

## Fish and Vegetable Hotpot Recipe

(Korean Recipes)

**Ingredients:** Serves 4

4 cups water  
1 tablespoon ground red pepper  
5 cloves garlic, peeled and left whole  
2 teaspoons grated ginger  
1½ teaspoons salt  
200g daikon radish (about 3 inch), halved and thickly sliced  
1 zucchini, thickly sliced  
1 small onion, thickly sliced  
1 leek, cut into sections  
300g fresh salmon or other fresh fish fillets, cut into large pieces  
250g firm tofu, thickly sliced  
1 red chili, de-seeded and diagonally sliced  
1 scallion, cut into lengths, to garnish  
1 bunch chrysanthemum greens or Chinese celery leaves  
½ teaspoon ground white pepper (optional)  
Dried chili strips, to garnish (optional)

**Method:**

Place the water, ground pepper, garlic, ginger, salt and daikon in a pot and bring to a boil. Reduce the heat and simmer for 5 minutes. Add the zucchini, onion and leek and simmer for another 3 minutes. Add the fish pieces, simmer for 5 minutes, then add the tofu and chili. Simmer for 1 to 2 minutes until the fish is just cooked. Add the scallion and half of the chrysanthemum greens. Sprinkle the white pepper (if using), and garnish with the rest of the chrysanthemum greens and the dried chili strips.

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