



fresh produce



• seafood



• gourmet



Kimchi

Serves: 4

prep/cooking time 45mins

Ingredients

Ingredients for Curing

- 1 whole Korean Ssam cabbage
- ¼ cup sea salt
- Water
- 1/2 pc Korean singo pear, peeled & cut into 2 inches long
- Scallions, cut into 2 inches thick

Ingredients for Kimchi paste

- 1 clove garlic
- 2 slices ginger
- ½ pc Korean Onion
- 1 pc fresh red chili
- 1½ cup chili powder
- 200 ml fish sauce
- 2 tbsp sugar
- *Blend all the above ingredients

Preparation

Instructions for Curing

1. In a bowl, soak the cabbage in salt and water for 6-8 hours. Ensure every part of the cabbage is submerged in the water.
2. Drain, rinse and squeeze the liquid out. Save salt water for later.

Instructions for Kimchi

1. Spread the blended Kimchi sauce in the singo pear, scallions and each ssam cabbage layer, ensuring every leaf is coated with it.
 2. Pack tightly in a jar, leaving 2 inches at the top. Pour a little bit of the salt water in the jar and let it ferment for 3-5 days in the fridge. Serve on its own or with rice.
- * Kimchi can be refrigerated for up to a few months, in which it will continue to ferment and develop more flavour.