flavour the posset with omijacha, five-flavour berry tea, instead of yujacha. Omija are small red berries that have five flavours: sweet, sour, salty, bitter and spicy. The tea can be difficult to find, but it's worth your while to search for it.*



◁ SEAWEED SHORTBREAD

MAKES ABOUT THIRTY 3 × 2 CM (1¹/₄ × 3³/₄ IN) PIECES

It may seem odd to put seaweed in biscuits, but trust me, the mix of savoury, slightly briny, sweet and buttery somehow works and is used in many Asian sweets. The type of seaweed to look for is *kimjaban*. Generally used as a topping for rice or noodles, it's seasoned (usually with sesame oil, sugar and salt), roasted and shredded or crumbled. To finely crush them, put the *kimjaban* in a plastic bag and roll them with a rolling pin. If you have sheets of seasoned roasted seaweed (*kim*), though, you can use those, too. Just chop them before using.

250 g (9 oz) plain flour

85 g (3 oz) rice flour

1/4 tsp sea salt

16 g (1/2 oz) shredded or crumbled seasoned roasted seaweed (*kimjaban*), finely crushed

225 g (8 oz) unsalted butter, cut into cubes, at room temperature

100 g (3¹/₂ oz) caster sugar, plus extra for sprinkling

1 large egg, lightly beaten with a splash of water (egg wash)

1/2 tsp flaky sea salt, such as Maldon

PREHEAT THE OVEN to 150°C/300°F/Gas mark 2. Line a 23 cm (9 in) square baking tin with baking paper, letting some paper overhang on opposite sides to act as handles; set aside.

Combine the plain flour, rice flour and salt in a sieve and sift into a large bowl. Whisk in half of the seaweed and set aside.

In a large bowl, beat the butter with an electric mixer on medium speed for about 1¹/₂ – 2 minutes until fluffy. Scrape down the sides of the bowl with a rubber spatula, add the sugar and beat on high speed for 2 minutes until creamy. Add the flour mixture and beat on low until the dough resembles wet sand and holds together when squeezed. Press evenly into the prepared tin. Bake for 1 hour and 20 minutes until light golden. Set the baking tin on a wire rack and leave to cool for 5 minutes. Leave the oven on.

Using the baking paper as handles, lift the shortbread out of the tin and transfer to a chopping board. Cut the shortbread (while on the paper) into thirds and then into roughly 2 cm ($\frac{3}{4}$ in) wide pieces. Brush the tops lightly with the egg wash and sprinkle with some sugar, the remaining 2 tablespoons seaweed and flaky sea salt. Transfer the pieces to a baking sheet and spread them out so they're not touching. Bake for 10 minutes, so the sides dry out a bit, and then set aside until cool. Store in an airtight container.



Jujube Bar Cookies and Korean Coffee Brownies

◁ JUJUBE BAR COOKIES

MAKES ABOUT 72 COOKIES

This is my take on the Sicilian fig cookies called *cuccidati*, which are a fancier version of that classic American childhood fave, Fig Newtons. Everyone I give these cookies to loves them wholly. I am sure you will find many fans as well. To give it an Asian flair, I swap in jujubes (*daechu*) for the figs, plum wine for the brandy, and *yujacha*, citron tea syrup, for the orange marmalade. Jujubes are dried Chinese red dates, which are from a different family than the dates from the palm family (i.e., Deglet Noor and Medjool). They are mild flavoured, not very sweet and contain a small stone. Don't be tempted to purchase them already pitted, as they lose flavour once the stones are removed.

Filling:

- 115 g (4 oz) whole almonds, toasted and chopped
- 85 g (3 oz) walnut pieces, toasted
- 30 g (1 oz) pine nuts, toasted
- 1¹/₂ tsp ground cinnamon
- 1/8 tsp freshly grated nutmeg
- Pinch of sea salt
- 340 g (12 oz) jujube dates (*daechu*), stoned and roughly chopped
- 115 g (4 oz) sultanas
- 80 ml (3 fl oz) plum wine
- 240 g (8¹/₂ oz) citron tea syrup (*yujacha*)

Dough:

- 1 large egg
- 120 ml (4 fl oz) whole milk
- 1 tbsp vanilla extract
- 480 g (17 oz) plain flour, plus extra for dusting
- 160 g (5¹/₂ oz) granulated sugar
- 4 tsp baking powder
- 1/2 tsp sea salt

225 g (8 oz) unsalted butter, cut into cubes, at room temperature

1 large egg white, lightly beaten with a splash of water

50 g (1³ /4 oz) sliced unblanched almonds

Demerara sugar (optional)

FOR THE FILLING: In a food processor, combine the almonds, walnuts, pine nuts, cinnamon, nutmeg and salt and pulse until pebbly. Don't pulse too long, or the mixture will turn into a nut butter. Transfer to a bowl and set aside. Put the dates and raisins in the food processor and pulse until roughly chopped. Add the plum wine and citron tea syrup and process until a coarse paste forms. Add the nut mixture and process until relatively smooth, but still a little pebbly. Transfer the filling to a medium bowl, cover and chill for 4 hours, or overnight so the flavours can develop.

FOR THE DOUGH: In a small bowl, whisk together the egg, milk and vanilla and set aside. In the bowl of a stand mixer fitted with the paddle attachment, mix together the flour, granulated sugar, baking powder and salt on low speed. Gradually add the butter and mix for about 2 minutes until crumbly. Slowly pour in the egg mixture and mix for about 3 minutes until a smooth dough forms. Gather the dough into a ball, wrap tightly in clingfilm and rest in the fridge for 45 minutes.

