

WORLD CULINARY ARTS:

Korea



**THE WORLD'S PREMIER
CULINARY COLLEGE**

Recipes from

Savoring the Best of World Flavors:

Korea

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SPICY BEEF SOUP

YUKKAEJANG

Yield: 2 gallons

Ingredients	Amounts
Beef bones	15 lb.
Beef, flank, trim, reserve fat	2½ lb.
Water	3 gal.
Onions, peeled, quartered	2 lb.
Ginger, 1/8" slices	2 oz.
All-purpose flour	½ cup
Scallions, sliced thinly	1 Tbsp.
Garlic, minced	½ Tbsp.
Korean red pepper paste	½ cup
Soybean paste, Korean	1 cup
Light soy sauce	1 tsp.
Cabbage, green, ¼" wide chiffonade, 1" lengths	4 cups
Bean sprouts, cut into 1" lengths	2 cups
Sesame oil	1 Tbsp.
Kosher salt	as needed
Ground black pepper	as needed
Eggs, beaten lightly	4 ea.

Method

1. The day prior to cooking, blanch the beef bones. Bring blanched bones and beef to a boil, lower to simmer. Remove beef when it is tender, plunge in cold water for 15 minutes. Pull into 1-inch length strips, refrigerate covered. Add onions and ginger, simmer for an additional hour, or until proper flavor is achieved. Strain, cool, and store for following day (save fat skimmed off broth).
4. On the day of service, skim fat off broth - reserve, reheat.
5. Render beef fat, browning slightly. Strain, transfer ¼ cup of fat to stockpot (discard remaining fat), add flour to create roux, and cook for 5 minutes on low heat.
6. Temper in hot broth, bring to a boil.
7. Add scallions, garlic, red pepper paste, soybean paste, soy sauce, and cabbage. Return soup to a boil.
8. Taste, adjust seasoning with salt and pepper.
9. Add eggs and stir gently to create "egg drop" effect.

SPINACH SALAD

SHE GHUM CHI NAMUL

Yield: 8 portions

Ingredients	Amounts
Spinach, stems removed, washed	3 bu.
Light soy sauce	2 Tbsp.
Garlic cloves, minced	2 ea.
Scallions, thinly sliced	2 ea.
Sugar	1 tsp.
Sesame oil	1 tsp.

Method

1. Bring a large pot of salted water to a boil over high heat, add the spinach, and blanch for 5 seconds and shock until cold. Drain and squeeze out excess water, transfer to a cutting board.
2. Cut the pile of spinach into thirds and set aside. Mix the remaining ingredients together in a small bowl. Add to spinach, and toss well.

Source: Adapted from *Savour*, by Rich Lan

KOREAN GREEN ONION AND SHRIMP PANCAKES

Ingredients	Amounts
<i>Sauce</i>	
Soy sauce	6 Tbsp.
Cilantro, finely chopped	4 Tbsp.
Green onion, finely chopped	2 ea.
Rice wine vinegar	2 Tbsp.
Sugar	2 tsp.
Sesame oil, toasted	2 tsp.
Ginger, grated	2 tsp.
<i>Pancakes</i>	
Eggs	2 ea.
Ice water	2 cups
Flour	2 cups
Vegetable oil	5 Tbsp.
Salt and ground black pepper	to taste
Rock shrimp	½ lb.
Green onions, trimmed, quartered lengthwise, cut into 3" lengths	10 ea.
Zucchini, trimmed, sliced into fine julienne	2 ea.
Carrot, peeled, cut into fine julienne	2 ea.
Fresh chives, minced	¼ cup

Method

1. *For the dipping sauce:* Combine all the ingredients together and leave at room temperature (if preparing ahead of time).
2. *For the pancakes:* Mix the eggs well. Stir into the ice water. Gently stir in the flour, salt, and pepper—just to loosely combine.
3. Stir in the rock shrimp, scallions, carrots, zucchini, and chives. The mixture should be lumpy.
4. Heat the 1 teaspoon of oil in a nonstick skillet over medium-low heat.
5. Pour out approximately ½ cup of the batter (6- to 8-inch circle).
6. After approximately 3 to 5 minutes when the egg mixture has begun to set, flip the pancake and cook the other side. Press with a spatula to ensure that the batter cooks through. Repeat with the remaining batter. Serve with dipping sauce.

