

# UCCOOK

## Korean Venison Rice Bowl

with pickled cucumber, sesame oil & spicy mayo

**Hands-on Time:** 30 minutes

**Overall Time:** 45 minutes

**Fan Faves:** Serves 3 & 4

**Chef:** Thea Richter

**Wine Pairing:** Creation Wines | Creation Syrah Grenache

Nutritional Info	Per 100g	Per Portion
Energy	653kJ	3430kJ
Energy	156kcal	820kcal
Protein	10.2g	53.7g
Carbs	14g	71g
of which sugars	1.8g	9.6g
Fibre	1.4g	7.3g
Fat	6g	31.3g
of which saturated	0.6g	3.4g
Sodium	405mg	2127mg

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

**Spice Level:** Hot

Eat Within 4 Days



## Ingredients & Prep Actions:

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Serves 3	[Serves 4]	
225ml	300ml	Jasmine Rice <i>rinse</i>
45ml	60ml	Rice Wine Vinegar
150g	200g	Cucumber <i>rinse &amp; cut into thin rounds</i>
90ml	125ml	Kewpie Mayo
15ml	20ml	Gochujang
2	2	Spring Onions <i>rinse, trim &amp; finely slice, keeping the white &amp; green parts separate</i>
360g	480g	Carrot <i>rinse, trim, peel &amp; cut into thin matchsticks</i>
150g	200g	Spinach <i>rinse &amp; roughly shred</i>
15ml	20ml	Sesame Oil
450g	600g	Free-range Venison Strips
45ml	60ml	Low Sodium Soy Sauce

## From Your Kitchen

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

1. **RICE & SHINE** Place the rice in a pot with 450ml [600ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, about 10 minutes. Remove from the heat and steam, 8-10 minutes. Fluff with a fork and cover.

2. **PICKLED CUCUMBER** In a bowl, combine the vinegar, 30ml [40ml] of water, and 15ml [20ml] of sweetener. Add the cucumber and toss until fully coated. Set aside to pickle.

3. **SPICY MAYO & VEG** In a small bowl, combine the mayo and the gochujang (to taste). Loosen with water in 5ml increments until a drizzling consistency. Set aside. Place a pan over medium-high heat with a drizzle of oil. When hot, fry the spring onion whites, the carrot, and the spinach until slightly softened, 3-4 minutes (shifting occasionally). In the final minute, toss through the sesame oil and seasoning. Remove from the pan and cover.

4. **SOY-GOOD VENISON** Return the pan to high heat with a drizzle of oil. Pat the venison strips dry with paper towel. When hot, sear the venison until browned, 20-30 seconds (shifting occasionally). Add the soy sauce and 15ml [20ml] of sweetener. Remove from the pan, season, and cover.

5. **OPTIONAL EGG** Place a nonstick pan over medium-high heat with a drizzle of oil. Crack in 3 [4] eggs and fry until cooked through to your preference. We like the yolk runny and the white just set! Remove from the heat and season. Drain the pickling liquid from the cucumber.

6. **BIBIMBAP!** Make a bed of jasmine rice. Top with the sautéed carrot and spinach, fried venison, and pickled cucumber. Top with the fried egg (if using). Drizzle over the spicy mayo (to taste) and sprinkle over the spring onion greens. Tuck in, Chef!