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by James Kang, Chef in Sonamu, Asiana Hotel

Japnche

Ingredients

Glass noodle - 500g
Carrot - 120g
Onion - 80g
Mushroom shitake - 60g
Bell pepper green - 60g
Shrimp raw peeled - 100g
Spinach - 80g
Scallop - 100g
Mussel - 100g
Squid - 100g
Garlic - 20g
Sugar - 30g
Soy Sauce - 40g
Oil sesame - 30g
Sesame seed white - 5g

Preparation

- 1 Cut the vegetables, such as Carrot, onion, mushroom, bell pepper, and spinach
- 2 Pan-fry vegetables with garlic, sesame oil, salt, pepper then let them cool
- 3 Blanch glass noodles in water until it gets soft then cool it down
- 4 Pan-fry seafood with garlic, salt and pepper
- 5 Mix all vegetables and seafood with sweet soy sauce
- 6 Sprinkle chopped spring onion and white sesame seed thin sliced beef meat

Cooks Note
