

TORI

STREET
FOOD

RECIPES



LOBSTER BUN 300 g

BUNS 2 PCS
CUCUMBER 4 SLICES
LOBSTER MIXTURE 80 G
CRUMBLE
SPRING ONIONS



Q BUN 300 g

BUNS 2 PCS
CUCUMBERS 4 SLICES
PORK BELLY 70 G (2 PCS)
BBQ SAUCE 35 G
DANDAN MEAT 30 G
CHEDDAR SAUCE 30 G
SPRING ONIONS
CHILI



GYOZA 150 g

GYOZA 5 PCS
FURIKAKE
EDAMAME, FLOWER
SPROUTS
GYOZA SAUCE



KATSU 700 g

- SUSHI RICE 250 G
- PANKO CHICKEN 2 PCS 300 G
- BABY SPINACH 10 G
- COLESLAW 120 G
- CUCUMBERS 4 SLICES 20 G
- EDAMAME 20 G
- DAIKON 20 G
- KATSU SAUCE 50 G
- SPRING ONIONS 10 G
- WHITE SESAME



DAN DAN 600 g

- SHIITAKE 50 G
- EDAMAME 50 G
- BABY SPINACH 15 G
- CHILLI RED FRESH
- SPRING ONIONS 20 G
- NOODLES 180 G
- CHILI OIL 10 G
- SAUCE DAN DAN 80 G
- DAN DAN MEAT 100 G
- SPRING ONIONS, PEANUTS 15 G



KFC 650 g

- SUSHI RICE 250 G
- CUCUMBERS 60 G
- KIMCHI 50 G
- SESAME, SPRING ONION
- KARAAGE CHICKEN 230 G
- KOREAN BBQ SAUCE 30 G
- PEANUTS 1 Tbsp
- SPROUTS



PAD THAI 500 g

- EGG 1 PC
- CHICKEN MARINATED 120 G
- GARLIC
- TOFU 35 G
- BEAN SPROUTS 40 G
- RICE NOODLES 150 G
- PAD THAI SAUCE 50 G
- SPRING ONION STRIPS 20 G
- CUCUMBERS 4 SLICES
- LIME WEDGE 1
- MUNG BEANS ON TOP , DRIED CHILLES



TUNA POKE 650 g

- SUSHI RICE 250 G
- FURIKAKE 1/3 TBSP
- PEANUTS 1/3 TBSP
- PINK GINGER 30 G
- WAKAME SALAD 30 G
- EDAMAME 30 G, DAIKON 20 G
- CUCUMBERS 4 SLICES 30 G
- LOBSTER SALAD 30 G
- TUNA 120 G
- (POKE SAUCE, RED AND SPRING ONIONS, BLACK SESAME) 50G
- SPROUTS , FLOWER



KUNG PAO 700 g

- RICE 250 G
- PORKBELLY GLAZED 4 PCS 180 G
- COLESLAW 60 G
- KIMCHI 50 G
- RAMEN EGG 1 SLICED IN HALF
- CUCUMBER 3 SLICES 30 G
- KUNGPAO SAUCE 50 G
- CRUMBLE 1 TBSP 15 G
- SPRING ONIONS 10 G
- WHITE SESAME, SPROUTS



RAMEN TANTANMEN 750 g

- WHEAT NOODLES 150 G
- TANTANMEN SOUP 350 ML
- PORKBELLY GLAZED 2 PCS 80 G
- CHICKEN MISO 20 G
- BAMBOO 20 G
- SHIITAKE 15 G
- PAK CHOI 1-2 PCS
- SPRING ONIONS 25 G
- RAMEN EGG 1 SLICED IN HALF, BLACK SESAME
- ENOKI MUSHROOMS 15 G
- GARLIC OIL, NEGI OIL
- NORI ALGAE 2 X 1/4



RAMEN KHAO SOI 750 g

NOODLES 150 G
KHAO SOI SOUP 3.5 DL
KARAAGE CHICKEN 70G
BAMBOO
PAK CHOI
RAMEN EGG 1 SLICED IN HALF
SPRING ONIONS
FRIED RICE NOODLES ON TOP
CHILI OIL
CORIANDER SPROUTS
LIME ON THE SIDE



BEEF TERIYAKI 600 g

- BEEF STRIPES 120 G
- FRESH RED CHILI
- GREEN BEANS 50 G
- CHILI PASTE 1/4 TSP
- CASHEW NUTS 10 PCS
- OYSTER TERIYAKI SAUCE 50G
- NOODLES 180 G
- SPRING ONION, SESAME
- BONITO , SPROUTS