MARINATED BEEF SHORT RIBS

GALBIGUI

Ingredients	Amounts
Beef ribs (prepared galbi)	2 lb.
<i>Seasoning</i>	
Soy sauce	½ cup.
Asian pear, peeled, cut	1 ea.
Garlic, peeled	12 ea.
Sugar	4 Tbsp.
Green onions, cut	6 ea.
Sesame oil	4 Tbsp.
Ground black pepper	½ tsp.
Rice, steamed	as needed
Green onions, julienne	1 cup
Sesame seeds, toasted	¼ cup
Kim chee	as needed
Iceberg lettuce leaves	2 hd.

Method

1. *For the seasoning sauce:* Combine the pears, green onions, garlic, soy sauce, sesame oil, black pepper, and sugar in a food processor. Mix all together.
2. Add the seasoning sauce to the beef ribs and mix well.
3. Broil the ribs on a hot grill.
4. Serve with steamed rice, green onions, toasted sesame seeds, kim chee and lettuce leave to wrap in.

Source: Myung Sook Lee, as presented at the Worlds of Flavor International Conference & Festival. Published with permission of the author. All rights reserved.

STIR-FRIED SWEET POTATO GLASS NOODLES

JAP CHAE

Yield: 5 portions

Ingredients	Amounts
Mushrooms, oak, dried	10 ea.
Mushrooms, wood ear, dried	1 oz.
Noodles, sweet potato	18 oz.
Scallion, trimmed, thinly sliced	3 ea.
Light soy sauce	½ cup
Sesame oil, dark/toasted	1 Tbsp.
Sugar	2 Tbsp.
Vegetable oil	½ cup
Onions, thinly sliced with the grain	6 oz.
Garlic cloves, minced	8 ea.
Red bell pepper, julienne	4 oz.
Cabbage, green, ¼" chiffonade	10 oz.
Carrot, julienne	6 oz.
Kosher salt	as needed
Ground black pepper	as needed
Eggs, beaten lightly 1/8" thin omelets, cut julienne	5 ea.

Method

1. Rehydrate the shiitake mushrooms in cool water overnight. Cut off entire stem and discard (or use for stock). Cut caps into 1/8-inch wide strips. Reserve re-hydration water to moisten noodles during cooking process if necessary.
2. Rehydrate the wood ear mushrooms. Trim off hard nodules, cut into 1/8-inch wide strips.
3. Pour boiling water over noodles, cover by at least 2-inches. Soak until rehydrated and elastic, about 8 to 10 minutes. Drain, rinse with cool water, reserve.
4. Whisk together scallions, soy sauce, sesame oil, and sugar.
5. Heat the oil in a wok, stir-fry the onions and garlic until aromatic.
6. Add mushrooms, peppers, cabbage, and carrots, and stir-fry until vegetables are almost cooked through.
7. Add the noodles, stir-fry until heated through.
8. Add the soy sauce mixture, season with salt and pepper, and toss well. If mixture appears dry, use shiitake rehydration liquid to moisten lightly.
9. Transfer to serving plate, garnish with omelet julienne.

HOT AND SPICY CUCUMBER CHUNKS

OI KKAKTUGI

Yield: 8 portions

Ingredients	Amounts
<i>Rice porridge</i>	
Rice flour	1 Tbsp.
Water	$\frac{3}{4}$ cup
Cucumber, small pickling or Japanese	3 lb.
Kosher salt	2 $\frac{1}{2}$ oz.
Rice Porridge (see above)	1 recipe
Fish sauce	2 oz.
Garlic, chopped	1 $\frac{1}{2}$ oz.
Ginger, chopped	$\frac{1}{2}$ oz.
Sugar	$\frac{1}{2}$ oz.
Korean chile flakes	1 $\frac{1}{2}$ oz.
Daikon, julienne	$\frac{1}{2}$ lb.
Carrot, julienne	1 cup
Scallions, sliced thin	2 oz.

