

London
Cookery
School

**KOREAN
KITCHEN**
ellie chang

KIMCHI JEON

(Kimchi Pancake)

Ingredients

Half cup chopped Kimchi
Half cup chopped onion
Half cup of batter :
(1/3 flour +1/3 corn flour +1/3 bread crumbs)
1 tsp chilli powder
¼ tsp salt
¼ tsp sugar
Half Cup cold water
1 tbsp vegetable oil

1. Put in and mix all ingredients in a bowl except oil.
2. Heat a pan with veg oil on medium-high heat
3. When the pan is well heated, pour and spread the mixture.
4. Press thin and make a round shape
5. Flip it when bottom is well cooked.
6. Serve with dipping sauce

- Making dipping sauce

Mix 1 tsp of soy sauce, 1 tsp vinegar, ½ tsp chilli flakes, 1 tsp chopped onion, ¼ tsp sugar



BIBIMBAP

(serves 2)

Ingredients

100g thin slices or minced beef
100g carrots, sliced into matchstick
100g zucchini (courgette), sliced into half moon shape
1 red bell pepper sliced into matchstick
100g bean sprouts
250g spinach
2 eggs
4 tsp gochujang (Korean chilli paste)
Salt, sugar, soy sauce, sesame oil, black pepper, sesame seeds, oil
1 cup of short grain rice



1. Wash the rice and put in a saucepan with 1 and a half cup of water. Bring to boil on high heat with lid on. Once it boils, lower the heat to very low and simmer for 15 minutes.
2. Season beef with 2 tsp of soy sauce, 2 tsp of sugar, black pepper, 1 tsp of sesame oil. After 20 minutes, stir fry in a frying pan.
3. Season sliced zucchini, carrot, red pepper with pinches of salt, and stir fry in order of lighter to darker colour. Pan fry 2 eggs to sunny side up
4. Boil 3 cups of water in a sauce pan. Blanch spinach for 10 seconds and bean sprouts for 30 seconds separately. Gently squeeze water out. Season with $\frac{1}{4}$ tsp of salt, $\frac{1}{4}$ tsp sesame oil and sprinkle with sesame seeds.

5. Place a cup of steamed rice on the bottom of a large round bowl. Lay the beef and vegetables in a round shape. Add 2 tsp of gochujang in centre, place a fried egg on the top. Drizzle with sesame oil over the bibimbap, garnish with sesame seeds and chopped spring onion.
6. Instruct the guests to mix all food until well coated with gochujang, Enjoy.

OYEE MUCHIM

(Cucumber salad side dish)

Ingredients

1. Half a cucumber, Soy sauce, Sesame oil, Sesame seeds, Chilli powder, Minced garlic, Chopped spring onion
2. Cut half of Cucumber into half moon shape, 5mm wide. Put in a bowl
Season with 1 tsp of soy sauce, ½ tsp of sesame seed oil, ¼ tsp of sesame seeds, ½ tsp of chilli powder, ½ tsp of minced garlic and ½ tsp of chopped onion.
3. Serve in a serving plate



HOOG IM JA ICE CREAM

(Black sesame seed ice cream, serves 4)

Ingredients

25g black sesame seeds
30g agave syrup
400 ml tin of coconut milk
50g unrefined sugar
Pinch of salt
1 and a half Tbsp cornflour

1. Put sesame seeds in a dry frying pan on medium heat. Once they begin to pop, remove them from heat and cool. Blitz the seeds in a coffee grinder or food processor until finely ground. Place in a bowl and mix with agave syrup to form a paste.
2. Heat half of coconut milk, sugar and salt in a thick sauce pan over medium-low heat until the sugar has dissolved.
3. In a bowl, pour remaining coconut milk and corn flour. Whisk slowly until there are no more lumps.
4. Pour the coconut and corn flour mix into a sauce pan, mix all together on a medium-high heat, cook and stir constantly for 4 to 6 minutes until it thickens.
5. When thickened, pour the mix into a bowl with sesame seeds paste. Combine well the mixture. Place parchment paper on surface preventing forming skin. Leave to cool completely. Refrigerate for 1 to 2 hours until well chilled.
6. Place it on a metal tray and keep in a freezer for 40 minutes. After 40 minutes, use a fork and break down the ice crystals and place back in the freezer for another 40 min. Repeat this process twice more at a 40 minute interval. You can blitz it all in a food processor at a final stage to make it really smooth. Return to the tray to leave it in the freezer to set fully. Remove 15 minutes before serving to soften.