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Q BUN 300 g	2
GYOZA 150 g	2
KATSU 700 g	2
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KFC 650 g	3
PAD THAI 500 g	3
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Karaage bun

2 buns
0.02 lit katsu sauce
0.03 kg of pickled carrots
0.09 kg karaage chicken
0.04 kg of coriander wasabi mayonnaise
spring onions and fresh red chili

Put first a little katsu sauce in the steamed buns, add pickled carrots, then add karaage chicken. Add wasabi coriander mayonnaise into the holes between the pieces of chicken. Sprinkle the top with spring onions and red chili.

Serve in bamboo baskets, on greaseproof paper, 2 pieces.

Karaage chicken

0.09 kg chicken thighs no skin
potato starch
panko breadcrumbs

Cut the chicken thighs into 1.5 x 1.5 cm pieces. Marinate for a maximum of 24 hours in the marinade. or just before baking. Remove from the marinade into a bowl, pour the potato starch to partially coat, a little panko crumbs, but also to keep the lumps . Fry in oil at 170C for 7-8 minutes on low heat, remove and drain on paper. Thermometer in the middle should be 68 C, at least.

Karaage chicken marinade (3-4 kg of meat)

0.2 lit soy sauce
0.3 liters of beer
0.2 liters of water
juice of 10 cm of grated ginger
2 cloves of garlic, grated

Mix the ingredients in the marinade, the meat can be 1-2 days in the marinade.

Wasabi coriander mayonnaise

10 egg yolks
1 liter of oil
40 g wasabi paste (3 tablespoons)
3 bunches of fresh coriander
1 tablespoon lemon juice
1 tablespoon mustard
salt
0.15 liters of heavy cream

Mix coriander and oil in a blender. Strain and use this oil for mayonnaise. The remaining coriander is also put in mayonnaise for color and flavor, and we can also use it for green curry paste or something similar. In a mixer, whisk the egg yolks with the gradual addition of oil. When we pour everything, put salt, lemon juice and mustard near the end. Stir in the wasabi paste and heavy cream, to get a creamy mayonnaise. We adjust the taste as needed. Add a little coriander for color.

Lobster bun

Lobster salad (3 kg)

900 g of lobster
2 kg surimi sticks
400 g sriracha mayonnaise
3 tablespoons black sesame seeds
3 tablespoons tobikko
60 ml soy sauce
50 ml sesame oil
2 tablespoons srirache if needed

Tear the lobster into pieces with fingers. Peel the surimi, put it on a board and beat it with a meat hammer to break into strips. Cut into 4 parts. Put everything in a bowl.

Add sriracha mayonnaise, tobikko and sesame. Mix lightly, do not knead. Add soy, sesame oil and sriracha if not hot enough. We can vacuum to last longer

Crumble

0.500 kg roasted ground hazelnuts
0.500 kg of ground peanuts
0.500 kg of ground pork cracklings
1 teaspoon salt
1 tablespoon garam masala
1 tablespoon cumin

Grind everything coarsely and mix, add spices and salt.

Plating

2 steamed buns
2 thin slices of cucumber
35 - 40 g of lobster salad in each bun
spring onions on top
crumble
coriander sprouts or peas

Pork gyoza

3 packs of gyoza skins (120 pcs)
1 kg minced pork
100 g Chinese cabbage, finely chopped
50 g of grated ginger
1 dl soy sauce
0.08 liters of sesame oil

Mix the meat in the bowl with chopsticks in a circle motion, and in one direction. Do not knead with your hands.

Add ginger and onion to the meat, stir, add soy sauce, stir, add sesame oil, plain oil, a little salt and stir. The mixture should become airy and creamy, not hard.

Štapićima ili žličicom punimo tijesto za gyozu, vodom namočimo rub tijesta ukруг i spajamo krajeve uz preklapanje. Dobro stisnemo rub da se ne otvara.

Fill the gyoza skin with meat, using spoon, soak the edge of the dough around with water and join the ends overlapping. Squeeze the edge well so that it does not open.