Preheat the oven to 180°C/350°F/Gas mark 4. Line two baking sheets with baking paper.

Leave the dough to warm up a little and then divide it in half. Put one half on a lightly floured work surface and rewrap the other. Roll the dough into a 30 x 38 cm (12 x 15 in) rectangle about 5 mm (1 /4 in) thick. Trim the edges and cut the rectangle crossways into thirds (you should have three rectangles).

Divide the filling evenly into six portions, then roll each into a log about 30 cm (12 in) long. Working in batches, put one log in the middle of one piece of dough and gently press down to flatten it slightly so the log is 1 cm (1 /2 in) tall by 2.5 cm (1 in) wide. Fold the long sides of the pastry over the log and arrange it so it's seam-side down. Transfer to the baking sheet. Repeat with the remaining dough and filling, putting a total of three encased logs on each baking sheet.

Brush the tops with the egg white and sprinkle with the sliced almonds and demerara sugar (if using). Bake for 25–30 minutes, rotating the tins halfway through, until just lightly golden. Leave the logs to cool slightly and then transfer to a chopping board. While they're still warm, cut them crossways into 2.5 cm (1 in) pieces and leave to cool a little more or to room temperature before serving. Completely cooled cookies can be stored in an airtight container.

TIP: *If you like these cookies with a soft exterior, put them in a single layer in a container with a tight-fitting lid while still warm and cover. (They can be stored in layers when they are completely cooled.)*

KOREAN COFFEE BROWNIES

MAKES SIXTEEN 5 CM (2 IN) SQUARES

When it comes to brownies, people either fall into the chewy-fudgy camp or the cakey camp. The way I see it, if you want chocolate cake, you might as well make chocolate cake. These brownies are so dense and rich that you only need one square with a cold glass of milk, but you can also go all-out and top it with a scoop of [Caramel Doenjang Ice Cream](#) or any ice cream you like.

Coffee brings out the best in chocolate, so I like to add Korean instant coffee, which comes in individual packs complete with creamer and sugar, to my brownies. This recipe is really quick and easy and only requires one mixing bowl and a wooden spoon or rubber spatula, so you have no excuse to buy boxed brownie mix ever again.

115 g (4 oz) unsalted butter, plus extra for greasing the tin

115 g (4 oz) dark chocolate, roughly chopped

3 (3/8 -oz) packs Korean instant coffee (36 g/1 1/2 oz)

340 g (12 oz) sugar

1 tbsp vanilla extract

1/4 tsp sea salt

2 large eggs, at room temperature

125 g (4 1/2 oz) plain flour

2 tbsp natural cocoa powder (not Dutch-processed)

PREHEAT THE OVEN to 180°C/350°F/Gas mark 4. Grease a 20 cm (8 in) square tin with butter, line the base with baking paper cut to fit, and then grease the paper.

In the top of a double boiler over simmering water, heat the butter, chocolate and coffee, stirring occasionally, until the butter and chocolate have melted and the mixture is smooth. Remove from the heat and leave the mixture to cool slightly. Beat in the sugar, vanilla and salt with a wooden spoon or spatula. The mixture will look grainy, but don't worry, it will come

together later. Beat in the eggs, one at a time, beating well after each addition. Add the flour and cocoa and beat for a full minute.

Scrape the batter into the prepared tin, smooth the top and bake for about 30 minutes (if using a metal tin), until a toothpick inserted into the centre comes out with a few moist crumbs clinging to it. It will take a little longer if using a glass or ceramic tin.

Set the tin on a wire rack for about 45 minutes, or until cool enough to handle. Run a thin knife around the sides and then invert the tin onto a large plate or chopping board and peel off the paper from the bottom of the released brownie. Flip the brownie back onto the rack to cool completely. Cut into 5 cm (2 in) squares on a chopping board with a sharp knife.

SESAME AND CRYSTALLIZED GINGER CRUNCH

KKAE GANGJEONG

MAKES ABOUT TWENTY-FIVE 4 CM (1 1/2 IN) PIECES

Sesame crunch is a nutty candy that makes an appearance in many cultures, including Korea. Growing up in the States, I bought them individually wrapped from bins alongside caramels and other sweets. I like them just as much now as I did then, but when I make them I tend to gild the lily, adding crystallized ginger and dipping them in chocolate. One of the keys to good sesame crunch is to use very fresh sesame seeds. Sesame seeds can easily turn rancid, so be sure to taste them before you start the recipe. I usually buy them already roasted for the sake of convenience, but for this recipe, I toast them myself.

130 g (4 1/2 oz) raw sesame seeds

75 g (2 3/4 oz) honey

55 g (2 oz) sugar

Pinch of sea salt

2 tsp chopped crystallized ginger

1/2 tsp flaky sea salt, such as Maldon

115 g (4 oz) dark chocolate, chopped (optional)

PUT THE SESAME seeds in a large heavy-based frying pan. Turn the heat to medium and toast for 8 minutes, stirring occasionally, until the seeds are golden and starting to pop. Transfer to a plate and leave to cool.

Top a chopping board with a sheet of baking paper and set aside. In a large heavy-based frying pan, combine the honey, sugar, sea salt and 1 tablespoon water and simmer, without stirring but swirling the pan occasionally, until golden brown, about 5 minutes.

