

Spicy Top Shell Recipe

Ingredients:

100 g top shell, sliced
1/2 carrot, cut into 3 x 1.5-cm pieces
1 Japanese cucumber, seeds removed and cut into 3 x 1.5-cm pieces
4 leaves round cabbage, cut into 3 x 1.5-cm pieces
1 onion, peeled and thinly sliced
1 leek, cut into thin 4-cm lengths
1 red chili, cut into thin 4-cm lengths
1 green chili, cut into thin 4-cm lengths

Vinegar Hot Chili Paste:

300 g hot chili paste
125 ml vinegar
2 tablespoons mineral water
3 tablespoons sugar
3 tablespoons crushed garlic
2 tablespoons mirin
2 tablespoons glucose
2 tablespoons roasted white sesame seeds
2 tablespoons sesame oil

Method:

Prepare vinegar hot chili paste. Combine all ingredients except sesame oil. Leave to ferment for 3 days at room temperature. Drizzle with sesame oil. Mix top shell, carrot, cucumber, cabbage, onion, leek and chilies with vinegar hot chili paste just before serving. Serve chilled.

[asian_free_recipes_download][[/asian_free_recipes_download]