Sear the gyoza briefly in a pan on very little oil, until golden brown on the underside, 1 minute. We don't turn them over, never. Pour in a little water, cover to create steam in the pan and let the gyozas steam and fully cook, as the thermometer in the middle must show at least 70 C, which means the meat is cooked. Uncover, add a little sesame oil and let the gyoze fry again. Gyoza is served in a horizontal position so that the fried part is facing us. We put 5 pieces in a portion. Serve with gyoza sauce.

Gyoza sauce

0.500 lit soy sauce
0.100 liters of sesame oil
0.150 liters of rice vinegar
50 ml oyster sauce
50 ml of tamarind

Mix all the ingredients in a blender.

Chicken gyoza

5 packs of gyoza skins
2 kg of chicken thighs, no skin
0.5 kg shiitake marinated
0.7 kg chinese cabbage, chopped
5 cm of ginger
1 tablespoon cumin, 1 tablespoon garam masala
0.150 lit soy sauce
0.200 lit sesame oil
1 teaspoon salt and ground pepper

Grind chicken, shiitake and ginger using meat mincer machine. Add salt and pepper, cumin and garam masala. Mix. Add chopped chinese cabbage, mix, add soy and sesame oil. Mix.

Sear the gyoza briefly in a pan on very little oil, until golden brown on the underside, 1 minute. We don't turn them over, never. Pour in a little water, cover to create steam in the pan and let the gyozas steam and fully cook, and the thermometer in the middle must show at least 70 C, which means the meat is cooked. Uncover, add a little sesame oil and let the gyoze fry again. Gyoza is served in a horizontal position so that the fried part is facing us. We put 5 pieces in a portion. Serve with gyoza sauce.

Vege gyoza

6 packs gyoza skin
2 kg of smoked tofu
1.5 kg shittake marinated
1.5 kg of chinese cabbage
10 cm of ginger
0.350 kg hoisin sauce
0.05 lit soy sauce
0.1 liter sesame oil
salt and pepper

Grind tofu, shiitake and ginger using meat mincer machine. Add finely chopped chinese cabbage , mix, add salt and pepper, mix, add hoisin, soy and sesame oil. Mix well.

Sear the gyoza briefly in a pan on very little oil, until golden brown on the underside, 1 minute. We don't turn them over, never. Pour in a little water, cover to create steam in the pan and let the gyozas steam and fully cook. Uncover, add a little sesame oil and let the gyoze fry again. Gyoza is served in a horizontal position so that the fried part is facing us. We put 5 pieces in a portion. Serve with gyoza sauce.

Dan dan noodles

Dan dan sauce 14 lit

4 kg peanut butter
3 liters of soy sauce
1.5 liters of rice vinegar
2,5 liters of sunflower oil
1 liter chili oil
2 garlic cloves
1.5 liters honey
80 g five spice powder
50 g of Sichuan pepper (4 tbsp)
500 ml of dark soy

In a saucepan heat to 60 C ,soy sauce, vinegar, honey and peanut butter. Stir with a whisk. Blend Sichuan pepper, five spice and dark soy sauce in a blender. Transfer to soya sauce mixture. Mix well.

Mix sunflower and chili oil together and blend it with soja mixture, using blender, in small batches. Combine everything in one plastic container.

Dan dan meat

4 kg pork neck, minced
0.800 garlic blackbean sauce
0.1 liters of dark soy
8 garlic cloves
10 cm of ginger
8 tablespoons sugar
0.5 liters of dark beer
salt, coarse pepper

Saute meat in a pan, add grated ginger and garlic, add salt and pepper. When the water has evaporated and the meat is done, add sugar, fry, add blackbean sauce, dark soy and beer. Cook for 15 minutes.

Marinated shiitake mushrooms

0.900 kg shiitake mushrooms

1 lit soy sauce

2 lit sushi vinegar

2 whole ginger, peeled and cut lengthwise into 1-2 cm thick pieces

10 pcs of garlic, cut in half

Cook the shiitake covered in water, about 40 minutes. Strain. Return the shiitake to the bowl, add the spiced sushi vinegar, soy sauce, add the garlic and ginger, the mushrooms should be covered. Cook for another hour, until the mushrooms are soft, adding water, so that the mushrooms are constantly in the liquid. Transfer everything together in a bowl and keep in the refrigerator for up to 2 weeks. They should be salty-sour-sweet, with an intense taste.

