



ASIA

KOREAN KIMCHI SOUP WITH PORK, TOFU AND NOODLES

Ingredients (For 4 people)

- 200 g kimchi (spicy fermented cabbage)
- 100 g pork meat (rib or brisket)
- 100 g tofu
- A few mushrooms (optional)
- Water (if needed while cooking)
- 450 ml chicken stock
- 3 tbsp scallions or leeks, minced
- 1/2 onion
- 1 tbsp chopped garlic
- 1 tbsp sesame seed oil
- 1 tbsp powdered hot pepper
- Gochujang paste (Korean chilli)
- Salt (to taste)

Preparation:

Cut the kimchi into pieces, the pork into fine slices and the tofu into cubes, and then mince the scallion or leek.

In a stew pot or deep pan, heat the sesame oil, then add the garlic and stir. Add the pork and cook for a while, then add the onion, followed by the kimchi. Sauté for a few minutes, turning so that every side is browned. If the kimchi is not very fermented, you might spice it up a bit with gochujang.

Add the chicken stock to cover the mixture (add salt if necessary), then incorporate the tofu and, if desired, the mushrooms. Cover the cooking pot and simmer for 30 to 45 minutes. The longer it cooks, the better it tastes! Add water if necessary.

Season with salt and sprinkle with powdered hot pepper and minced scallions. Bring to a boil before serving with a bowl of plain white rice.