Korean Cuisine Gone Global

Chef Recipes Taught in Cooking Classes

Kimchi Mac and Cheese

Recipe by Judy Joo

Yield: 6 servings

Ingredients

35g salt (for the pasta water)
350g dried elbow macaroni
75g butter
20g plain flour
180ml whole milk
400g mixed cheese (blue, goat's, cheddar, parmesan), grated
450ml double cream
250g kimchi, chopped

For the panko crust
50g butter
100g panko breadcrumbs

Method

Bring 3.5 liters of water (122fl oz) and the salt to a boil. Add the macaroni and cook until al dente. Drain well and set aside.

Preheat the oven to 90°C/200°F/gas mark ½.
In a saucepan melt the butter over medium heat. Whisk in the flour and cook the mixture for just under 1 minute. Whisk in the milk, a little at a time, making sure to stir well so that no lumps form. Bring the mixture to a boil and cook for 10–15 minutes to a thickened and smooth sauce, whisking constantly.

Remove the sauce from the heat, add the cheese and cream, and stir until it is well combined and the cheese is melted, then add the chopped kimchi. Add the macaroni to the sauce and mix well. Transfer to a deep suitably-sized ovenproof dish. Keep warm in the oven on low heat.

For the panko crust, melt the butter in a non-stick skillet over medium heat, then add the panko breadcrumbs. Keep tossing and stirring until a golden color. Remove the crumbs from the heat and sprinkle them on top of the mac and cheese evenly. Serve immediately.

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**Salted Caramel Pancakes (Hotteok)**

*Recipe by Judy Joo*

**Yield:** about ten 10 cm (4 in) pancakes

**Ingredients**

**Dough**
360 ml (12 fl oz) whole milk
2 tbsp granulated sugar
1 pack (7 g/¼ oz) instant yeast
225 g (8 oz) bread flour, plus extra for dusting
150 g (5½ oz) sweet rice flour
½ tbsp cornflour
½ tsp sea salt
**Filling**

- 125 g (4½ oz) muscovado sugar
- 75 g (2¾ oz) peanuts, roughly chopped
- 1 tbsp ground cinnamon
- ¾ tsp sea salt

Vegetable oil, for frying

**Method**

**For the dough**

In a very small saucepan, heat the milk to about 41°C/105°F. Remove from the heat, add the sugar and yeast and whisk until they have dissolved.

Leave to stand in a warm place for 3–5 minutes, or until bubbling, to activate the yeast.

In a large bowl, combine the bread flour, rice flour, cornflour, and salt.

Slowly stir in the warm milk mixture until a sticky dough forms. Shape the dough into a ball in the base of the bowl and cover the bowl with a clean damp tea towel.

Leave the dough to rise in a warm place for 1½–2 hours until doubled in size. Knock it back and let it rise for 1½ hours until doubled in size again.

**For the filling**

Meanwhile, in a small bowl, mix together the muscovado sugar, peanuts, cinnamon and salt.

After the dough has risen a second time, dust a clean work surface with flour and turn the dough out onto it. Dust the top of the dough with some more flour and knead it a few times. Shape the dough into a fat, long log.

Cut the dough into ten equal pieces, shape each piece into a ball, set on the floured work surface, and cover with a clean tea towel or clingfilm. Dusting with flour as needed to prevent
sticking, press a dough ball into a 10 cm (4 in) wide disc using your fingertips. Make sure the disc is uniformly thick so the finished pancake will be evenly filled with caramel.

Put the disc in your hand and slightly cup it. Spoon 1½–2 tablespoons of the filling into the center of the disc. Seal the disc closed by wrapping the dough around the filling and pinching the edges together at the top. Once sealed, reshape gently to form a ball, set with the seam side down on the floured work surface and cover with a clean tea towel or clingfilm. Repeat with the remaining dough balls and filling.

In a large non-stick frying pan, heat 3 tablespoons of oil over medium-high heat. Put two or three dough balls seam-side down in the pan and immediately flatten them with a spatula to a width of about 10 cm (4 in). Reduce the heat to medium-low and fry the pancakes for 3–4 minutes until golden brown and crispy on the bottom. Flip them and cook for a further 3-4 minutes until slightly springy to the touch.

