



UCCOOK

Bang Bang Wagyu & Kimchi Pancakes

with smashed cucumber

Hands-on Time: 25 minutes

Overall Time: 35 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Kate Gomba

Wine Pairing: Stettyn Wines | Stettyn Family Range
Merlot

Nutritional Info

	Per 100g	Per Portion
Energy	795kJ	3587kJ
Energy	191kcal	860kcal
Protein	6.6g	29.6g
Carbs	13g	60g
of which sugars	4.9g	22g
Fibre	0.8g	3.4g
Fat	11.9g	53.7g
of which saturated	2.7g	12g
Sodium	246mg	1112mg

Allergens: Sulphites, Egg, Gluten, Sesame, Sugar
Alcohol (Sweetener), Wheat, Soya, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
30g	60g	Kimchi
75ml	150ml	Flour Mix <i>60ml [120ml] Cake Flour & 15ml [30ml] Cornflour</i>
1	1	Spring Onion <i>rinse & finely chop</i>
150g	300g	Wagyu Beef Mince
50ml	100ml	BBQ Gochujang Sauce <i>35ml [70ml] Richard Bosman's BBQ Sauce, 7,5ml [15ml] Low Sodium Soy Sauce, 5ml [10ml] Gochujang & 2,5ml [5ml] Sesame Oil</i>
100g	200g	Cucumber <i>rinse</i>
2.5ml	5ml	Dried Chilli Flakes
30ml	60ml	Rice Wine Vinegar
30ml	60ml	Kewpie Mayo
5ml	10ml	Black Sesame Seeds

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel
Rolling Pin
Egg/s
Sugar/Sweetener/Honey

1. KIMCHI BATTER In a bowl, combine the kimchi, flour mix, 60ml [120ml] of water, ½ [1] egg, spring onion, and 2.5ml [5ml] of sweetener. Mix until well combined. The batter should be pourable but slightly thick. Add water in 10ml increments if it's too thick.

2. MEATBALLS In a bowl, combine the mince and seasoning. Wet your hands slightly and shape the mince mixture into 4-5 meatballs per portion. Set aside. Place a pan over medium heat with a drizzle of oil. When hot, fry the meatballs until browned and cooked through, 6-8 minutes, shifting as they colour. Drain any excessive oil and add the BBQ gochujang. Simmer until combined, 30-60 seconds. Remove from the heat.

3. KIMCHI CAKES Place a clean pan over medium heat with a drizzle of oil. When hot, use a tablespoon to drop small rounds of batter into the pan. Leave space between each. Flatten slightly with the back of the spoon. (Alternatively, you can make larger pancakes if you prefer.) Cook until golden and lightly crispy, 2-3 minutes per side. Remove from the pan and drain on paper towel.

4. CUCUMBER Using a rolling pin or bottle, smash the cucumber, slice into bite-sized pieces, and add to a bowl. Mix in the vinegar, chilli flakes (to taste), toss to combine, and add seasoning.

5. DINNER IS READY Dish up the bang bang meatballs, top with dollops of the mayo, serve alongside the kimchi cakes, and the cucumber. Garnish with a sprinkle of the sesame seeds and enjoy, Chef!