Using a heatproof spatula, stir in the sesame seeds and evenly coat. The mixture will be clumpy. Spread it on the baking paper and cover with another sheet of baking paper. Using a rolling pin, flatten the sesame

mixture into a 5 mm (1 / 4 in) thick square or rectangle. Uncover, top with the ginger and flaky sea salt, cover again and gently roll to press in the ginger. Set the sesame crunch aside until slightly warm. Cut into 4 cm (1 1 / 2 in) pieces using a sharp, lightly greased knife and then leave to cool completely.

If liked, melt the chocolate in the top of a double boiler over simmering water, stirring occasionally, until smooth. Dip the bottom half of each piece of sesame crunch into the chocolate, letting any excess chocolate drip off. Transfer to a piece of baking paper to set. When the chocolate has hardened, store the sesame crunch between layers of baking paper in an airtight container.





◁ SALTED CARAMEL PANCAKES

HOTTEOK

MAKES ABOUT TEN 10 CM (4 IN) PANCAKES

Hotteok, sweet pancakes filled with a brown sugar syrup and nuts, are beloved by young and old alike. These decadent treats were my sister Sonya's choice dessert when we were kids. In each bite, you crunch through a crispy golden crust, then through a chewy dough and finally into a gooey centre. I've jazzed up the classic recipe by substituting the brown sugar with muscovado sugar, which is richer and 'oozier' when melted, and mixing it with a touch of salt. Feel free to make your own version as well – I've seen these pancakes filled with everything from walnuts and honey to mixed seeds. And they're even better with a scoop of vanilla ice cream and/or whipped cream on top.

Dough:

360 ml (12 fl oz) whole milk

2 tbsp granulated sugar

1 pack (7 g¹ /4 oz) instant yeast

225 g (8 oz) bread flour, plus extra for dusting

150 g (5¹ /2 oz) sweet rice flour

1¹ /2 tbsp cornflour

1 /2 tsp sea salt

Filling:

125 g (4¹ /2 oz) muscovado sugar

75 g (2³ /4 oz) peanuts, roughly chopped

1 tbsp ground cinnamon

³ /4 tsp sea salt

Vegetable oil, for frying

FOR THE DOUGH: In a very small saucepan, heat the milk to about 41°C/105°F. Remove from the heat, add the sugar and yeast and whisk until

they have dissolved. Leave to stand in a warm place for 3–5 minutes, or until bubbling, to activate the yeast.

In a large bowl, combine the bread flour, rice flour, cornflour and salt. Slowly stir in the warm milk mixture until a sticky dough forms. Shape the dough into a ball in the base of the bowl and cover the bowl with a clean damp tea towel. Leave the dough to rise in a warm place for 1½–2 hours until doubled in size. Knock it back and let it rise for 1½ hours until doubled in size again.

FOR THE FILLING: Meanwhile, in a small bowl, mix together the muscovado sugar, peanuts, cinnamon and salt.

After the dough has risen a second time, dust a clean work surface with flour and turn the dough out onto it. Dust the top of the dough with some more flour and knead it a few times. Shape the dough into a fat, long log.

Cut the dough into ten equal pieces, shape each piece into a ball, set on the floured work surface, and cover with a clean tea towel or clingfilm. Dusting with flour as needed to prevent sticking, press a dough ball into a 10 cm (4 in) wide disc using your fingertips. Make sure the disc is uniformly thick so the finished pancake will be evenly filled with caramel.

Put the disc in your hand and slightly cup it. Spoon 1½–2 tablespoons of the filling into the centre of the disc. Seal the disc closed by wrapping the dough around the filling and pinching the edges together at the top. Once sealed, reshape gently to form a ball, set with the seam side down on the floured work surface and cover with a clean tea towel or clingfilm. Repeat with the remaining dough balls and filling.

In a large non-stick frying pan, heat 3 tablespoons of oil over a medium-high heat. Put two or three dough balls seam-side down in the pan and immediately flatten them with a spatula to a width of about 10 cm (4 in). Reduce the heat to medium-low and fry the pancakes for 3–4 minutes until golden brown and crispy on the bottom. Flip them and cook for a further 3–4 minutes until slightly springy to the touch.

Transfer the pancakes to a wire rack or kitchen paper-lined plate when done. Repeat with the remaining dough balls, wiping the pan clean and adding fresh oil for each batch. Leave the pancakes to cool slightly before serving. Beware, it's easy to burn yourself in your haste to gobble these up, as the insides are hot and oozing.

TIP: *If you can't find muscovado sugar, use dark brown sugar. The pancakes will still be delicious.*

SUGAR AND RED BEAN RAISED DOUGHNUTS

MAKES 16–18 DOUGHNUTS

You'll find red bean doughnuts or bread in most Korean pastry shops. Red bean paste often comes in cans in smooth and chunky options, but if all you can find is the latter, you can purée it in a food processor until smooth, if you like. A light dusting of sugar on the doughnut is the perfect finishing touch.

60 ml (2 fl oz) whole milk

300 g (10¹/₂ oz) plain flour, plus extra for beating and dusting

1 tbsp sugar, plus extra as needed for rolling

1¹/₂ tsp sea salt

1 tsp instant yeast

3 large eggs, lightly beaten

55 g (2 oz) unsalted butter, cut into cubes, at room temperature

270 g (10 oz) red bean paste

Vegetable oil, for frying

IN A VERY small saucepan, heat the milk to about 41°C/105°F. In the bowl of a stand mixer fitted with the dough hook, mix the flour, sugar, salt and yeast on low speed. Add the eggs and warmed milk and beat on medium speed for 5 minutes until a smooth but sticky ball of dough forms. With the mixer running on low speed, add the butter piece by piece, waiting for each piece to be incorporated before adding the next, until the dough completely pulls away from the sides of the bowl and becomes very smooth and supple, 8–10 minutes. Shape the dough into a ball, transfer to a lightly greased bowl and cover with a clean tea towel or clingfilm. Set in a warm spot and leave to rise for 2 hours, or until doubled in size.