Transfer the pancakes to a wire rack or kitchen paper-lined plate when done. Repeat with the remaining dough balls, wiping the pan clean and adding fresh oil for each batch. Leave the pancakes to cool slightly before serving. Beware, it’s easy to burn yourself in your haste to gobble these up, as the insides are hot and oozing.

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**Korean Chilled Pasta with Sesame Oil, Soy Sauce, and Kimchi**

Recipe by Ryu Soo-young

Yield: 2 Servings

**Ingredients**

7 oz capellini (200g)
For the Sauce
3 tbsp sesame oil
3 tbsp soy sauce  
1 tsp rice wine vinegar  
1 tbsp water  
2 tbsp granulated sugar  
1 tbsp gochugar (korean chili flake but any chili flake can be use)  
1 tsp toasted sesame seeds  
To Assemble  
2 whole leaves of well fermented kimchi  
1 red bell pepper  
1 cucumber  

Method  

In a medium pot, bring 2 liters of water to a boil and season with 2 tablespoons of salt. Add the pasta to the boiling water and cook until ben cotto, about 4 minutes.

Once the capellini is cooked, immediately transfer it to a bowl of ice water to shock and stop the cooking process. Alternatively, you can run it under cold water in the sink. Drain well and set aside in a bowl.

Thinly slice the onion and shock it in a bowl of ice water.

Use a strainer to remove the onion slices from the ice water and set them aside.

Rinse the kimchi thoroughly under cold water to remove excess brine and squeeze it well to remove excess moisture.

In a small bowl, combine sesame oil, soy sauce, vinegar, water, sugar, sesame seeds, and chili flakes in that order. Mix well with a spoon until the sugar has completely dissolved.

Add 2-3 tablespoons of the sauce mixture to the chilled capellini. Taste and adjust the amount of sauce according to your preference.
Transfer the dressed capellini to a serving plate and garnish with the rinsed kimchi, cucumber slices, and drained onion slices. Sprinkle chopped red bell pepper and sesame seeds on top to add flavor and visual appeal.

Decorate the dish as desired and serve immediately.

Enjoy your refreshing and flavorful Korean-style Pasta salad!

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**Tteokbokki Chicken (Spicy Korean Rice Cakes with Chicken)**

Recipe by Ryu Soo-young

**Ingredients**

8 chicken drumette  
200g of tteok (Korean rice cake for tteokbokki)  
3 scallions each  
3-4 garlic cloves  

For the Sauce  
2 tbsp granulated sugar  
1 tbsp gochugaru (Korean chill flake)  
1 tbsp water  
3 tbsp ketchup  
2 tbsp gochujang (Korean chili paste)  
1 tsp soy sauce  
1 tsp sesame oil  
1 tsp chopped garlic
Method

Begin by thoroughly washing the chicken drumette under cold running water. Pat them dry with paper towels.

Next, cut the scallions into 3-inch pieces, ensuring they are of similar length to the tteok (rice cakes).

Place the tteok in a bowl of water to soften them slightly.

Prepare the sauce by combining the ingredients in a small bowl, ensuring they are well-mixed.

Heat a frying pan over medium heat. Once heated, place the chicken legs in the pan and sprinkle them with a pinch of salt each. Drizzle a bit of oil over the chicken, cover the pan with a lid, and cook for approximately 8 minutes on medium heat. Afterward, reduce the heat to low and cook for an additional 8 minutes, ensuring the chicken is cooked through. Add the softened teok and scallions to the pan, cooking them alongside the chicken until they are heated through and slightly caramelized.

Gradually add the prepared sauce to the pan, ensuring it is distributed evenly. Be careful not to add all of the sauce at once to avoid overwhelming the dish. Stir the ingredients gently to coat them in the sauce and continue cooking carefully to prevent burning.

Once everything is cooked and the sauce has thickened slightly, transfer the dish to a serving plate.

Finish by sprinkling sesame seeds over the top for added flavor and texture.

Enjoy your delicious Chicken Tteokbokki!