Plating

VIMIXA noodles, cooked al dente, heat for a minute in boiling water

Baby spinach

Chili red fresh

Shiitake marinated chopped

Edamame

Dan dan sauce

Chili oil

Top with dan dan meat 100 g

Peanut

Chili dried

Spring onions, sprouts

Beef teriyaki

0.120 kg beef strips, marinated with soy sauce and sesame oil

1/6 teaspoon chili paste

50 ml oyster teriyaki sauce

1/2 chili red cut into stripes

80 g pieces of blanched green beans, cut diagonally in half

200 g noodles

1 tablespoon spring onions

white sesame

bonito to sprinkle on top, pickled ginger

Heat the oil on a wok, fry the steak strips, add the chili and beans, fry a little, add the chili paste, fry , add the oyster teriyaki sauce, heated noodles and fry to reduce liquid and to coat the noodles. Serve in a bowl, sprinkle with sesame seeds, put chopped spring onions and a little bonito.

Teriyaki sauce

1 kg of brown sugar

1 whole ginger, sliced

1 whole garlic, half cut

0.5 liters of water

1 lit soy sauce

1/2 peeled pineapple, cut into cubes

Caramelize the sugar partially, add ginger and garlic to release the aroma. Pour soy and water, cook over medium heat to reduce and come to about 108 C. Strain the sauce while its hot. Remove the pineapple, blend with a little sauce and return it back .

Oyster teriyaki sauce

0.350 lit oyster sauce

1 lit teriyaki sauce

Mix everything .

Tantanmen ramen

Chicken stock

10 kg chicken bones (back, wings, drumstick, legs)

15 liters of water (to cover)

4 ginger sliced

2 garlic cloves

Wash the chicken, bring to a boil. When it boils, we remove the foam from the top for about an hour. Add the vegetables and cook for another 3-4 hours over medium heat. Strain.

Ramen eggs

0.250 liters of water

0.200 lit soy sauce

0.120 kg of sugar

Put tempered eggs in boiling water, cook 07:00 minutes, shock in ice cold water, cool and peel, dip in marinade, put a napkin on top. Marinate for a maximum of 1 day.

Pork belly

7 kg pork belly with skin

rub - 1 kg of sugar, 1 kg of salt, 5 tablespoons smoked pepper powder, 2 tablespoons five spice

Remove the bones , cut into 3 pieces, rub the edge, wrap in aluminum foil and bake at 150 C, approximately 3 hours. Cool wrapped in container with weight on top, and store in the refrigerator overnight to form into cubes. Cut into slices, bake on a pan or grill, turn over and glaze with a pork glaze sauce.

Miso chicken

0.500 kg chicken thigh, minced
3 tablespoons olive oil
1 tablespoon chopped garlic
5 cm of grated ginger
0.06 kg miso paste (2 tablespoons)
0.1 liters of white wine

Fry the chicken in olive oil, along with ginger and garlic, a little salt and pepper, until completely cooked through. Fry the miso paste briefly, cover with wine and bring to the boil. You should get a thick chicken bolognese. Heat in the microwave before serving it in ramen.

Wheat ramen noodles (2x2 mm plate)

0,300 kg fine flour (Čakovečki mlinovi)
0,600 kg coarse flour (Čakovečki mlinovi)
0,320 ml water
2 spoons of kansui (5 ml lay water)

Mix the flour in a plastic 1/3 GN. Add kansui to cold water, mix. We pour flour into the machine. The switch must be on the KNEAD. Turn to stir for 2 minute and pour all of the water slowly . Let it stir for 3 minutes. The mixture should be dry, no lumps, similar to parmesan or panko crumbs.

Turn the machine off . Switch the button to EXTRUDE and turn the machine on to make the noodles, cut a length of 40 cm, stack piles of 70 g, 16 piles in one 1/1 GN plastic container. Let it ferment in refrigerator for 24 hours, then freeze. Before using, unfreeze for few hours, then cook for 2 minutes in boiling water and serve hot.

Rye ramen noodles (2x2 mm plate)

0,500 kg rye flour DM brand
0,400 kg fine flour (Čakovečki mlinovi)
0,320 lit vode
1 žličice kansuia (lay water)

Mix the flour in a plastic 1/3 GN. Add kansui to cold water, mix. We pour flour into the machine. The switch must be on the KNEAD. Turn to stir for 2 minute and pour all of the water slowly . Let it stir for 3 minutes. The mixture should be dry, no lumps, similar to parmesan or panko crumbs.