Line a baking sheet with baking paper and set aside. Transfer the dough to a lightly floured work surface and roll out to a thickness of 5 mm (1/4 in). Using a 6 cm (2¹/₂ in) round cutter, cut out as many discs as you can and then cover the dough with a clean tea towel or clingfilm.

Take two discs, which will likely have contracted slightly, and stretch each one back to a diameter of 6 cm (2 1/2 in), if needed. Put 2 teaspoons of the red bean paste in the centre of one disc. Cover with the other disc and pinch and flatten the edges together, stretching the dough to a diameter of 7.5 cm (3 in). Using the cutter, cut the filled doughnut, twisting the cutter as you push down to seal the edges. Transfer the doughnut to the baking sheet and lightly cover with a clean tea towel or clingfilm. Repeat the process with the remaining dough discs and red bean paste.

Gather the dough scraps into a ball and roll out one more time. Cut out as many discs as you can. (If the re-rolled dough is very elastic, first wrap it in clingfilm and set aside for 10–15 minutes to let it relax.) Repeat the stretching, filling and cutting process with the discs and the remaining red bean paste. Once all the doughnuts are formed, set the baking sheet in a warm spot and leave the doughnuts to rise for about 30 minutes until they are doubled in size.

When the doughnuts are almost ready, pour some sugar into a shallow bowl and set aside. In a large, wide, heavy-based pot at least 13 cm (5 in) deep, heat 5 cm (2 in) of oil over a medium-high heat until it reaches 190°C/375°F. Working in batches of three or four, gently slip the doughnuts into the oil and fry, turning and submerging them occasionally with a slotted spoon, until deep golden brown and nicely puffed, about 2 minutes. Transfer to a wire rack or kitchen paper-lined plate to drain. Let the oil return to 190°C/375°F between batches.

Lightly roll the doughnuts in sugar, knocking off any excess. They are best eaten when still slightly warm.

TIP: *Try to cut as many discs as possible from the first rolling of the dough because the re-rolled dough won't rise as much. Any remaining scraps can be formed into small balls and fried.*

CRYSTALLIZED LEMON ZEST

MAKES ABOUT 2 TBSP

If possible, use organic lemons. Otherwise, be sure to scrub the lemons really well. If you don't have caster sugar, regular granulated sugar will work in a pinch. This recipe works with any citrus fruit.

2 large lemons

3 tbsp caster sugar

RUN A FOUR-PRONG curly lemon zester from one end of each lemon to the other to create long, thin strips of zest, working your way all the way around the fruit. On a large plate, toss together the zest and sugar. Spread the zest out in a single layer and leave to dry for about 30 minutes, tossing occasionally. Store in an airtight container. Tap off any excess sugar before using.



DRINKS



ROASTED BARLEY TEA

BORICHA

SERVES 6

Boricha, a nutty, caffeine-free tisane, is made with unhulled, roasted barley that is simmered in a pot of water. When I was a kid, my mum used loose barley and I loved to fish out the ‘cooked’ grains from the bottom of the pot and eat them. If you’re feeling lazy, nowadays it’s easy to find the barley in tea bags. You can brew it in a pot, or, for a lighter *boricha*, put it in a cup and pour boiling water over it.

Combining barley with the corn used in [Roasted Corn Tea](#) is also nice, as it lends sweetness. If you’d like to try it, use half barley and half corn.

2 litres (3¹/₂ pints) cold water, preferably spring water

50 g (1³/₄ oz) unhulled roasted barley

IN A MEDIUM SAUCEPAN, combine the water and barley and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 20 minutes. Pass the tea through a fine-mesh sieve, discard the solids and serve hot or cold (see Variation, below).

VARIATION:

Iced Barley Tea

Iced Boricha

At Korean restaurants, instead of glasses of water, you are often presented with iced barley tea. It’s very refreshing, especially when paired with spicy dishes. The tea is diluted with icy cold water so that there’s just a hint of barley flavour. At home, you can make it light like at the restaurants or just chill regular-strength brewed tea. If you are using barley tea bags, you can also make it like sun tea or just throw a couple of tea bags in a jug of water and leave it to steep in the fridge until you’ve achieved the desired strength.

ROASTED CORN TEA

OKSUSUCHA

SERVES 8

The corn roasted for tea is not the same as the sweet, juicy corn grilled on a barbecue. Rather, it's glutinous, starchy and chewy and has a very mild flavour. This Korean corn is an acquired taste if you didn't grow up with it. As with [Roasted Barley Tea](#), you can brew loose roasted corn kernels (found in the tea section of Asian markets, often next to the roasted barley) in a pot or steep tea bags in hot water. Corn tea is also caffeine-free.

2.3 litres (4 pints) cold spring water

85 g (3 oz) roasted corn kernels

IN A MEDIUM SAUCEPAN, combine the water and corn and bring to the boil over a high heat. Reduce the heat to a simmer and cook for 20 minutes. Pass the tea through a fine-mesh sieve, discard the solids and serve hot or cold.