Method

1. *For rice porridge:* Combine rice flour and water. Bring to a boil and cool.
2. Trim both end of the cucumber, quarter and cut into $\frac{1}{2}$ -inch chunks. Sprinkle with salt and toss to mix. Set aside for 30 minutes. Drain the cucumbers and reserve the liquid.
3. To make the seasoning, combine the rice porridge, fish sauce, garlic, ginger, sugar, salt, and chile flakes. Add radish, carrots, scallion, cucumber and reserved liquid. Toss gently to mix.
4. Put everything in a container. You can serve this kimchee immediately or refrigerate it.

Source: 1999 Periplus Editions, Ltd, The Kimchee Cookbook

CABBAGE KIMCHI

Yield: 10 portions

Ingredient	Amount
Napa cabbage	2 lb. (about 1 hd.)
Kosher salt or sea salt	3 oz.
Korean red pepper powder	2 Tbsp.
Garlic cloves, chopped coarsely	4 ea.
Ginger, minced	½ Tbsp.
Scallions, cut into ½" lengths	4 ea.
Daikon, julienne	½ cup
Water	2 Tbsp.
Fish sauce	2 Tbsp.
Sugar	1 Tbsp.

Method

1. Wash cabbage and drain well. Cut into half or quarters. Spread open leaves of cabbage, and sprinkle with salt between each layer. Place in colander cut side down, covered at room temperature, for 2 to 3 hours.
2. Combine pepper powder, garlic, ginger, scallions, water, fish sauce and sugar. Coat cabbage leaves, inside and out with this paste. Transfer cabbage into non reactive container. Add 1 cup of liquid from previous batch of kimchi, cover tightly with plastic directly on the cabbage, press to make juices submerge cabbage. Cover tightly with plastic wrap over container.
3. Transfer to refrigerator to age for at least the next 3 weeks (6-12 weeks will give you a stronger, more sour kimchi. If time is short you may store kimchi at low room temperature 55-65 and it will ferment in about 5 days).
4. When the fermentation is complete, remove cabbage from liquid, detach leaves from core and roll leaves into cylinders.

Notes: Fish sauce may be left out for a vegan preparation

This technique may be applied to a variety of vegetables. Commonly used are radishes, turnips, cucumbers, daikon and mustard greens.

A common technique for preserving fish such as shrimp and squid is to roll the fresh raw fish in the fresh cabbage leaves before the fermentation begins. Allow the fish to age with cabbage, when the cabbage is done the fish will be preserved and "cooked." It may be eaten like this without cooking. Very tasty.

SOYBEAN SPROUT SALAD

CONG NAMUL

Yield: 10 portions

Ingredient	Amount
Soybean sprouts, fresh, rinsed	8 cups
Kosher salt	to taste
Garlic clove, minced, peeled	2 ea.
Scallion, trimmed, chopped	2 ea.
Sesame oil	2 tsp.
Sesame seeds, toasted	½ tsp.
Ground black pepper	to taste

Method

1. Place the fresh soybean sprouts in a medium bowl, add 1 teaspoon salt, and toss well. Heat a heavy-bottomed pot over medium high heat. Add the sprouts, cover, and cook, shaking pot over the flame 3 to 4 times, until steam shoots out from under the lid, about 2 minutes.
2. Drain, transfer to a medium bowl, and set aside to cool. Add the garlic clove, scallion, sesame oil, and toasted sesame seeds. Season to taste with salt and pepper. Mix well. Cover and refrigerate until chilled.

