

Crafted  
*Passion.*  
by Gérard Dubois

## MR. & MRS. KIM

# Recipes

### Pumpkin Sable Dough

200 g	bread flour
350 g	cake flour
300 g	soft butter
60 g	icing sugar
10 g	salt
60 g	eggs
90 g	pumpkin puree

Mix all the ingredients well except the flour. Sieve the flour and add slowly to the mixture by hand. Refrigerate overnight before using.

### Pumpkin Kimchi

100 g	diced pumpkin
1	chopped Korean red chili
10 g	white vinegar
20 g	soy sauce
10 g	sugar
20 g	sliced garlic
20 g	sliced spring onion
30 g	pickling salt

Sprinkle the diced pumpkin with pickling salt and cover with water. Place a weight on top of pumpkin to keep submerged and allow to marinate overnight. On the following day, rinse the pumpkin thoroughly to remove excess salt. Blend the remaining ingredients and add the pickled pumpkin. Cover and place a weight on top and leave to marinate overnight.

### Baby Pork Chop Bulgogi

30 g	soy sauce
10 g	sugar
30 g	Korean pear puree
10 g	spring onion
10 g	minced garlic
20 g	vegetable oil
10 g	toasted sesame seeds
4 pc	baby pork ribs, bone in
	salt, pepper to taste

Merge all the ingredients and blend without the ribs. Add the ribs and marinate for 5 hours. Dry the ribs and grill over high heat on a flame broiler or pan fry.

### Garnish

Crispy fried lotus root, toasted sesame seeds.

