

BIBIMBAP

THE GREAT
EXHIBITION
ROAD FESTIVAL

Makes 4, Prep & Cook time: 40-50 mins



Ingredients

For the vegetarian Bibimbap:

- 250g cooked short grain rice
- 150g firm tofu, sliced into strips
- 100g dried shiitake mushrooms, rehydrated (remove stalks if tough)
- 100g spinach
- 2 cups bean sprouts

For the vegetable pickle:

- 1 medium carrot, sliced half moon
- 1 medium cucumber, sliced half moon
- 50g radish, sliced half moon
- 60 ml rice wine vinegar + 60 ml water
- 2 tbsp sugar
- 1 tsp salt

For the Bibimbap sauce:

- 4 tablespoons gochujang (Korean red chili paste)
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon sugar
- 1 tablespoon rice vinegar
- 10g Inulin powder (can be purchased [here](#))

Toppings:

- Nori strips
- Kimchi



Steps

1. Prepare Bibimbap sauce:

- In a small bowl, mix together gochujang, soy sauce, sesame oil, sugar, and rice vinegar.
- Adjust quantities to taste.

2. Prepare vegetables:

- Blanch the spinach in boiling water for about 30 seconds, then rinse under cold water and squeeze out excess moisture. Mix with a bit of olive oil and set aside.
- Dissolve the salt and sugar in a bowl with the rice vinegar and then add in the carrots, cucumber and radish and set aside.
- Stir fry the mushrooms and bean sprouts separately in a pan with a bit of sesame oil until they are cooked but still slightly crisp. Season with a pinch of salt.

3. Cook Tofu:

- Lightly pan-fry tofu slices until golden brown on each side.

4. Assemble the vegetarian Bibimbap:

- Place a serving of cooked rice in a bowl.
- Arrange the cooked and pickled vegetables and tofu on top of the rice.
- Drizzle the Bibimbap sauce over the top.
- Garnish with nori strips and kimchi.