



richard sandoval
R E S T A U R A N T S

VEGETABLE BIBIMBAP

Yield: 1 portion

Best served in a Korean style stone pot, or some type of non-stick earthenware dish.

0.5 oz	mushroom escabeche*
0.5 oz	bean sprouts blanched, tossed with sesame oil and salt
0.5 oz	chayote, tossed with Korean chile flake
0.5 oz	daikon radish, grated
0.5 oz	carrots, julienne
3 oz	asparagus, chopped and blanched
.5 oz	chopped scallion
2 T	gochujang roja*
1 T	sesame oil
5 oz	sushi rice, cooked
1 ea	egg, fried or poached

Garnish:

sesame seeds and green onions

1. Have the mushroom escabeche, bean sprouts, chayote, cucumber, carrots at room temp
2. Heat the stone pot over a burner or in a very hot oven
3. Heat 1 T sesame oil in hot stone pot
4. Scoop sushi rice into stone pot and make sure you hear the rice sear in the pot
5. Meanwhile sauté the asparagus over high heat and season with salt and pepper
6. Place gochujang salsa roja on top of rice
7. Arrange vegetables accordingly
8. Garnish with egg, sesame seeds, and green onion

*For the Mushroom Escabeche: bring some salted water to a boil and poach mixed, chopped mushrooms (shitake, oyster, etc). strain and shock in ice water. Season to taste with a small amount of soy sauce, white vinegar, and some chopped shallots. Can be made a day ahead of time for better pickled flavor, will last about a week in the fridge.

*For the Salsa Roja Gochujang: Yield: 1.5 cups

8 oz	roma tomatoes
1/2 pc	Serrano chile
4oz	yellow onion, halved
1 T	lime juice
1 T	gochujang paste
	Salt to taste

1. Char the tomatoes, serrano, and onion on the grill until blackened
2. Place all ingredients in the vita prep/blender and blend until smooth
3. Season to taste