



CARA STADLER - GOCHUJANG

INGREDIENTS & DIRECTIONS

GOCHUJANG DRESSING:

75g	spicy gochujang
60g	red miso
20g	canola oil
25g	mirin
75g	rice vinegar
20g	spicy Japanese mustard

Lightly cook gochujang, red miso and canola oil in a non-stick pan. Deglaze with mirin. Add rice vinegar and spicy Japanese mustard, mixing well.

TARTARE:

3ounce	tartare (beef tenderloin trimmed and then small diced)
1 tsp	minced pickled ginger
1 tbsp	rough chopped kimchi
1 tsp	chopped cilantro
1 tsp	chiffonade scallions
1 tsp	gochujang dressing
3pc	shrimp chips
	Additional spicy Japanese mustard and salted egg yolk for garnish

Simply mix and add salt to taste.