

VADASZ KIMCHI &
CHEESE HOTTEOK

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS

the fine food co

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

VADASZ KIMCHI & CHEESE HOTTEOK

Chef Gary Parsons

Ingredients

SERVES 6

IN074 Vadasz Classic Kimchi 1kg, drained	150g
IN083 Vadasz Smacked Cucumbers 1kg	60g
IT831 Arla Mozzarella Shred Grated 2kg	300g
Plain Flour	250g
Caster Sugar	10g
Instant Yeast	7g
Salt	10g
Milk, heated	170ml
Oil	20ml
Spring Onions	2 sprigs
Kewpie Mayonnaise	10g

Method

1. In a large mixing bowl, combine the flour, sugar, yeast, and salt. Add the warmed milk and oil, continue to mix until a sticky dough forms. Cover the bowl with cling film, and let the dough rise in a warm area for 1 hour or until doubled in size.
2. Once risen, punch down the dough and divide it into 6 equal pieces. Roll each piece into a ball and place onto a tray to then rest again for 30 minutes.
3. Roll each ball of dough into a 120mm disc. Place about 30g of mozzarella cheese in the middle, then add 25g of drained kimchi, then top 20g of mozzarella.
4. Carefully pinch the edges to seal the filling and form a ball. Gently mould into a puck on a floured surface.
5. Heat oil in a frying pan over a medium heat. Place the filled bun seam-side down, flatten slightly with a spatula, and cook for 2 to 3 minutes per side, until golden and crispy, and cheese is melted. Remove and let the oil drain on a paper towel. Finish with the smashed cucumbers, kewpie mayo and spring onions.



Vadasz Classic Kimchi

Following years of tradition, Nick Vadasz created a range of pickled and fermented products, from kimchi to pickles. The classic kimchi is live-cultured and made with Chinese leaf cabbage, carrots, spring onion, sea salt, chilli powder, ginger, and garlic.

Vadasz Smacked Cucumbers

Sliced cucumbers pickled in chilli and garlic - refreshing with a kick of spice.

Arla Pro Grated Mozzarella

Mild and delicate with a creamy, slightly acidulous and yogurt aromatic taste. It has a semi-soft, elastic texture, which implies an excellent stretching ability.