RICE PUNCH

SIKHYE

SERVES 4-6

Sikhye is a lightly fermented and sweet cold beverage made by fermenting cooked rice in a barley malt powder liquid. My mum used to make this by the bucketful, and our laundry room was full of huge jars of this milky liquid. Instead of flavouring it with the traditional ginger and/or dried red dates (jujubes), I prefer a plump vanilla pod.

This recipe is a great way to use up leftover rice, but if you're making a fresh batch, cut back on the water a little so that it comes out a little drier.

2.3 litres (4 pints) cold spring water

140 g (5 oz) barley malt powder (*yeot gireum*)

350 g (12 oz) [Steamed White Rice](#), chilled or at room temperature

150 g (5¹/₂ oz) sugar, plus extra to taste

1 vanilla pod, split lengthways

Pine nuts, to serve

IN A LARGE BOWL, stir together the water and malt powder and then soak for about 2 hours. The malt powder will sink to the bottom of the bowl.

After the malt powder has soaked, in a slow cooker or rice cooker with a 'warm' function, stir together the rice and 100 g (3¹/₂ oz) of the sugar. (If you don't have a cooker, combine the rice and sugar in a medium ovenproof saucepan and preheat the oven to 95°C/200°F/lowest possible Gas mark.)

Without stirring up the sludgy malt powder sediment, ladle the liquid at the top of the bowl into the rice mixture. Stop when you reach the sediment. Mix well, cover the cooker and turn on the 'warm' function. (If you're using a saucepan, cover it and put it in the oven.) Leave to stand for 4-5 hours until a few grains of rice float to the surface. (This is to ferment the rice.)

Pass the rice mixture through a fine-mesh sieve into a large saucepan, reserving the rice. Add the remaining 50 g (1³/₄ oz) sugar to the saucepan and bring the liquid to the boil over a high heat, stirring until the sugar has dissolved. Reduce the heat to a simmer and cook for 10 minutes, skimming off any foam. Scrape the vanilla pod seeds into the saucepan, add the pod and stir. Taste and add more sugar, if you like. Set aside to cool to room temperature and then refrigerate until very cold.

Meanwhile, rinse the reserved rice under cold water, drain and store separately in the fridge. To serve, spoon the punch into cups or bowls, add a spoonful of rice to each, and top with a couple of pine nuts.

CINNAMON AND PERSIMMON PUNCH

SUJEONGGWA

MAKES 2 LITRES (3¹/₂ PINTS); SERVES 8

Cinnamon sticks, fresh ginger and dried persimmons are the base for this deliciously fragrant, sweet and spicy punch. While this ‘digestif’ is often served during the Lunar New Year and Moon Festival celebrations, it’s easy enough to make a big batch to stash in the fridge for a daily swig. This can be served hot or cold, but I prefer it icy cold. I also like to make it into [Cinnamon and Persimmon Punch Sorbet](#) .

2.3 litres (4 pints) water

12 cinnamon sticks, rinsed

20 cm (8 in) knob fresh ginger, peeled and thinly sliced

130 g (4¹/₂ oz) brown sugar

4 dried persimmons (*gotgam*), stems removed

Ice cubes, to serve

Pine nuts, to garnish

ADD THE WATER, cinnamon and ginger, to a large pot. Bring to the boil over a high heat, then reduce the heat to a simmer. Partially cover and simmer for 40 minutes. Add the sugar and stir until it has dissolved, then remove from the heat. Strain through a fine-mesh sieve into a large bowl or jug and add the persimmons. Set aside to cool to room temperature, then cover and refrigerate for at least 2 hours until well chilled.

To serve, pour the punch over ice in bowls or cups and garnish with pine nuts. The soaked persimmons can also be sliced or left whole as a garnish, if you like.

TIP: *Look for soft, plump, dried persimmons in the produce section of Korean markets. They are often packed tightly wrapped in clingfilm on Styrofoam trays.*



SOJU INFUSIONS

I have to thank my talented bar manager, Kristian Breivik, for his creative takes on soju below, and the cocktails to follow in the next pages. At Jinjuu, our soju cocktails and infusions complete our contemporary Korean menu. I am a massive fan of Hwayo Soju, as it is only made from rice and water. If you cannot find this particular brand, Jinro is a great substitute as well.

The following three infusions can be chilled and taken as shots or used to make the other cocktails in this section. The recipes can be scaled up or down as liked.

CELERY AND BLACK PEPPER SOJU INFUSION

Fill a 1.5 litre (2¹/₂ pint) jar with a tight-fitting lid halfway with 5 cm (2 in) long celery sticks. Add 3 tablespoons whole black peppercorns and fill the jar with soju. Cover and leave to stand at room temperature for at least a day and up to a week, making sure the soju covers the celery. Keep refrigerated. Strain before serving.

LYCHEE SOJU INFUSION

Fill a 1.5 litre (2¹/₂ pint) jar with a tight-fitting lid two-thirds of the way with peeled and stoned fresh lychees. (Drained canned lychees will work in a pinch.) Fill the jar with soju, cover and leave to stand at room temperature for at least a day and up to a week, making sure the soju covers the fruit. Keep refrigerated. Strain before serving.

RED PLUM SOJU INFUSION

Fill a 1.5 litre (2¹/₂ pint) jar with a tight-fitting lid halfway with halved stoned unpeeled red plums. Fill the jar with soju, cover and leave to stand at room temperature for at least a day and up to a week, making sure the soju covers the fruit. Keep refrigerated. Strain before serving.