GARLIC PORK AND ASPARAGUS PANCAKES

Yield: 8 portions

Ingredients	Amounts
Water, iced	3 cups
Eggs, beaten until frothy	3 ea.
All-purpose flour, sifted	3 cups
Sugar	2 Tbsp.
Salt	½ tsp.
Sesame oil	4 tsp.
Korean red pepper	½ tsp.
Asparagus, trimmed, cut into ½" pieces	1 lb.
Pork shoulder, ground	1 lb.
Scallions, julienned	12 ea.
Garlic cloves, large, peeled, minced	3 ea.
Peanut oil	8 Tbsp.
<i>Dipping sauce</i>	
Ginger, 1" piece, peeled, minced	2 ea.
Cider vinegar	2 Tbsp.
Mirin	2 Tbsp.
Soy sauce	2/3 cup
Hot sesame oil	2 tsp.

Method

1. Combine the ice water and eggs; set aside. Sift the flour, salt, pepper, and 2 teaspoons of the sugar into a large bowl. Make a well in the center and pour the beaten egg mixture into it. Stir just enough to combine.
2. In a medium sauté pan set over moderate heat, add 2 tablespoons of the peanut oil to the pan. When hot, add the pork, scallions, and garlic, and stir-fry until the pork is no longer pink.
3. Add the asparagus and toss for 1 to 2 minutes. Allow the mixture to come to room temperature and then add the sesame oil.
4. Meanwhile, whisk together the dipping sauce ingredients.
5. When the pork mixture is cool, add to the reserved batter.
6. Heat the remaining peanut oil in a large nonstick sauté pan over moderately high heat until ripples show on the pan's bottom.
7. Half-fill a ¼ cup measure with the batter and drop the batter into the hot oil.
8. Brown the pancakes for 1 to 1½ minutes per side.
9. Drain on an oven rack and keep warm in a 250°F oven if necessary. Fry the rest of the pancakes, adding more peanut oil, if necessary.
10. Serve hot with the dipping sauce.

KOREAN BEEF IN LETTUCE PACKAGES

“BULGOGI” STYLE

Yield: 10 portions

Ingredients	Amounts
<i>Marinade</i>	
Sesame seeds, toasted, smashed	1 Tbsp.
Garlic, minced	1 Tbsp.
Ginger, minced	3 Tbsp.
Scallions, minced	½ cup
Light soy sauce	½ cup
Sake	¼ cup
Vegetable oil	1 Tbsp.
Sugar	1 Tbsp.
Korean red pepper powder	1 Tbsp.
Top-round beef, sliced thinly against the grain, scored with a knife, cut into bite-sized pieces	3 lb.
Canola oil	2 oz.
<i>Sauce</i>	
Korean red pepper paste	½ cup
Rice vinegar	2 Tbsp.
Sugar	1 Tbsp.
Sesame seeds, toasted, crushed	1 tsp.
Napa cabbage leaves, washed, trimmed if available use sesame leaves (or julienne of lettuce)	20 ea.
Scallion Salad (recipe follows)	
Garlic cloves, 1/8" slices, blanched	4 ea.
Shiso leaves	4 oz.

Method

1. Combine all the marinade ingredients and place over the meat to coat. Marinate in the refrigerator for 1 hour, turning occasionally.
2. Heat a sauté pan or griddle over high heat. Cook in batches over high heat for 1 to 2 minutes or until just cooked through.
3. Make a sauce with the chili paste, rice vinegar, sugar, and sesame seeds. Place a tablespoon of the sauce on a lettuce, place piece of steak on top of each lettuce leaf, top with scallion salad, garlic slice, and shiso leaves.

SCALLION SALAD

Yield: 10 portions

Ingredients	Amounts
Sugar	½ tsp.
Sake	1 tsp.
Sesame oil	¼ tsp.
Sesame seeds, toasted, smashed	½ tsp.
Korean red pepper powder	½ tsp.
Scallions, cut into 2" julienne strips	6 ea.
Salt	1 tsp.

Method

1. Combine the sugar, sake, sesame oil, sesame seeds, red pepper powder, and salt. At service, toss small batches of scallions and dressing.

