

VADASZ KIMCHI PANCAKES

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

VADASZ KIMCHI PANCAKES

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

IN074 Vadasz Classic Kimchi	250g
CP010 Vadasz Kimchi Ketchup	40g
IN080 Kenny's Vegan Mayonnaise	40g
Oil	40ml
Soy sauce	10ml
Flour	120g
Eggs	8 eggs
Spring onions, washed & thinly sliced	4 onions
Corriander	20g
Avocado	2 avocados
Chilli strands	20g
Sesame seeds	20g





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with a fried egg, sesame seeds, avocado & Vadasz Kimchi Ketchup

Method

1. Start with squeezing the juices from the kimchi into a separate bowl - you will need around 10ml. Once the kimchi is removed from the juices, chop the kimchi into smaller pieces.
2. Crack 4 eggs into a medium bowl. Add in the kimchi brine, 10ml of soy sauce, $\frac{1}{4}$ cup water and then whisk together.
3. Add in the flour a bit at a time and combine with the mix until it is smooth. Once smooth add in the chopped kimchi and spring onions.
4. Heat some oil in a medium pan. Place some of the mixture into the pan, the pancakes should be around 4 inches in diameter, so you will only have enough room to cook two at a time.
5. Cook the pancakes until they are golden brown on the first side for around 2 to 3 minutes, then flip and cook until browned on second side for a further 2 to 3 minutes. Set aside to cool.
6. Kimchi Mayo - Mix the kimchi ketchup and mayonnaise together and set aside.
7. Heat some oil in a pan and fry your eggs. Once the eggs are fried, place the kimchi pancakes on the plate and place the egg and avocado slices on the pancake. Finish with sprinkling over, spring onions, sesame seeds, chilli strands and the kimchi mayonnaise.

Vadasz Classic Kimchi

The Vadasz range of products are pickled and fermented to perfection. The classic kimchi is live cultured to produce beneficial probiotics to boost gut health and immunity. The versatile plant-based ingredients can take sandwiches, burgers and a wide range of dishes to the next level and are suitable for both vegetarians and vegans.

Vadasz Kimchi Ketchup

Packed with flavour, this ketchup uses the same ingredients as Vadasz Kimchi to create a tangy and rich condiment. The natural fermentation process brings out an amazing depth of flavour, making it a great match for burgers, fries or even as a marinade.

Kenny's Vegan Mayonnaise

This plant-based delight offers a creamy and smooth texture, perfect for adding a touch of richness to sandwiches, dressings, and dips.