

떡볶이
tteokbokk-i

김밥
kimbab

JAE-YUNG & EUN HEE

INTRODUCE
THEIR
TASTE OF HOME



WE ARE
A NEWLYWED
COUPLE
FROM KOREA,
AND THIS
IS OUR STREET
COMFORT
FOOD!

THIS IS MY
FIRST TIME
PREPARING FOOD
SO I NEED A LOT
OF HELP FROM
YOU^^



LOOKING GOOD!
TTEOKBOKK-I

YOU TOO!
KIMBAP

LISTEN TO THE SOUNDS OF THE KITCHEN



SLICE!
SLICE!
SLICE!
SLICE!



STEAM...
STEAM...
STEAM...



WISK!



SIZZLING
SIZZLING



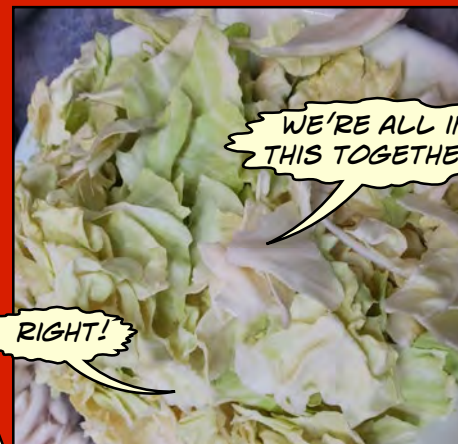
FLOOF!



BURBLE



THAT'S ONE
BUSY GRILL

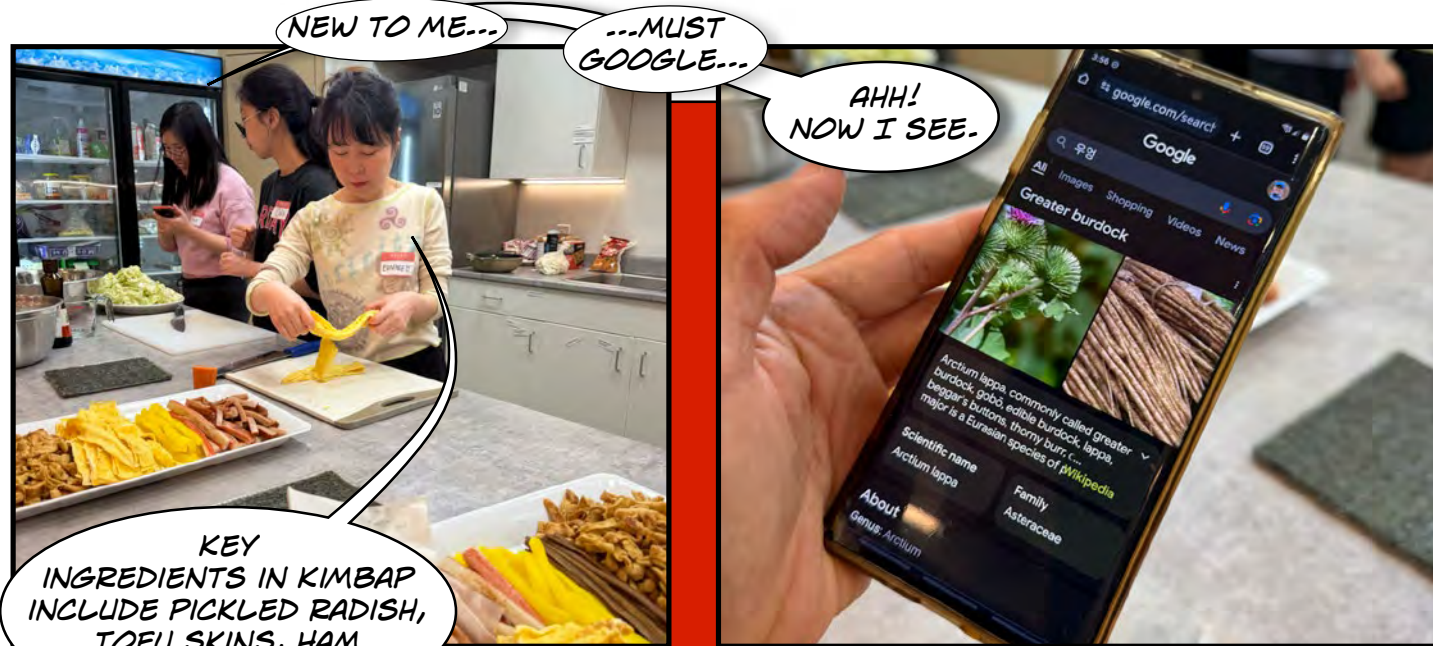


RIGHT!

WE'RE ALL IN
THIS TOGETHER!