KOREAN FRIED OYSTER HOT POT

Ingredients	Amounts
Oysters, or 24 fresh	2 jars
Peanut oil	2 Tbsp.
All-purpose flour	¼ cup
Eggs, beaten	2 ea.
Onion, julienned	1 ea.
Carrot, medium, julienned	1 ea.
Beef ribeye, thinly sliced	½ lb.
Soy sauce	4 Tbsp.
Sesame oil	2 tsp.
Garlic, minced	2 tsp.
Korean red pepper	1 tsp.
Vegetable or chicken stock	1¾ cups
Watercress, cut into 3" lengths	1 bu.
Green onions	2 ea.

Method

1. Remove oysters from their shells, reserving the oyster liquid. If using jarred oysters, rinse well under cool water and drain.
2. In a sauté pan, heat the peanut oil.
3. Dredge the oysters in the flour and then in beaten eggs. Fry.
4. Blanch onion and carrot separately in boiling salted water.
5. Season the beef with 2 tablespoons soy sauce, 1 teaspoon of the sesame oil, 1 teaspoon minced garlic, and ½ teaspoon of the Korean red pepper.
6. Place beef in a hot pot or sauté pan.
7. Layer the vegetables on the beef. Combine the broth with the remaining soy sauce, sesame oil, garlic and red pepper; pour over the vegetables and beef.
8. Cover and bring to a boil. Reduce heat and simmer a few minutes.
9. Remove the cover and top with the fried oysters and green onion.
10. Serve immediately.

SSAM JANG

Yield: 10 portions

Ingredients	Amounts
Soybean paste (doenjang)	¼ cup
Korean chile paste (kochujang)	1 cup
Red chile, fresh, minced	2 ea.
Green chile, fresh, minced	2 ea.
Garlic, minced	8 ea.
Green onion	4 ea.
Sesame seeds	2 tbsp.
Sesame oil	2 Tbsp.
Soy sauce	2 Tbsp.
Sugar	2 tsp.
Rice wine	2 tsp.
Water	as needed

Method

1. Combine all ingredients. Mix well. Add water to attain a mixable paste. Cover and let stand at room temperature for 1 hour.

RAMEN CHICKEN STOCK

Yield: 4 liters

Ingredients	Amounts
Water	6 L
Fresh chicken bones, rinsed	3½ kg
Onions, chopped	250 g
Carrots, chopped	125 g
Celery, chopped	125 g
Green cabbage, chopped	125 g
Garlic cloves, peeled, bruised	6 ea.
Ginger, 1 piece, bruised	1 inch
Kombu, 1 piece, scored	6 inches
Sake	125 ml

Method

1. Place bones and water in stockpot, heat to boil, reduce to simmer, and cook for 3 hours, skimming.
2. Add vegetables, continue to cook, and skim for 30 minutes.
3. Remove from heat, add kombu and sake, and infuse all for 20 minutes.
4. Strain, chill, and store for later use or use immediately.

KIM CHEE SOUP

Yield: 10 portions

Ingredients	Amounts
Pork belly, sliced paper thin, 1/2" squares	8 oz.
<i>Pork belly marinade</i>	
Soy sauce	1 Tbsp.
Sake or dry vermouth	2 Tbsp.
Garlic clove, crushed, finely chopped	2 ea.
Ginger juice	2 tsp.
Sugar	1 Tbsp.
Sesame oil	2 Tbsp.
Vegetable oil	2 Tbsp.
Garlic cloves, crushed, finely minced	10 ea.
Bean sprouts	12 oz.
Shiitake or other fresh mushroom, small	8 ea.
Green onion, cut in 1/2" pieces	8 ea.
Kim chee	2 cups
Chicken stock	8 cups
Tofu, cut in 1/2" cubes	1 lb.
Ground black pepper	to taste
Salt	to taste

Method

1. *For the pork belly marinade:* In a medium bowl, stir together the soy sauce, sake, garlic, ginger juice, and sesame oil. Add the pork belly and turn to coat.
2. In a heavy stockpot, heat the vegetable oil over medium-high heat and sauté the remaining five cloves of garlic and the pork in its marinade for 3 minutes, until the pork is no longer pink.
3. Add the sprouts, mushrooms, half the green onions, and the kim chee. Sauté for 3 minutes.
4. Add the stock and bring to a boil over medium-high heat. Allow to boil for 5 minutes and add the tofu. Boil for 2 more minutes. Add the remaining green onions and cook just until the onions turn bright green. Taste and add the salt and pepper, as desired. Serve hot in bowls with rice.

