

Kimchi Pancakes

Ingredients

(8 to 10 pancakes)

❖ cake flour	100 grams
❖ egg	1 egg
❖ kimchi	150 grams
❖ onion	65 grams
❖ carrot	30 grams
❖ garlic chives	20 grams
❖ cooking oil	2 tablespoons

Directions

★**First, let's make kimchi pancakes!**



1. Cut vegetables and make batter

- Finely chop the kimchi.
- Cut the onion, carrot, and garlic chives into small pieces.
- Break the egg in a bowl, add flour and mix.
- Gradually add 3/4 cup of water and mix.
- Add cut vegetables to the batter and mix.
- Add kimchi to the batter and mix.

★**Let's make Vegetarian Japchae!**



1. Cut the vegetables

- Soak the wood ear mushrooms in water until soft. Cut into bite sized pieces.
- Cut carrots into 5 cm long matchsticks.
- Cut onion and shiitake mushrooms 3 mm thick.
- Cut garlic chives 5 cm long.
- Remove the center of the leek, cut into fine strips.
- Cut red pepper and green pepper into strips.

Vegetarian Japchae

Ingredients

❖ glass noodles	130 grams
❖ carrot	40 grams
❖ onion	1/4 onion
❖ garlic chives	50 grams
❖ leek	8 centimeters
❖ green pepper	2 peppers
❖ red pepper	1/2 pepper
❖ shiitake mushroom	3 mushrooms
❖ wood ear mushrooms	3 grams
○ soy sauce	1/2 tablespoon
○ beef stock powder	1/2 teaspoon
○ cooking oil	as needed
○ sesame oil	a little
○ salt	as needed
○ black pepper	as needed

Seasoning

▪ soy sauce	1 1/2 tablespoons
▪ sesame oil	1 1/2 tablespoons
▪ sugar	2/3 tablespoon
▪ grated garlic	1 teaspoon
▪ black pepper	as needed
▪ ground sesame	1/2 tablespoon

2. Boil the glass noodles

- Boil water in a pot.
- Add noodles, boil according to package, drain.
- Wash noodles with cold water three times.
- If the noodles are long, cut them with scissors.



3. Fry vegetables separately

- Heat a little cooking oil in a fry pan.
- Fry carrot strips with a little salt, remove from pan.
- Add a little more oil. Fry onions until soft.
- Add garlic chives and continue frying. Add a little salt. Remove from pan.
- Add a little more oil. Fry leek, green pepper, and red pepper until soft. Add a little salt. Remove from pan.



4. Fry mushrooms

- Heat sesame oil in fry pan.
- Fry wood ear mushrooms and shiitake mushrooms.
- Add soy sauce and beef stock powder, stir to mix.



5. Season glass noodles

- Put glass noodles in large bowl.
- Add seasoning ingredients, mix well.
- Add vegetables, mix well.
- Season with salt and pepper, if needed. **Enjoy!**



Let's fry the kimchi pancakes!

- Heat 2 tablespoons of oil in fry pan on medium heat.
- Add batter to pan, making 10 cm circles.
- When the edges of the pancakes are cooked, flip over the pancakes.
- Cook until no liquid comes out of the pancakes when pressed with a spatula. **Enjoy!**

