

Japanese Recipe - 24

Buta Kimchee

Buta Kimchee, is a milder Japanese version of the Korean dish Jaeyook Bokkeum. The brilliance of Buta Kimchee is that Kimchee is so flavourful, that it does not need much seasoning beyond its own pickling juices to create a wonderfully complex stir-fry.

Ingredients (Serves 2)

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| 250 g sliced pork collar | 1/2 teaspoon Mirin |
| 1 clove garlic – chopped | 2/3 cup of Kimchee |
| 1 tablespoon of cooking Sake | Vegetable oil |
| 2 teaspoons of Kimchee paste | 1 teaspoon of sesame seeds |
| Few drops of sesame oil | Few drops of oyster sauce |

Buta Kimchee is the perfect winter dish. Buta Kimchee with steamed rice is the perfect combination and makes you warm and full especially during the cold weather.



Method

1. In a small bowl, mix cooking Sake, oyster sauce, Kimchee paste, sesame oil and Mirin together.
2. In a heated pan or skillet, add in some oil and chopped garlic and fry until fragrant. Do not burn them. Throw in the pork, and stir fry. If they are stuck together, use a chopstick or spatula to separate them.
3. Once the pork is cooked, throw in Kimchee (you can put as much Kimchee as you like). Stir fry for another minute.
4. Move the pork and Kimchee to one side, and pour in the seasoning. Let it sizzle for a few seconds before mixing them in. Coat well with sesame seeds and turn off heat.



Sawahime- Junmai Ginjo for 'Buta Kimchee'

Sawahime Junmai Ginjo

Dry and clean with soft sweet aftertaste.

Sesame Seed

Sesame seeds add a nutty taste and a delicate, almost invisible, crunch to many Asian dishes. They are available throughout the year. Not only are sesame seeds an excellent source of copper and a very good source of manganese.



Kimchee Paste

Rich taste finish with plenty of garlic, orange, apple, and ginger. It is easy to prepare Kimchee Pickles, Kimchee nabe (stew) or preserved vegetables. Creates deep spicy taste by using Cayenne Red Pepper characterised for sharp spicy taste and coarsely. Dried chilies characterised for sweetness and aroma. It has a rich finish by making the most of seafood while using plentiful vegetables and fruits.



FREE SAKE TASTING

May 13th, Saturday 2:30 - 4:30pm

Lion Oriental Foods presents International Wine Challenge Award Winner "Master Inoue Hiroshi"



To Celebrate Mother's Day the master brewer Inoue Hiroshi from Japan will be visiting Perth .Showcasing Sawahime "Princess" Sake Collection. Calling all sake lovers come down and meet the master brewer for your mother's day gift! Sake Purchases available at event prices 1 day only.

Location: Lion Oriental Foods Co. A: 13 Fitzgerald St. Northbridge WA 6003 P: 08 9228 9898