SLICED DAIKON SALAD

MU CHAE

Yield: 10 portions

Ingredient	Amount
Daikon, peeled	1 lb.
Cucumber, European, well washed	1 ea.
Kosher salt	as needed
Carrot, julienne	1 ea.
Rice vinegar	2 oz.
Sugar	2 Tbsp.
Korean red pepper powder	1 tsp.
Sesame oil	½ tsp.

Method

1. Cut the daikon in half lengthwise; then cut it into 1/8-inch thick half- moons and transfer to a medium bowl. Cut cucumber in half lengthwise, remove seeds, cut into 1/8-inch thick slices.
2. Toss the daikon and a cucumber with 1 tsp. salt, cover and set aside to drain until the daikon is pliable, about 30 minutes. Gently squeeze out any excess water, and transfer to another bowl.
3. Add the carrots to the bowl with the vegetables. Add the remaining ingredients; mix well. Cover and refrigerate until chilled.

BINDAE DUK

Yield: 20 portions

Ingredients	Amount
Mung dhal	1 cup
Water	1 cup
Eggs, beaten	2 ea.
Shrimp, minced	4 oz.
Onion, small, finely chopped	1 ea.
Spring onion, finely chopped	1 ea.
Garlic clove, crushed	2 ea.
Salt	1 tsp.
Ground black pepper	¼ tsp.
Ginger, freshly grated	1 tsp.
Fresh bean sprouts, chopped	½ cup
Kim shi or Chinese cabbage, shredded	½ cup
Sesame oil	2 Tbsp.
Dipping Sauce (recipe follows)	as needed

Method

1. Wash mung dhal and soak in cold water overnight.
2. Rinse and drain well, then put into container of electric blender with 1 cup of water. Blend until smooth.
3. Pour into a bowl, add all other ingredients, and mix well.
4. Heat a griddle or heavy frying pan and drop tablespoonfuls of the mixture on the hot surface. Cook until golden brown underneath, turn, and cook other side.
5. Serve hot or cold.

Source: *Korean Cooking*, by Charmaine Salomon

DIPPING SAUCE

Yield: 1 cup

Ingredients	Amounts
Sesame seeds	2 Tbsp.
Soy sauce	$\frac{3}{4}$ cup
Korean rice wine (soju)	$\frac{3}{4}$ cup
Rice vinegar	$\frac{3}{4}$ cup
Sesame oil	3 Tbsp.
Lemon juice	6 Tbsp.
Garlic, chopped	2 Tbsp.
Green onion, chopped	4 Tbsp.
Chile, chopped	2 ea.
Sugar	4 tsp.

Method

1. *To make the dipping sauce:* Dry-roast the sesame seeds in a frying pan, shaking the pan regularly, for 3-4 minutes over low heat, or until the seeds are golden brown. Remove from the pan to prevent burning and let cool for 5 minutes. Combine with the Korean rice wine, rice wine vinegar, sesame oil, lemon juice, garlic, green onion, and chile. Mix well and then place in a serving bowl.

KOREAN ROASTED FISH

SAENSGUN YANGNYUM GUI

Yield: 8 portions

Ingredients	Amounts
Whole fish, mild white fish such as branzino, trout, or mackerel, 2 lb.	2 ea.
Salt, sea or kosher	4 tsp.
<i>Sauce</i>	
Korean coarse red pepper flakes (or chili flakes)	4 Tbsp.
Chili paste (sambal oelek), bottled	2 Tbsp.
Garlic, minced	2 Tbsp.
Fresh ginger, minced	2 tsp.
Oyster sauce	2 tsp.
Soy sauce	2 Tbsp.
Light brown sugar	2 Tbsp.
Lemon, juice of	2 tsp.
Green onions, chopped	6 ea.
Sesame oil	2 Tbsp.

