

How to make Kimchi

Kimchi materials

Chinese cabbage ($\frac{1}{4}$)

Powdered chili pepper (2tablespoons)

Coarsely ground chili pepper (2tablespoons)

Hondashi stick (1)

Kombucha (1teaspoon)

Salt koji (1teaspoon)

Dried Sakura Shrimp (2tablespoons)

Apple ($\frac{1}{4}$)

Garlic ($\frac{1}{4}$)

Ginger ($\frac{1}{4}$)

① Wash Chinese cabbage with water and drain the water.



② Chinese cabbage 1/4 put it in a large bag and rub with salt.



Once the salt is all over the place leave it in the bag for 10~15 minute



③ kimchi paste

④ Wash Chinese cabbage with water remove salt
(drain water thoroughly)



⑤ kimchi paste with Chinese cabbage fill in

How to make Kimchi Sauce

First, chili pepper and soup stock pack and a little kelt, salt koji and shrimp put in the bowl A.

Second, one quarter apple and one cut garlic, ginger put in the bowl B.

Lastly, mix the bowl A and bowl B.



Komanabe Recipe

Komanabe's materials

Chopped pork(160g) carrot(1/4) Enoki(1/2)
Fresh shiitake mushrooms(3) Chinese cabbage(1/8)
Chive(about25g)
green onion(1/2) Tofu(1/2) Shirataki(30g)
Chinese cabbage kimchi(120g) Udon noodle
sugar mirin soy sauce

① Cut the pork into bite-sized pieces, place in a small bowl, and add sugar (1/2 cup), mirin (1 teaspoon), and soy sauce, add seasoning

② Preparing vegetables etc

★ carrot (1/4) . . . icho cut

★ enoki (1/2) . . . root cut, cut in half

★ raw shiitake mushroom (3) . . . the hard bottom of a mushroom, you cut

★ chinese cabbage (1/8) . . . zaku cut

★ leek (25g) . . . about 3 cm is cut

★ green onion (1/2) . . . small cut

★ tofu (1/2) . . . sainome cut

★ shirataki (30g) . . . Wash thoroughly with water and colander.



③ Add oil to a steaming frying pan (medium heat) garlic (2 teaspoons) moreover add pork and stir fry

④ Add carrots

⑤ When the carrots become soft, add enoki mushrooms, fresh shiitake mushrooms, Chinese cabbage, and shiitake mushrooms.

⑥ Sweet sake (a teaspoon mirin) • Soy sauce (big 1) • (big 1/2) • add Chinese cabbage kimchi (120g)

⑦ Tofu • Chive • green onion it was placed
Close the lid and taste. Steam-fry until tender
☆ Udon noodles topping add to Kimuti then.

