

# Dried Persimmons & Cucumber with Gochujang

by Jeong Kwan Snim

## INGREDIENTS (Serves 4 people)

- 500g Dried persimmons
- 100g Cucumber
- Sea salt
- 3 tbsp Green plum extract
- 2 tbsp Red chili paste
- 2 tbsp Red chili powder
- 1 tbsp Raspberry extract
- 2 tbsp Persimmon vinegar
- 2 tbsp Rice malt
- 1 tbsp Aged soy sauce

## INSTRUCTIONS

1. **PREPARE PERSIMMONS.** *Cut dried persimmons into bite-size pieces.*
2. **PICKLE CUCUMBERS.** *Quarter cucumbers lengthwise, remove seeds, and cut into 3–5 cm pieces. Toss with a dash of sea salt, 1 tbsp vinegar, and 3 tbsp green plum extract. Let sit for 10 min, then squeeze out excess water.*
3. **MAKE SEASONING.** *In a bowl, combine raspberry extract, aged soy sauce, persimmon vinegar, rice malt, chili powder, and chili paste.*
4. **MIX.** *Add dried persimmons and cucumber to the seasoning. Mix well until evenly coated.*
5. **SERVE.** *Serve as a refreshing, sweet-spicy side dish. For a chewier texture, marinate for 1–2 days before serving.*



# Braised Pyogo (Shiitake) Mushrooms in Rice Syrup

by Jeong Kwan Snim

## INGREDIENTS (Serves 4 people)

- 20 pcs - Shiitake mushrooms, dried.  
*Sun-dried for 3 days, rehydrated before cooking*
- 2 tbsp - Soy sauce jin-ganjang  
*Traditional Korean soy sauce*
- Water - For braising
- 1 tbsp - Perilla oil
- 2 tbsp - Rice syrup (jochyeong)  
*Korean traditional sweetener*
- Pinch - Sea salt



## INSTRUCTIONS

1. **PREPARE MUSHROOMS.** Wash fresh Shiitake mushrooms, trim stems, and sun-dry for 3 days. Rehydrate until softened before cooking.
2. **MAKE BRAISING BASE.** In a shallow pan, combine water (enough to cover mushrooms), sea salt, soy sauce, and perilla oil. Bring to a gentle boil.
3. **BRAISE MUSHROOMS.** Add Shiitake mushrooms. Simmer over medium heat, spooning the liquid continuously over them to allow even absorption of flavors.
4. **FINISH WITH RICE SYRUP.** When liquid has reduced by half, lower the heat and continue to braise slowly. Add rice syrup and cook until mushrooms are glossy and richly glazed.
5. **SERVE.** Arrange neatly on a plate.