



bit spicy

Korean Pork Cabbage Parcels

Korean pork and cabbage parcels are a light and delicious meal. Serve as a light lunch or as part of a feast! Use any type of rice, but make sure you place it under the pork so that it soaks up the lovely juices. This recipe would normally use chinese leaf, but a round cabbage such as savoy is easier to parcel up. **serves 4**

- 1 savoy cabbage/chinese leaf or similar
 - 500g minced pork
 - several small green chillies, finely chopped (the quantity is up to you!)
 - 1 tbsp each of soy sauce, sesame oil and gochujang paste
 - 1 tsp each white ground pepper and sugar
 - 1 red pepper, finely diced
 - 4 spring onions, finely diced
 - 150g rice
 - soy sauce and chilli sauce to serve
1. Discard any rough outer leaves of the cabbage and choose 8-12 well-shaped leaves, the bigger the better.
 2. Mix all the other ingredients except the rice together and leave to chill for a couple of hours, allowing the flavours to mingle.
 3. Meanwhile cook the rice, rinse with cold water, stir with a fork to loosen the grains and leave to cool.
 4. To make the parcels: place a dessert-spoonful of rice in the middle of a leaf and top with a similar amount of pork. Bring the stalk and tip ends of the cabbage together (these are less pliable so better tucked inside) then fold over the 2 sides and secure with a cocktail stick. If you can't get a neat finish there's too much filling so take some out!
 5. When all the parcels are ready, steam for about 25 minutes - you can smell them when they are done! You may have to cook in 2 batches if you don't have a double steamer, so keep the first ones warm.
 6. Serve with chilli sauce and soy sauce on the side.