



Posted on 17 September 2012

by James Kang, Chef in Sonamu, Asiana Hotel

Bibimbap

Ingredients

Steamed rice – 120g
Squash – 25g
Turnip – 25g
Mushroom shitake – 25g
Bean sprouts – 25g
Carrot – 25g
Spinach – 25g
Ground beef – 20g
Egg – 10g
Chestnut – some
Pine nut – some
Garlic – some
Sugar – some
Chili paste – 40g
Oil sesame – some
Sesame seed white – some

Preparation

- 1 Cut different kind of vegetables, such as squash, turnip, bean sprout, carrot, mushrooms, and spinach
- 2 Pan-fry vegetables with garlic, sesame oil, salt and pepper, then cool them down quickly
- 3 Sautéed beef with garlic, soy sauce and sesame oil then let it cool
- 4 Put steamed rice in a bowl, then place vegetables evenly over the rice and garnish with nuts, pine nuts, chestnuts, egg julienne and sprinkle a bit of sesame oil
- 5 Serve with chili paste

Cooks Note