Turn the machine off . Switch the button to EXTRUDE and turn the machine on to make the noodles, cut a length of 40 cm, stack piles of 70 g, 16 piles in one 1/1 GN plastic container. Let it ferment in refrigerator for 24 hours, then freeze. Before using, unfreeze for few hours, then cook for 2 minutes in boiling water and serve hot.

Marinated bamboo shoots

0.600 kg of canned bamboo, slices
0.05 lit sesame oil (4 tablespoons)
0.250 lit soy sauce
4 tablespoons sugar
a little garlic and grated ginger

Wash the bamboo and soak it in cold water for a couple of hours. Heat sesame oil in a wok, fry the bamboo until its dry. add the other ingredients and cook until the liquid is reduced and bamboo is soft.

Soy milk tare (2,6 lit)

1 liter of soy milk
1 liter of water
0.150 kg dashi
0.170 kg of sea salt
0.350 lit soy sauce
3 teaspoons rice vinegar
3 tablespoons shiitake powder

Add all the other ingredients to the heated soy milk and water, mix well to dissolve everything. Cook gently for 5 minutes, not to boil. Check and correct the taste. Leave for 1 hour to cool, strain.

Goma tare (1,5 kg)

2 spring onions, finely chopped

5 cm of ginger, chopped

0.150 kg of sugar

0.250 l soy sauce

0.100 l of chili oil

0.100 kg dashi

0.750 kg peanut butter

Dissolve the dashi in warm soy sauce. Put it in the blender and add all other ingredients. Blend to a paste. Store in a fridge.

Mayu oil (black garlic oil)

0,200 kg grated garlic

0,150 lit oil

0,200 lit sesame oil

Put the chopped garlic in a bowl, add cold sunflower oil and put on low heat. Heat until the garlic starts to fry and goes from light brown to dark in color. Fry lightly for another 20 minutes until everything is completely black and completely "burnt". Cool and blend in a blender, adding sesame oil.

Negi oil (spring onions and fried leeks oil)

0,150 kg spring onions

0,300 lit sunflower oil

Put chopped spring onions and leeks in a bowl, add cold sunflower oil and put on low heat. Heat until it starts to fry and goes with a light brown to a darker color but not to burn. Cool and blend in a blender

Finishing the tantanmen ramen soup

Chicken stock 9 lit
Soy milk tare 1 lit
Goma tare 0,800 kg
Sesame oil 0,2 lit
Chopped garlic 2 tbsp
Ground pepper 1 tsp

Plating

Wheat noodles
Tantanmen soup
Pork belly
Miso chicken
Shiitake marinated
Marinated bamboo
Spring onions
Ramen egg sliced in half
Pak Choi blanched
Enoki mushrooms on top
Negi oil
Garlic oil
Nori alga 1/2

Khao Soi ramen

Chicken stock

10 kg chicken bones (back, wings, drumstick, legs)
15 liters of water (to cover)
4 ginger sliced
2 garlic cloves

Wash the chicken, bring to a boil. When it boils, we remove the foam from the top for about an hour. Add the vegetables and cook for another 3-4 hours over medium heat. Strain.

Khao Soi soup

2.5 lit chicken stock
2 lit coconut milk
0,15 lit fish sauce
100 g yellow curry paste
1/2 tablespoon turmeric powder
10 kaffir lime leaves
1 stalk of lemongrass
3 tablespoons sugar
1 tablespoon dashi
3 limes (juice)
Salt to taste

Fry curry paste in oil, for 3 minutes on low heat, add turmeric powder, add sugar, fish sauce, chicken stock, dashi, kaffir, lime juice, lemongrass and coconut milk. Cook until the coconut oil separates, 20 minutes.

Plating

Wheat ramen noodles

Khao Soi soup

Bamboo shoots

Pak Choi

Chili oil

Ramen egg sliced in half

Karaage chicken 70g

Spring onions

Fried rice noodles (3 mm)

Fresh chopped coriander

Lime wedge on the side

Khao Soi is not as hot as the green curry. It is spicy, but it is more aromatic and creamy-sweet-salty, with less heat. There must be a nice balance of fish sauce and sugar . Be sure to serve with chopped coriander on top.

Sushi rice

Measure 3 liter of rice, pour into a cooking pot, pour enough cold water to cover the rice well, and rub the rice with your hands to get as much starch out as possible. The water turns white. Strain the rice and repeat the process at least 4 times until the water becomes clear and the rice is well washed.

Add the rice to the ricecooker pot.

