

KOREAN SLAW DOGS

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food c°

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.

KOREAN SLAW DOGS

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

CA723 Rare & Pasture Beef Frankfurters

4 sausages

Top Cut Hot Dog Buns

4 buns

Slaw

H5569 Gotcha Ketchup

50ml

IN993 Eaten Alive, Classic Spicy Kimchi

100g

Red Cabbage, thinly sliced

1.4kg

White Cabbage thinly sliced

1.4kg

Red onion, cut in half, peeled, thinly sliced

1 whole onion

Carrots, peeled & grated

2 carrots

Kickin Mustard Sauce

50ml

Green Chiili, seeds removed & finely chopped

4g

Sesame Seeds, toasted

2g

Kickin Mustard Sauce

Frenchies Mustard

50g

Soy Sauce

10g

Siracha Sauce

5g

Rice Vinegar

5g

Fresh Ginger, grated

5g



KOREAN HOT DOG

with Eaten Alive Spicy Kimchi slaw

Method for Kickin Mustard Sauce

1. Combine all ingredients and mix thoroughly.

Method for the slaw dog

1. Weigh out all the ingredients for the slaw, then add the slaw mix into a large bowl. Drain the kimchi, once drained, chop ready so it can be added to the slaw mix. Check the the slaw to see whether it needs further seasoning.
2. Heat the frankfuthers in a steamer/ Baine marie at the temperature of 75c.
3. Whilst the frankfuthers are cooking, get the rolls ready to serve. Spoon the Korean slaw into the hot dog rolls, then place the frankfurter on top of the slaw.
4. Finish, by adding the Kickin mustard and Gotcha ketchup on top of the hot dog, then Sprinkle the green chill and Sesame seeds over the hot dog.

Eaten Alive, Classic Kimchi

A faithful rendition of Korea's favourite condiment, this classic kimchi packs a punch thanks to a combination of chilli, garlic, ginger and spring onions with Chinese leaf cabbage. Funky and fresh at the same time, it adds a kick to everything from poached eggs to washed rind cheeses.

Gotcha Ketchup

Glossy terracotta-red, Korean-inspired sauce, made using a traditional gochujang fermented chilli paste. Sweet and sour flavours followed by a smoky, umami chilli kick.