◁ SPICED KIMCHI MARY

MAKES 1 DRINK

We literally cannot make this drink fast enough to keep up with the demand. It flies off the bar, and customers say it is the best Bloody Mary in town. It's making my bar manager, the inventor, Kristian Breivik, quite famous. It goes particularly well with our [Roasted Pork Belly Lettuce Wraps](#) as a Korean take on the classic Sunday roast.

Lime wedge

***Gochugaru* (Korean chilli flakes)**

Ice cubes

7 tbsp tomato juice

60 ml (2 fl oz) Spicy Kimchi Mix (right)

60 ml (2 fl oz) Celery and Black Pepper [Soju Infusion](#)

1 celery stick, to serve

Prawn crisps (optional)

RUB THE LIME wedge around the outside rim of a tall glass and then roll the rim of the glass in the chilli flakes. Fill the glass with ice. Combine the tomato juice, kimchi mix and soju infusion in the glass and stir for 10 seconds. Garnish with the celery stick. Serve prawn crisps alongside for snacking, if you'd like.

SPICY KIMCHI MIX

MAKES ABOUT 70 ML (2¹ /2 FL OZ)

5 tsp kimchi juice from [Cabbage Kimchi](#) or jarred kimchi base

5 tsp tomato cocktail with clam juice, preferably Clamato

2 tsp Sriracha sauce or other hot sauce or chilli sauce

1 tsp *gochujang* (Korean chilli paste)

1 tsp fresh lime juice

IN A SMALL BOWL, stir together all the ingredients.



◁ LYCHEE LOVER

MAKES 1 DRINK

The ever-popular lychee takes centre stage here with its fragrant sweet notes and alluring pinkish hue. A little bubbly, either Champagne or prosecco, makes this cocktail festive, and it is a perfect way to make any party feel a bit more luxurious. The infused lychee soju is great on its own as well, served chilled.

7 tsp Lychee **Soju Infusion**

5 tsp lychee liqueur

2 tsp fresh lime juice

60 ml (2 fl oz) sparkling wine

1 strip lemon peel, to garnish (optional)

1 peeled and stoned lychee, preferably fresh, to garnish (optional)

COMBINE THE SOJU infusion, lychee liqueur and lime juice in a cocktail shaker filled with ice and shake hard for 10 seconds. Strain into a champagne flute and top with the sparkling wine. Garnish with the lemon peel and/or lychee.



◁ THE PSY SOUR

MAKES 1 DRINK

Look for Korean ginseng drink with honey in Korean markets. It usually comes in small clear bottles; the most popular brand is Royal King. If you cannot find it, Honey Syrup (right) is a good substitute. *Yuja*, an Asian citron fruit, is called *yuzu* in Japanese and is available at Japanese markets. Lemon juice will do in a pinch. We serve ours with a ginseng sweet and a traditional Hwatu playing card.

7 tsp 41% soju, preferably Hwayo

5 tsp *yuja* juice or fresh lemon juice

1 tbsp Kamm & Sons Ginseng Spirit

1 tbsp Korean ginseng drink with honey or [Honey Syrup](#)

1 large egg white

Dash of lavender bitters (optional)

1 strip lemon peel, to garnish (optional)

1 piece ginseng sweet, to garnish (optional)

COMBINE THE SOJU, *yuja* juice, ginseng spirit, ginseng drink, egg white and bitters in a cocktail shaker and shake for 10 seconds. Fill the shaker with ice and shake hard for a further 15 seconds. Strain into a cocktail glass and garnish with the lemon peel and/or ginseng sweet, if liked. Drink the cocktail before and after eating the ginseng sweet to experience the difference in flavour.

HONEY SYRUP

MAKES ABOUT 4 TSP

2¹/₂ tsp honey

1¹/₂ tsp hot water

IN A SMALL BOWL, stir together the honey and hot water until the honey has dissolved.



◁ JINJUULEP

MAKES 1 DRINK

This Korean twist on a classic julep, served at my restaurant, Jinjuu, swaps out mint in favour of peppery perilla leaves. The plum soju also adds a great undertone of stone fruit flavour and welcomed sweetness. I like to serve it in a clear glass to show off the gorgeous leaves.

6 large perilla leaves (*ggaennip*), also known as sesame leaves

8 tsp blended Scotch whisky

7 tsp Red Plum [Soju Infusion](#)

1 tbsp Simple Syrup (below)

Icing sugar, to garnish

COMBINE 5 OF THE perilla leaves, the whisky, soju infusion and simple syrup in a stainless-steel cup and fill halfway with crushed ice. Stir well until frost forms on the cup. Top with crushed ice and garnish with the remaining perilla leaf and a dusting of icing sugar.

SIMPLE SYRUP

MAKES ABOUT 90 ML (3 FL OZ)

50 g (1³/₄ oz) sugar

IN A VERY small saucepan, combine the sugar and 60 ml (2 fl oz) water and simmer until the sugar has dissolved. Leave to cool completely.



◁ SOJU BOMBS

Soju bombs are one of the most popular drinks in Korean bars. I like to pair them with my [Chilli Bombs](#) .

CLASSIC SOJU BOMB

MAKES 1 DRINK

POUR CHILLED SOJU into a shot glass and drop into a glass of cold beer. Chug. If you want to be more specific, use a ratio of 3 parts soju to 7 parts beer.

COKE, SOJU AND BEER

COJINGANMEK

MAKES 1 DRINK

This is a variation on the Classic Soju Bomb. The sweet cola helps with the bitterness.

FILL A SHOT glass with cold Coca-Cola or other cola and set it in a small beer glass. Fill a second shot glass with cold soju and set it atop the shot glass of cola. Fill the glass with cold beer. Chug.

