Main dishes / South Korea

Bibimbap



Rice under separately cooked vegetables, meat and an egg, mixed with gochujang right before eating.

Time 60 min **Servings** 4

What you'll need.

- ☐ 600 g Cooked short-grain rice
- ☐ 200 g Spinach
- ☐ 1 piece Carrot — julienned
- ☐ 4 piece Eggs
- ☐ 3 tbsp Sesame oil
- ☐ 3 clove Garlic
- ☐ 250 g Beef — in thin strips
- ☐ 150 g Soybean sprouts
- ☐ 150 g Shiitake mushrooms
- ☐ 4 tbsp Gochujang
- ☐ 2 tbsp Soy sauce
- ☐ Sesame seeds — to taste

Let's make it.

01 Marinate the beef in soy, garlic and a spoon of sesame oil for twenty minutes.

02 Blanch the spinach for thirty seconds, squeeze it dry and dress with sesame oil and a pinch of salt. Boil the sprouts three minutes and dress them the same way, with garlic.

03 Fry the carrot and the mushrooms separately, a couple of minutes each, seasoning each on its own. No need to wash the pan in between.

04 Sear the beef over a high flame for two minutes. Fry the eggs separately, leaving the yolks runny.

05 Divide the hot rice between bowls, arrange the vegetables and beef in sections, and top with an egg and a spoon of gochujang. Each person does the mixing.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Sous Chef / CC BY 2.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / bibimbap