TEAMWORK



KEY INGREDIENTS IN KIMBAP INCLUDE PICKLED RADISH, TOFU SKINS, HAM & BURDOCK



WHEN LOADING UP YOUR KIMBAP, MAKE SURE THAT YOU WILL BE ABLE TO ROLL IT.



...AND THEN WE ALL SAT TOGETHER & ENJOYED A MEAL...



WE CAN MAKE THIS AT HOME!

GOOD FOR THE WHOLE FAMILY!



I DIDN'T EXPECT THE TANGY FLAVOR - BUT IT'S GOOD!



IT'S THE FIRST TIME FOR ME TO TRY THIS, AND I LOVE IT.



THANK YOU!



THE FLOWERS & FOLDED NAPKINS ADD TO THE FEELING OF HOME



CLAP!
CLAP!
CLAP!

CLAP!
CLAP!
CLAP!

I'M SO PROUD THAT YOU ENJOYED OUR FOOD^^



THE RECIPES

KIMBAP 김밥

INGREDIENTS:

- SEAWEED SHEETS • COOKED RICE • PICKLED RADISH • CARROT
- EGG • HAM • SALT • SESAME OIL

- 1 COOK THE RICE AND LET IT COOL.
- 2 SEASON THE RICE WITH A LITTLE SALT AND SESAME OIL
- 3 PREPARE THE SEAWEED SHEETS AND SPREAD THE RICE 'THINLY' OVER THEM.
- 4 PLACE PICKLED RADISH, CARROT, EGG, HAM OR SAUSAGE...OR... WHATEVER YOU WANT IN THE MIDDLE OF THE RICE.
- 5 ROLL THE KIMBAP 'TIGHTLY' BY HAND.
- 6 CUT THE KIMBAP INTO BITE-SIZED PIECES AND ENJOY DELICIOUSLY.

TTEOKBOKKI 떡볶이

INGREDIENTS:

- RICE CAKES • ONION • CARROT • GOCHUJANG (KOREAN RED CHILI PASTE)
- GOCHUGARU (KOREAN RED CHILI POWDER) • SUGAR • SOY SAUCE • WATER
- COOKING OIL • FISH CAKE

- 1 SOAK THE RICE CAKES IN WATER AND RINSE THEM THOROUGHLY.
- 2 SLICE THE ONION AND OTHER VEGETABLES.
- 3 HEAT COOKING OIL IN A PAN AND STIR-FRY THE ONION AND OTHER VEGETABLES.
- 4 ADD THE RICE CAKES AND WATER TO THE PAN, THEN ADD GOCHUJANG, GOCHUGARU, SUGAR, FISH CAKE AND SOY SAUCE TO SEASON.
- 5 GARNISH WITH CHOPPED GREEN ONIONS AND COOK UNTIL EVERYTHING IS WELL COMBINED AND COOKED THROUGH.

CHEF'S NOTE: I WANT TO CONVEY THAT KOREAN 'KIMBAP' AND JAPANESE 'SUSHI ROLLS' ARE DIFFERENT DISHES. KIMBAP, A POPULAR KOREAN DISH, CONSISTS OF COOKED RICE AND VARIOUS INGREDIENTS SUCH AS VEGETABLES, EGGS, AND SOMETIMES MEAT, ROLLED IN SEAWEED SHEETS. THE INGREDIENTS ARE TYPICALLY COOKED AND SEASONED BEFORE BEING ROLLED TOGETHER WITH THE RICE (WHICH IS PRIMARILY SEASONED WITH SESAME OIL).

SUSHI ROLLS, ON THE OTHER HAND, ARE A TYPE OF SUSHI ORIGINATING FROM JAPAN. THEY TYPICALLY FEATURE VINEGARED RICE COMBINED WITH INGREDIENTS SUCH AS RAW OR COOKED FISH, SEAFOOD, VEGETABLES, AND SOMETIMES TROPICAL FRUITS, ALL ROLLED IN SEAWEED SHEETS. SUSHI ROLLS CAN VARY WIDELY IN INGREDIENTS AND STYLES, WITH SOME FEATURING RAW FISH (LIKE SALMON OR TUNA) WHILE OTHERS INCLUDE COOKED INGREDIENTS OR VEGETARIAN OPTIONS.

IN SUMMARY, WHILE BOTH KIMBAP AND SUSHI ROLLS INVOLVE ROLLING RICE AND OTHER INGREDIENTS IN SEAWEED, THEY DIFFER IN TERMS OF CULTURAL ORIGIN, INGREDIENT SELECTION, AND PREPARATION METHODS. KIMBAP IS A STAPLE OF KOREAN CUISINE, OFTEN FEATURING COOKED INGREDIENTS, WHILE SUSHI ROLLS ARE A DIVERSE CATEGORY WITHIN JAPANESE SUSHI, ENCOMPASSING A WIDE RANGE OF INGREDIENTS AND FLAVORS, INCLUDING RAW FISH.