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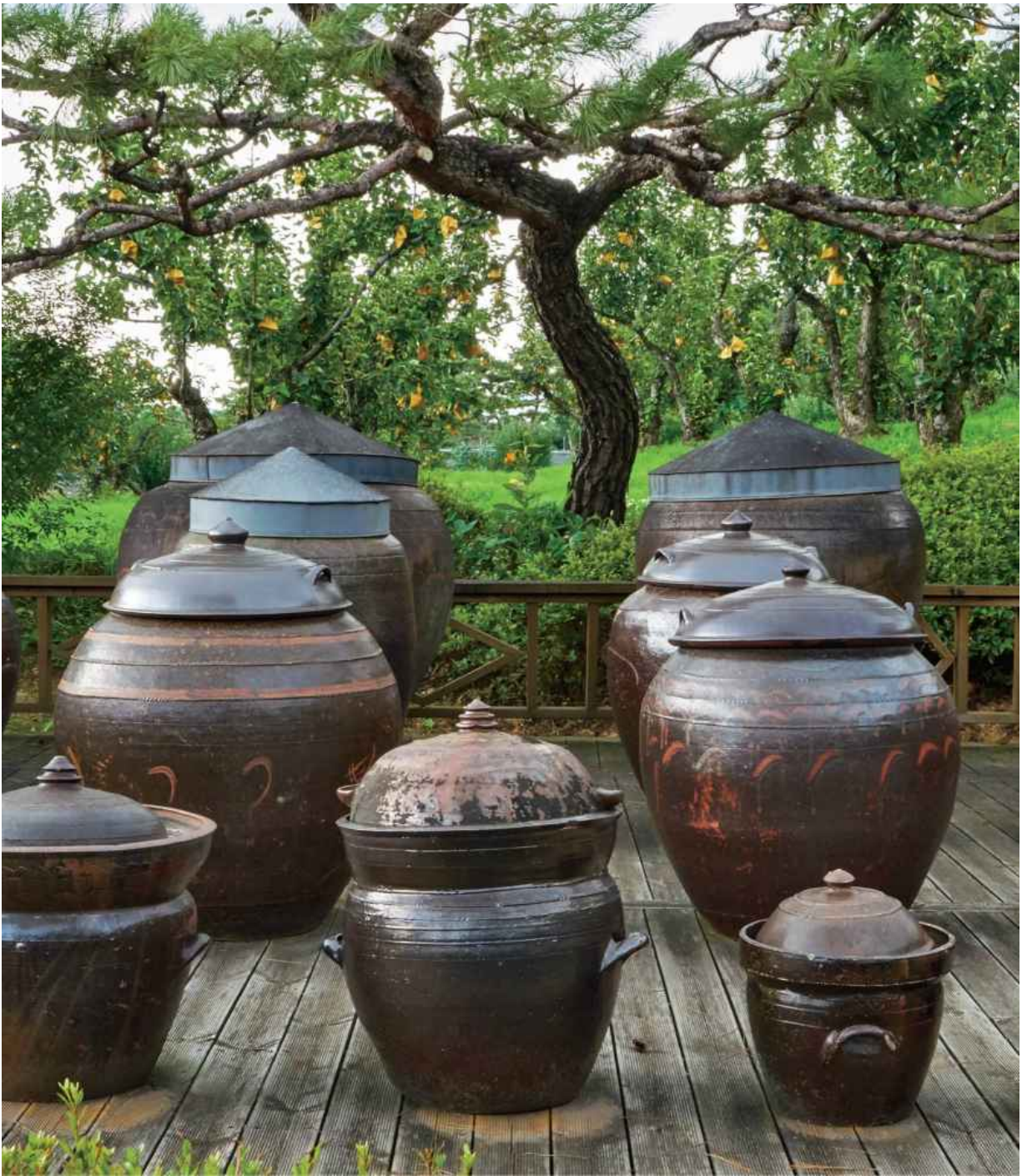
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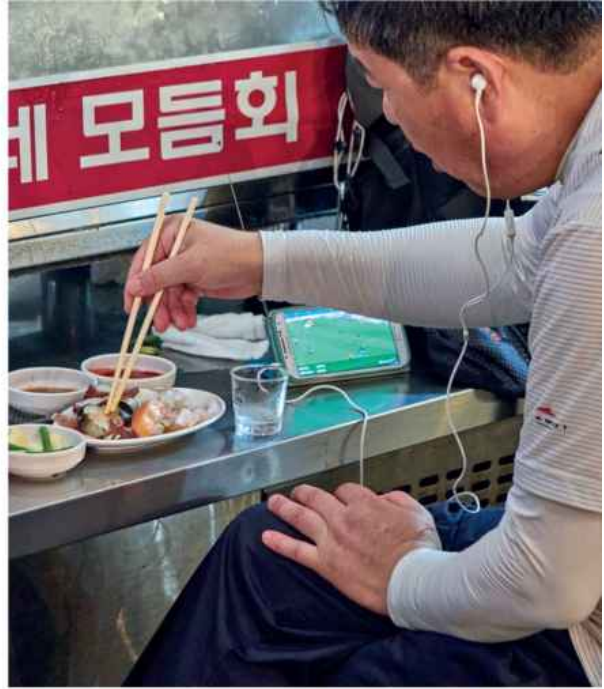