Method

1. Preheat the oven to 375°F and arrange a rack in the top third of the oven.
2. Rinse the fish and pat dry with paper towels. Lay the fish in an oiled hotel pan and make 3 to 4 slashes in the skin and flesh about ½ inch apart. Repeat on the other side. Rub salt over the fish and in its cavity.
3. *For the sauce:* Combine all the sauce ingredients.
4. Bake the fish for 8 minutes or until it feels firm to the touch. The time will vary according to the fish. Remove the fish and spread the sauce evenly over both sides of the fish, turning it carefully with 2 large spatulas.
5. Raise the temperature to 425°F and roast for another 2 to 3 minutes until the skins starts to get crispy.
6. Switch to broiler mode and cook for one minute on each side. The fish is done when the flesh is opaque and flakes when the tip of a knife or fork is inserted at the thickest part.

Source: *Korean Table, from Barbecue to Bimbimbap, 100 Easy to Prepare Dishes* by Debra Samuels, Taekyung Chung, Robbins Heath, and Heath Robbins (Tuttle Publishing, 2008)

BRAISED BEEF SHORT RIBS

KALBI JIM

Yield: 8 portions

Ingredients	Amounts
Mushrooms, oak, dried	8 ea.
Beef short ribs, bone-in, 3" lengths	4½ lb. (20 pieces)
Mirin	1½ cups
Light soy sauce	¾ cup
Onion, 2" pieces	6 oz.
Ginger, peeled, lightly crushed	1½ oz.
Garlic cloves, chopped	6 ea.
Daikon, oblique or disk	12 oz.
Carrots, cut on bias, 1½" lengths	12 oz.
Jujube, Chinese red dates	6 Tbsp.
Kosher salt	2 tsp.
Ginkgo nuts, canned	¾ cup
substitute cooked chestnuts	
Sesame oil, toasted	2 tsp.
Egg, separated, thin omelet made with yolk and whites separately, cut into bite-sized diamonds	3 ea.

Method

1. Rehydrate the shiitake mushrooms in cool water overnight or in warm water the day of service. Cut off entire stem and discard (or use for stock). Decant mushroom re-hydration water to cook beef in! Cut caps into halves.
2. Blanch short ribs, add mirin, soy sauce, onions, ginger, garlic, and reserved mushroom infused water just to cover ribs.
3. Bring mixture to boil then immediately lower to simmer. Simmer for at least 2 hours or until fork tender, skimming scum as it accumulates. Occasionally stir meat to keep moist.
4. After the first hour, stir in daikon and mushrooms. Simmer for 30 more minutes. Add carrots and dates. Simmer until the meat is fork tender.
5. Before serving, remove the crushed ginger.
6. Taste the simmering liquid. You are trying to achieve a slightly sweet and salty taste, fairly intense. Adjust seasoning with soy sauce and sugar.
7. Stir in the ginkgo nuts and sesame oil, cook until heated through. Before serving, remove the crushed ginger.
8. Two ribs per portion. Make sure each portion gets carrots, daikon, and dates. Garnish with omelet diamonds.

Note: Some choose to lightly thicken sauce with a cornstarch slurry.

PERILLA KIM CHI

KKAENNIP KIMCHI

Yield: 8 portions

Ingredients	Amounts
Perilla leaves, cleaned, stems trimmed	3 cups
Garlic, chopped	4 ea.
Fish sauce	3 Tbsp.
Onion, julienne	¼ cup
Green onion, sliced thin	2 ea.
Honey	1 tsp.
Korean chile flakes	2 Tbsp.
Sesame seeds, toasted	1 Tbsp.
Carrots, julienne	¼ cup

Method

1. Wash and drain perilla leaves.
2. Combine garlic, green onions, onions, carrots, fish sauce, chile flakes and honey.
3. Spread approximately 1 tbsp. paste on one leaf, place 2 leaves on top, spread paste on top leaf, place 2 leaves on top. Continue until all leaves are covered and all paste is used.
Let sit in refrigerator covered over night.
4. Serve with rice and sprinkle with sesame seeds.

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