Measure 3 liters of water and pour it into the rice. Flatten the rice by hand, and place the pot in the cooker. Cover well and plug in the power cord and switch on COOK.

After about 25 minutes, the switch will jump to the WARM position, which means that the rice is cooked. We don't open the cooker, we just unplug it. Leave the rice in the cooker for another 20 minutes, and measure the exact time on the timer.

Transfer the rice into a hangiri or a plastic container.

Pour 0.6 liters of sushi vinegar into the rice evenly, and with a plastic spoon, mix the rice so that you break up lumps and coat the whole rice with vinegar. The whole mixing process should not take longer than 3 minutes. Flatten the rice and leave to cool for 15 minutes.

Now transfer it back to the ricecooker that's set to WARM, and keep the rice in it and use it.

Sushi vinegar (20 lit)

Rice vinegar 10 lit

Sugar 7 kg

Salt 0,7 kg

Mirin 1,4 lit

Pour the ingredients into the pot, stir with a whisk until the sugar and salt dissolve. Heat on induction, stirring constantly, until the sugar is completely dissolved and the mixture is almost boiling (about 80 C).

Remove from heat and cool. Keep covered in a pot, at room temperature.

Amount of sushi vinegar per amount of raw rice

1 kg of rice = 0.2 liters of sushi vinegar

2 kg of rice = 0.4 liters of sushi vinegar

3 kg of rice = 0.6 liters of sushi vinegar

Katsu chicken

Coleslaw

3 kg of cabbage
1 kg of carrots
0.5 kg granny smith apples peeled, coarsely grated
1 kg wasabi mayo
pepper, salt

Grate the cabbage, salt with 1% salt, stir, leave for 10 minutes. Put a load on top of cabbage to drain. Squeeze out excess water with your hands. Transfer to plastic, add carrots and apples, and mix with wasabi mayonnaise. Mix well to make it juicy and season with more pepper and salt if necessary.

Wasabi mayo

1 kg mayonnaise Zvijezda delikates
0.150 kg wasabi paste (50 g powder + 100 g water)
0.100 lit soy sauce
0.100 liter lemon juice
sesame oil
salt

Mix everything together, check the taste, add more lemon or salt if needed.

Plating

0,25 kg warm cooked sushi rice
0.170 kg of chicken breast, breaded in panko crumbs (2 pieces of katsu chicken)
0.05 lit katsu sauce
0.12 kg coleslaw
baby spinach
pickled daikon
edamame beans
2 slices of cucumber
sesame, spring onions

Tuna poke

Poke sauce 4 lit

3 lit poke sauce kikkoman
0.7 lit oyster sauce
3 tablespoons sriracha
0.3 liters of orange juice
juice of 1/2 lime

Just mix everything.

Lobster salad (3 kg)

900 g of lobster
1.5 kg surimi sticks
400 g sriracha mayonnaise
3 tablespoons black sesame seeds
3 tablespoons orange tobikko
60 ml soy sauce
50 ml sesame oil
2 tablespoons sriracha if needed

Tear the lobster into pieces with fingers. Peel the surimi, put it on a board and beat it with a meat hammer to break it into stripes. Cut into 4 parts.

Put everything in a bowl.

