

Miele

Kimchi

By Miele

20 minutes plus fermentation time

Preparation Time

10 minutes

Sterilising Time

4 jars

Serves



INGREDIENTS

Kimchi

- ½ wombok cabbage, diced into 3 cm pieces
- 55 g (¼ cup) salt flakes
- 8 cm piece ginger (40 g), finely grated
- 4 small red chillies
- 2 tbsp raw sugar
- 2 tbsp fish sauce
- 1 tbsp salt flakes, additional
- 200 g daikon radish, cut into matchsticks
- 100 g carrot, cut into matchsticks
- 4 spring onions, thinly sliced
- 4 cloves garlic, crushed

METHOD

Kimchi

1. Place a fermentation jar into the steam oven at 100°C for 10 minutes to sterilise.
2. In a large bowl, combine cabbage and salt flakes. Cover with warm water to dissolve. Stand for 30 minutes.
Drain cabbage onto a paper towel lined baking tray and discard water.
3. Combine ginger, garlic, sugar, fish sauce and the additional salt flakes in a large bowl. Mix well.
4. Squeeze out excess water from the cabbage and add it to the bowl, along with the remaining vegetables and chilli paste. Using gloved hands or a wooden spoon, mix until vegetables have released a lot of juices and there is enough brine to cover.
5. Transfer to the fermentation jar, place the lid on and leave at room temperature for one week.
6. Transfer kimchi to sterilised jars and refrigerate.

Hints and tips

- Gochujang is a Korean red chilli paste available from Asian grocery stores.
- Kimchi is a staple in Korean cuisine as a traditional side dish made from salted and fermented vegetables and is available from Asian grocery stores.