

# Gimbap & Sambal Belacan

serves 2 | prep & cook time 45mins

## Ingredients

### Gimbap



- 2 cups rice
- 20 pcs Korean Perilla Leaves, cut
- 2 dried seaweed sheets (gim / sushi nori)



- ½ pcs Korean Incubator Pumpkin, sliced
- 20 pcs blue pea flower
- 2 eggs, beaten
- ½ cup petai beans
- Toasted sesame seeds
- Sesame oil
- Garlic
- Sea salt

### Sambal Belacan



- 1 cup birds eye chili
- 1 tbsp belacan
- 1 whole Korean Onion
- 4 tbsp calamansi juice
- Salt to taste



## Instructions for Rice

1. Pour boiled water over the blue pea flowers. Let it soak for a few minutes until the water turns dark blue. Once cooled, strain to extract blue liquid. Set aside.
2. In a rice cooker pot, add rice, suitable amount of water and butterfly pea flower water.
3. Once it's cooked, cool it, then gently mix in ½ tsp sea salt, 1 tsp sesame seeds and 2 tsp sesame oil.

## Instructions for Perilla Leaves

1. In a separate pot, parboil the Perilla Leaves in boiling water for 1 minute.
2. Drain the water and gently squeeze the leaves to remove any excess water.
3. Add 1/8 tsp salt and ½ tbsp sesame oil to the Perilla Leaves and mix well.

## Instructions for Egg

1. Pre-heat pan with a dash of cooking oil.
2. Add egg and cook both sides well over medium heat.
3. Once cooled, cut omelette into long strips. Set aside.

fresh ingredients available at k fresh outlets and selected online retailers.

### Instructions for Incubator Pumpkin

1. Stir-fry Incubator Pumpkin with a dash of oil and garlic. Set aside.

### To Assemble Gimbap

1. Place a sheet of dried seaweed on a bamboo rolling mat.
2. Spread the blue pea rice evenly.
3. Then top it with other ingredients.
4. Carefully roll the gimbap, ensuring it is tight.
5. Cut into small pieces and eat with sambal belacan.

### Instructions for Sambal Belacan

1. Blend all the ingredients into a food processor.

\*Recipe from Seri Dewi, winner of #KDapurMerdeka



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