

Korean Pickled Radish Recipe

Ingredients: Serves 4

1 strip of radish
2 tablespoons of salt
1 teaspoon of white sesame seeds, lightly toasted
1 teaspoon of Korean hot pepper powder

Marinated ingredients to be blended together into a smooth paste:

30 g dried shrimps
30 g garlic, peeled
20 g ginger, peeled
15 g leek
1 teaspoon of dried shrimp paste
1 tablespoon of salt
3 strips of hot red chili peppers
½ piece of pear, skin and core removed
1½ tablespoons of rough hot pepper powder
1½ cups of kelp broth

Method:

Peel and cut radish into 3cm cubes and add 2 tablespoons of salt to mix well. Marinate for 2 hours, drain and discard the juice. Put the radish cubes into the prepared blended paste and marinate in the fridge in an airtight container for one day before serving. Before serving, remove the radish cubes to a serving dish or individual bowls and sprinkle some Korean hot pepper powder and white sesame seeds on top.

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