

## Daikon Radish Kimchi Recipe

**Ingredients:** Serves 4-6

1½ kg daikon radish, peeled and cut into large chunks

3 tablespoons sea salt

**Kimchi Spice Mixture:**

4 tablespoons glutinous rice flour

1½ cups water

3 tablespoons crushed garlic

½-inch ginger, peeled and crushed

4 tablespoons fish sauce or 1 tablespoon fermented

shrimp plus 2 tablespoons fish sauce

8-10 tablespoons ground red pepper

½ tablespoon sugar

250g daikon radish (about 4 in/10 cm), sliced into 2 in (5 cm) strips

90g Chinese chives, sliced into 2 in (5 cm) lengths

½ leek, thinly sliced diagonally

**Method:**

To make the Kimchi Spice Mixture, first make a glutinous rice flour paste by heating the flour and the water in a small saucepan. Stir constantly until it thickens, about 4 minutes, then set aside to cool. Once it has cooled, combine with the garlic, ginger, fish sauce, red pepper and sugar in a large bowl and mix well. Sprinkle the daikon with the sea salt and leave to sit for 20 minutes.

Wash and rinse the daikon thoroughly to remove all the salt. Rub the Kimchi Spice Mixture over the daikon and place in an airtight container. Cover the container, leave to stand overnight, then refrigerate. This is an excellent accompaniment to noodle dishes.

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