



Baby Daikon kimchi

Equipment

Grater

Cutting board and knife

Measuring cups and spoons

Mixing Bowl

Spatula

Clean Jar

Ingredients

400g (baby) daikon

10g salt

Kimchi paste

5g Korean chilli powder

40g chopped leek

1tbsp finely grated ginger

½ tsp fish sauce

1tbsp raw sugar

½ tsp salt

50ml water

What to do

Task 1 : Prepare the daikon

Wash the daikon, leave the leaves attached, and place in a bowl. Sprinkle the salt over the daikon and a little bit of water (the daikon should not be covered in water). Leave to soak for 1 hour at room temperature.

Task 2 : Check the seasoning

A good kimchi contains the right amount of salt, but to get it right it's very important to taste the vegetable after salting. If it's very salty, the vegetable needs rinsing thoroughly. Rinse multiple times. On the contrary, if the salt level tastes just right, it's undersalted. Adjust by either decreasing or increasing the amount of salt going into the kimchi paste.

Task 3 : Mix the paste

Combine all the ingredients for the kimchi paste in a small bowl.

Task 4 : Combine daikon and paste

Taste the daikon, rinse off the salt in cold water. Combine with the kimchi paset and mix well. Grab sa couple of daikon at a time and twist the leaves together. Place the daikon in a jar or container with a tight-fitting lit and put it in the fridge.

Task 5 : Leave to mature

The kimchi is ready to eat in about 2 –3 weeks and will keep fresh for another month.



Source: Kimchi – essential recipes of the Korean kitchen by Byung Hi and Byung-Soon Lim