

KOREAN SLAW DOGS

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.



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Ingredients

SERVES 4 PORTIONS

CA723 Rare & Pasture Beef Frankfurters	4 sausages
Top Cut Hot Dog Buns	4 buns
<i>Slaw</i>	
H5569 Gotcha Ketchup	50ml
IN993 Eatin 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
<i>Kickin Mustard Sauce</i>	
Frenchies Mustard	50g
Soy Sauce	10g
Siracha Sauce	5g
Rice Vinegar	5g
Fresh Ginger, grated	5g

Method for kickin mustard

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 & Gotcha ketchup on top of the hot dog, then Sprinkle the green chill & Sesame seeds over the hot dog.

Eatin 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.
