



Relation recipe guide



Spicy Bowl Bibim Noodle



Applied Product Hot Pepper Paste

Serving Size 2 persons

Raw Materials

No	Raw Material Name	Contents
1	Plain Noodle	2 serving size
2	Cucumber	½ pieces
3	Sesame Leaf	5 leaves
4	Carrot	5cm half piece
5	Kimchi	3 leaves
6	Egg	1
7	Chicory	5 leaves
8	Sauce	
9	Chungjungone Chal Hot Pepper Paste	4 big tsp
10	Chungjungone Pure Fermentation Vinegar	3 big tsp
11	Sugar	1.5 big tsp
12	Minced Garlic	2 sm tsp
13	Sesame Oil	1 sm tsp
14	Sesame	1 sm tsp

Cooking Process

1. Rinse and thinly slice cucumber, carrot, sesame leaves
2. Cut chicory into bit sizes
3. Shake off the inside fillings of kimchi and slice and mix with sesame oil and sesame
4. Fully boil egg and cut it in half
5. Mix every sauce materials and store in a refrigerated place
(it is even better if prepared in advance and mature them for more than a day)
6. Amply put water in a pot and boil and boil plain noodle and rinse it with cold water and make a bunch per serving size
7. Arrange neatly the prepared materials on a dish and put sauce