Soups / South Korea

Kimchi jjigae



A stew of over-fermented kimchi with pork and tofu. The older the kimchi, the better it works.

Time 40 min **Servings** 4

What you'll need.

- ☐ 400 g Over-fermented kimchi — with its liquid
- ☐ 300 g Pork belly — sliced
- ☐ 300 g Tofu — in thick slabs
- ☐ 1 piece Onion
- ☐ 1 tbsp Gochugaru flakes
- ☐ 1 tbsp Gochujang
- ☐ 3 clove Garlic
- ☐ 700 ml Water or anchovy stock
- ☐ 3 piece Spring onion
- ☐ 1 tbsp Sesame oil

Let's make it.

01 Fry the pork in the sesame oil over medium heat until the fat has rendered and the meat has colour, about five minutes.

02 Add the kimchi and fry for five minutes, until the edges darken. This step takes the raw edge off the acidity and rounds the flavour out.

03 Stir in the gochugaru, gochujang and garlic, pour in the kimchi liquid and the water, and bring it to the boil.

04 Simmer for twenty minutes, add the onion and tofu and give it five more. Do not stir the tofu; it falls apart.

05 Off the heat, scatter over the spring onion and serve it in the pot, with a separate bowl of rice.

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