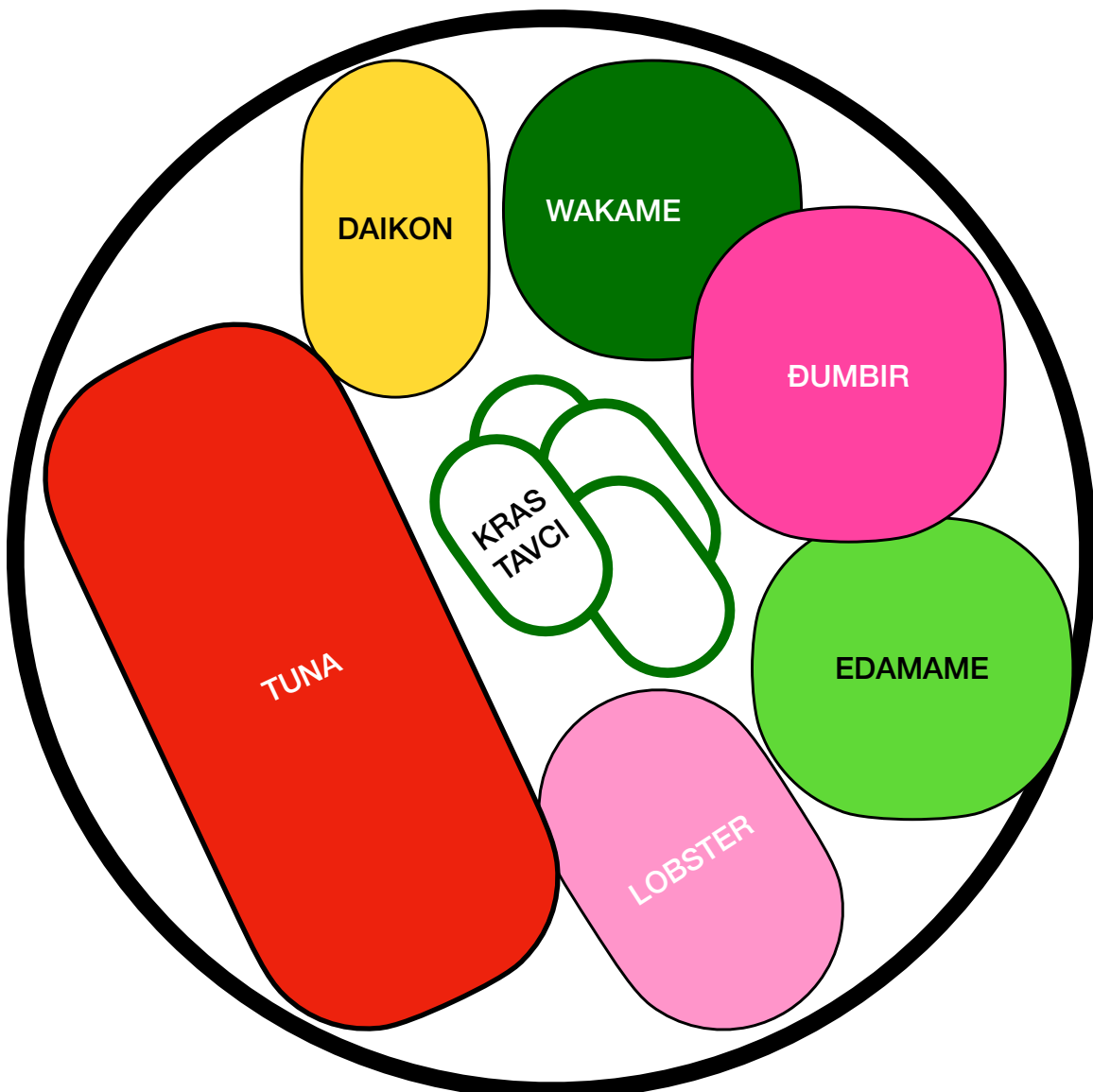
Add sriracha mayonnaise, tobikko and sesame. Mix lightly, do not knead.

Add soy, sesame oil and sriracha if not hot enough. We can vacuum to last longer.

Plating

warm rice
furikake + ground peanuts
pickled ginger
seaweed salad
edamame
daikon pickled
cucumbers
lobster salad 1 tablespoon (30 g)
tuna cubes with sauce

Put the tuna cubes in a bowl, add the spring onions, purple onions, poke sauce and black sesame seeds and mix with a spoon. Fish and marinade must be very cold, everything should be kept in the refrigerator.



Korean fried chicken

Karaage chicken

0.150 kg of chicken thighs, cut in 1.5 x 1.5 cm cubes
potato starch
panko crumbs

Cut the chicken into 1.5 x 1.5 cm pieces. Marinate for a maximum of 48 hours in the marinade, but preferably at least 2-3 hours. Remove the meat from the marinade into a bowl, pour the potato starch to partially coat, a little panko crumbs but try to keep the lumps little wet and unevenly coated. Fry in oil at 180 C until golden yellow, approx. 6-7 min.

Marinade for karaage chicken (for 2 kg of meat)

0.6 lit soy sauce less salt
0.2 liters of beer
0.2 liters of water
juice of 10 cm of grated ginger, 2 garlic grated

Mix the ingredients in the marinade. Marinate the meat for 1-2 days in the marinade max.

Korean BBQ sauce (4 lit)

2 kg of brown sugar
1.5 lit soy sauce
0.5 liters of water
0.05 liters of rice vinegar
0.150 kg of sambal
0.100 kg gojuchang sauce
0.05 kg of garlic, 10 cm of ginger
0.180 kg corn starch
0.200 kg of ketchup

Use the above ingredients we make a sauce, cook it for 15 minutes and thicken with a corn starch. We add ketchup at the end.

