



## Kimchi Fried Rice

Kimchi fried rice is a variety of bokkeum-bap ("fried rice"), a popular dish in South Korea. Kimchi fried rice is made primarily with kimchi and rice, along with other available ingredients.

### **Ingredients :** (Serves: 2-3)

Cooking oil, Neutral flavour oil or Vegetable oil	30g	Kimchi Juice (filter out from Tungsan Kimchi)	40g
Garlic (chopped/minced)	(5 cloves) 25g	Sesame Oil	(1 tsp) 4g
Bacon (cut into cubes around 1cm)	(2 slices) 45g	Gochujang (Optional)	(1/2 tbsp) 20g
Tungsan Kimchi	250g	<b>Garnishing:</b>	
Enoki Mushrooms (root removed, washed and drained)	100g	Spring Onion (chopped)	(1 stalk) 20-25g
Overnight Cooked Rice	250g	Shredded Roasted Seasoned Seaweed	5g

### COOKING METHOD

1. Load oil, add garlic and saute, next, add in bacon and stir until half-cooked.
2. Continue by adding Kimchi, stir-fry for a few seconds before adding enoki mushrooms.
3. Add cooked rice and toss until most lumps are broken up, pour the Kimchi juice over the rice. Bring the heat to a high and stir fry for about 2 mins or until cooked through.
4. Add in sesame oil, Gochujang sauce, give it a good stir before adding spring onion. Toss everything well. Transfer to a serving bowl and garnish.

### NOTES

1. Instead of bacon, you can use minced meat, diced chicken, sausage, or a choice of protein.
2. No hard and fast rules in cooking, adjust or add in other ingredients to suit your tastes!



## 韩式泡菜炒饭

韩式泡菜炒饭是特别简单的一款炒饭，是韩国流行的一道菜肴，主要由泡菜和米饭以及其它可用食材搭配而成。

### 用料: (2-3 人份)

食用油 或 植物油	30 克	麻油	(1 茶匙) 4 克
大蒜 (切碎)	(5 瓣) 25 克	韩式辣椒酱 (可选)	(半汤匙) 20 克
培根 (切成约 1 厘米的方块)	(2 片) 45 克		
唐山泡菜	250 克	<b><u>点缀:</u></b>	
金针菇 (去根、洗净、沥干)	100 克	青葱 (切碎)	(1 棵) 20-25 克
隔夜米饭	250 克	海苔碎	5 克
泡菜汁 (从唐山泡菜中过滤出)	40 克	烤芝麻	5 克

### 煮法

1. 热锅倒油，加入大蒜炒香，加入培根炒至半熟。
2. 加入泡菜，稍微翻炒后加入金针菇。
3. 加入米饭，翻炒至饭粒松散后，倒入泡菜汁。大火翻炒约 2 分钟或直至炒熟。
4. 加入芝麻油，韩式辣椒酱，炒匀后加入青葱继续翻炒。起锅摆盘，即可上桌。

### 备注

1. 除了培根，还可以选用肉碎、鸡肉丁、香肠或其它的蛋白质食材。
2. 烹饪没有硬性规定，可依据个人口味适当调味和搭配其它配料!