



KIMTCHI

Zutaten (2 Personen)

1 Stk. Chinakohl (ca. 900g)
150 g Salz

DaDeGi-Paste

100g Reis-Congee
30g grober koreanische Chilipulver
4 EL koreanische Anchovysauce
3 Stk. Pfefferoni rot
4 Zehen Knoblauch
3 cm frischer Ingwer

Zum Fertigstellen

2 Stk. Pfefferoni grün
1 kleine Karotte
1 Stange Jungzwiebeln

Alternative

50-100g Bärlauch mit
3 EL DaDeGi-Paste

Ingredients (for 2 people)

1 head of Chinese cabbage (approx.900g)
150 g salt

DaDeGi paste

100g rice congee
30g coarse Korean chili powder
4 tablespoons Korean anchovy sauce
3 red peppers
4 cloves of garlic
3 cm fresh ginger

To finish:

2 green peppers
1 small carrot
1 spring onion

Alternative

50-100g wild garlic with
3 tbsp DaDeGi paste

TIP!

THE LONGER THE KIMCHI IS
LEFT TO FERMENT,
THE HEALTHIER IT IS!