Plating

0.170 kg chicken thighs, fried, glazed with Korean BBQ sauce

0.04 kg of kimchi

0.05 kg cucumber salad, marinated with sushi rice vinegar and coriander
spring onions, sprouts

Serve the rice on the bottom of the bowl, sprinkle with peanuts. Pour Korean BBQ sauce over the fried chicken in another bowl, sprinkle with spring onions, sesame seeds and mix. Serve on rice, and add kimchi and cucumber salad. Garnish with sprouts.

Kung Pao

Pork belly

7 kg pork belly with skin

rub - 1 kg of sugar, 1 kg of salt, 5 tablespoons smoked pepper powder, 2
tablespoons five spice

Remove the bones , coat with a rub, wrap in aluminum foil and bake at 150
C, approximately 3 hours. Cool wrapped in container with weight on top, and
store in the refrigerator overnight to form.

Cut into slices, bake on a pan or grill, turn over and glaze with a pork glaze
sauce.

Pork glaze sauce (2 lit)

1 lit fish sauce

0.300 lit soy sauce

0.600 liters of rice vinegar

0.050 kg of grated ginger

5 pieces of finely chopped garlic

Just mix together cold.

Korean BBQ sauce (4 lit)

1 kg of palm sugar
1 kg of brown sugar
1.5 lit soy sauce
0.5 liters of water
0.05 liters of rice vinegar
0.150 kg of sambal
0.100 kg gojuchang sauce
0.05 kg of garlic, 10 cm of ginger
0.180 kg corn starch
0.200 kg of ketchup

Use the above ingredients we make a sauce, cook it for 15 minutes and thicken with a corn starch. We add ketchup at the end.

Crumble

0.500 kg roasted ground hazelnuts
0.500 kg of ground peanuts
0.500 kg of ground pork cracklings
1 teaspoon salt
1 tablespoon garam masala
1 tablespoon cumin

Grind everything coarsely and mix, add spices and salt.

Ramen eggs

0.250 liters of water
0.200 lit soy sauce
0.120 kg of sugar

Put tempered eggs in boiling water, cook 07:00 minutes, shock in ice cold water, cool and peel, dip in marinade, put a napkin on top. Marinate for a maximum of 1 day.

Kimchi

2.5 kg of Chinese cabbage, cleaned and cut into strips 3 cm thick
0.150 g salt (60 g per 1 kg)
0.200 kg homemade kimchi paste
0.300 lit kimchi sauce
0.400 kg daikon, halved in length, cut into 1.5 mm thick slices
0.300 kg of spring onions cut into 1 cm strips, only the green part

Slice the chinese cabbage, place in a larger bowl, add salt and massage it for 10 minutes with your hands until the cabbage is wilted and well salted. Let it be for 10 minutes. Pour in cold water to cover, press it with something on top to be under water and leave for 2 hours.

After two hours, pour the water from the cabbage, rinse and leave in a colander to drain for at least half an hour, load with something on top to drain well. Squeeze the water out of it with our hands as much as possible, but dont press it too hard.

Transfer to a bowl, add the kimchi paste we blended, and mix by hand to coat the cabbage well. Add daikon and spring onions and mix it as well. We also pour the kimchi sauce, mix well, check the taste and see if it is juicy enough. If not, add more pasta or sauce.

Leave at room temperature, covered with foil and covered, to ferment for 1 day, then transfer to the refrigerator. Stir occasionally.

Homemade kimchi paste (2 kg)

0.5 kg Gochugaru chili flakes
0.5 liters of water
0.15 lit fish sauce
1 garlic peeled
15 cm of peeled, sliced ginger
80 g of sugar
0.5 liters of rice vinegar
0.100 kg sambal
0.100 kg gochujang

Pour chili flakes into a bowl. Pour the other ingredients into a blender and blend into the cream. Pour this into the chili flakes and stir with a spoon.

Plating

0.160 kg pork belly
0.04 lit korean bbq sauce
0.015 kg peanut crumble with hazelnuts and cumin
0.015 kg of spring onions
0.25 kg of sushi rice
1 ramen egg cut in half
0.04 kg of kimchi
0.05 kg coleslaw

Cut the pork into thick slices, roast in a pan, glaze and serve on rice. Add coleslaw, kimchi and 1 ramen egg, add sauce and sprinkle with crumble.