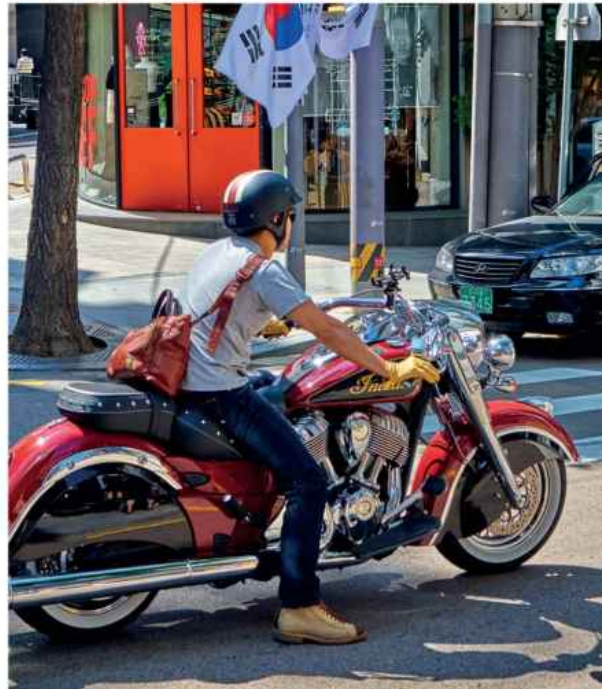








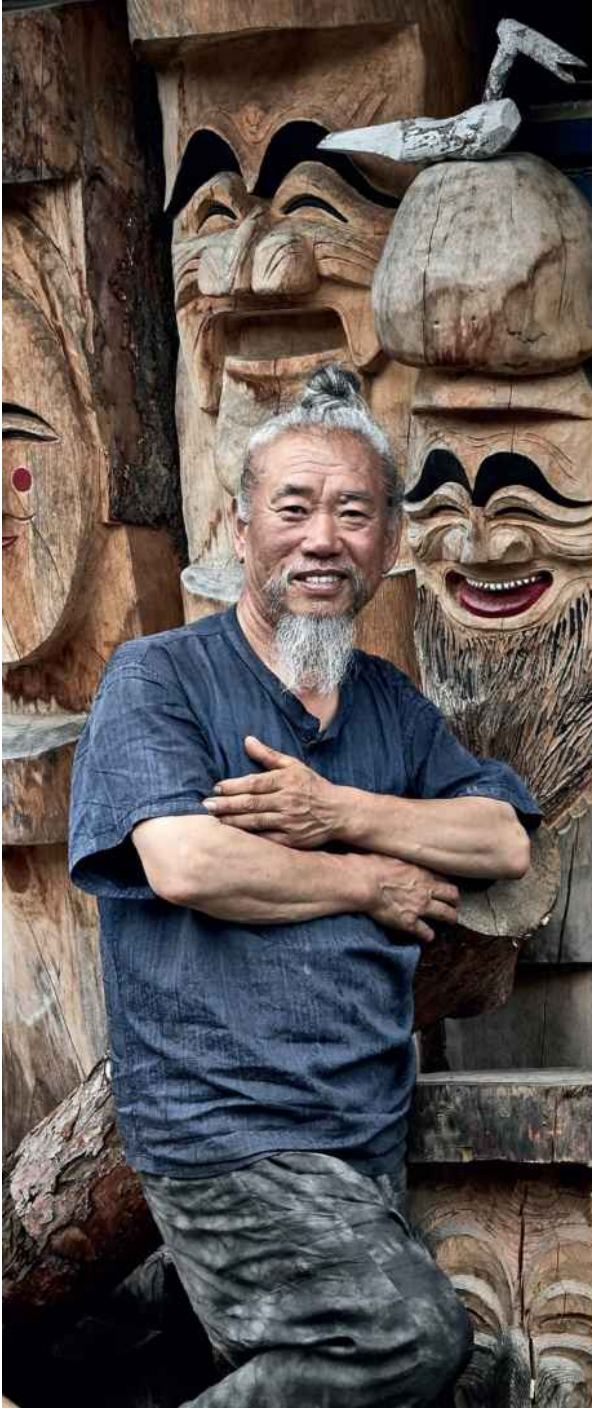












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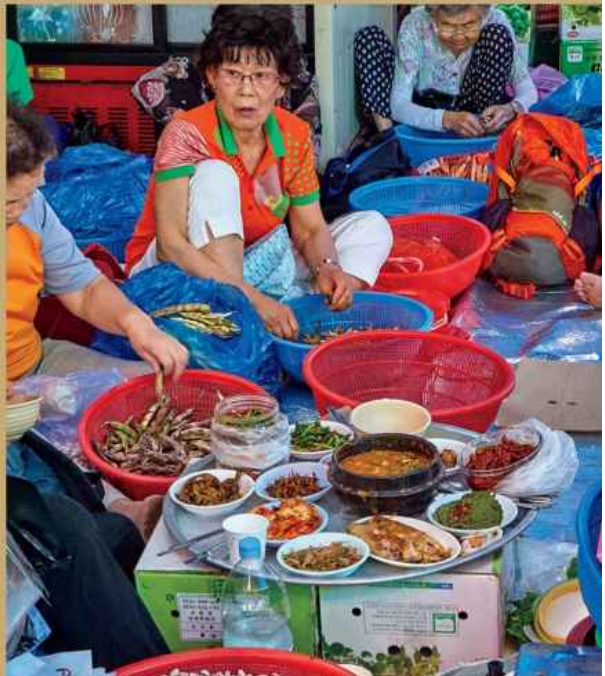
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