

대박
DAEBAK



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신세계 푸드
SHINSEGAE FOOD



WHO WE ARE

Shinsegae Mamee Sdn Bhd is a joint venture between **Mamee-Double Decker (M) Sdb Bhd** and **Shinsegae Food**. The company focus will be on developing Korean range of sauces and focusing on RTE, central kitchen and foodservice manufacturing expertise leveraging from Shinsegae Food expertise in Foodservice industry.

Shinsegae Food is a leader in the domestic food catering services in South Korea for the last two decades. The aim of the joint venture is to leverage from each other's strengths in bringing the respective businesses to a whole new level together.

On the other hand, **Mamee-Double Decker (MDDD)** is a well-known household name with more than 40 years of expertise in producing quality halal food and beverages where the products can be found in over 80 countries around the world.

With the expertise in halal food manufacturing and local manufacturing plant facilities, **MDDD** also aims to be the leading total food solution provider and global halal food and manufacturing leader by producing food products that are only of high quality but also conforms to the highest standards of Halal especially with the Jabatan Kemajuan Islam (JAKIM) being the most trusted Halal certification body in the world.



Daebak Korean Fried Chicken Batter Mix Powder

Say goodbye to soggy fried chicken and hello to long-lasting crispiness with this special batter that requires no egg in the recipe. Complement your juicy chicken bites with the Daebak Fried Chicken Soy Garlic Sauce or Daebak Fried Chicken Sweet Chilli Sauce for added perfection. The best part is that double frying is no longer necessary – our batter makes the process a lot easier so you can save time on cooking and more time on eating.



Daebak Sweet Chilli Sauce

For a burst of flavour in every bite, coat your Korean fried chicken with this halal Daebak Korean Fried Chicken Sweet Chilli Sauce that goes best with the Daebak Korean Fried Chicken Batter Mix for a fantastic combination of spicy, sweet and crunchy. Made for those who love a little kick in their fried chicken, you can also use this sauce to coat a variety of fried chicken dishes like popcorn chicken and chicken tenders.



Daebak Soy Garlic Sauce

Get a taste of the cult favourite Korean Fried Chicken with this flavourful soy sauce that is infused with garlic. The Daebak Korean Fried Chicken Soy Garlic Sauce will not only glaze your chicken with a sweet and savoury finish, it will also create the sticky texture we all love about this dish. Guaranteed Halal, it is best paired with the Daebak Korean Fried Chicken batter mix for a crispy sensation.



Daebak Tteokbokki Sauce

Complement a chewy plate of rice cakes with this traditional Korean sweet and spicy tteokbokki sauce that is not only certified Halal, but tastes as authentic as the popular Korean street food that we all know and love. Add in some fish cakes, scallions, boiled eggs and season with roasted sesame seeds to complete the dish. Easy peasy!



Daebak Bulgogi Sauce

Recreate the delicious meat marinade you have at Korean barbecues with the Daebak Bulgogi Sauce, a certified Halal sauce made with fruit purees and soy sauce for an authentic taste. Bulgogi, which means "fire meat", is a dish that caramelizes and smokes out marinated slices of meat perfectly, whether it is grilled or stir-fried. Try serving it with lettuce for that perfect combination of juicy and crunchy.



Daebak Bibimbap Sauce*

What makes a good bowl of Bibimbap? A good sauce, of course. The Daebak Bibimbap sauce is a certified Halal product that is so easy to use, all you have to do is prepare all your fresh base ingredients, put everything together, and mix it all up with the Bibimbap sauce to create this beloved comfort food. Top it off with a sunny side up egg for a runny yolk that complements the sauce.

*Seasonal product





SWEET CHILI WINGS

INGREDIENTS

- BATTERMIX**
- Chicken Wing, cleaned, cut into 2pieces - winglet & drummet 1500gm
 - Filtered Water 230ml
 - Daebak Battermix 200gm

- SWEET CHILI WING**
- Cooking Oil 2000gm
 - Battered Chicken, soaked in batter mix 1800gm
 - Daebak Sweet Chili Sauce 300gm

- GARNISHING**
- Black Sesame, toasted 30gm
 - White Sesame, toasted 30gm

METHOD OF COOKING

- BATTERMIX FOR CHICKEN WING**
1. Mix well Daebak Batter Mix with water by using wire whisk.
 2. Soak the chicken for at least 30minutes

- SWEET CHILI WING**
1. 1st fried - Deep-fry the chicken at 160°C for 6 minutes. Set a side.
 2. 2nd fried - Deep-fry the chicken at 180°C for another 2minutes to get the best result of crunchiness.
 3. Immediately toss well the fried chicken with Daebak Sweet Chili Sauce.

4. Ready to serve and garnish nicely with sesame seed.



SOY GARLIC WINGS

INGREDIENTS

- BATTERMIX FOR CHICKEN WING**
- Chicken Wing, cleaned, cut into 2pieces - winglet & drummet 1500gm
 - Filtered Water 230ml
 - Daebak Battermix 200gm

- FRIED CHICKEN WING - SOY GARLIC**
- Cooking Oil 2000gm
 - Battered Chicken, soaked in batter mix 1900gm
 - Daebak Soy Garlic Sauce 300gm

- GARNISHING**
- Fried Garlic Chip, prepared 50gm
 - aSpring Onion, cleaned, sliced 30gm

METHOD OF COOKING

- BATTERMIX FOR CHICKEN WING**
1. Mix well Daebak Batter Mix with water by using wire whisk.
 2. Soak the chicken for at least 30minutes

- FRIED CHICKEN WING - SOY GARLIC**
1. 1st fried - Deep-fry the chicken at 160°C for 6 minutes. Set a side.
 2. 2nd fried - Deep-fry the chicken at 180°C for another 2minutes to get the best result of crunchiness.
 3. Immediately toss well the fried chicken with Daebak Soy Garlic Sauce.

4. Ready to serve and garnish nicely with garlic chip and spring onion.





CHILI LIME WINGS

INGREDIENTS

BATTERMIX FOR CHICKEN WING

- Chicken Wing, cleaned, cut into 2pieces - winglet & drummet 1500gm
- Filtered Water 230ml
- Daebak Battermix 200gm

CHILI LIME SAUCE

- Filtered Water, hot 50ml
- Daebak Sweet Chili Sauce 250gm
- Mamee Chef Limau Serbaguna 15gm

FRIED CHICKEN WING - CHILI LIME SAUCE

- Cooking Oil 2000gm
- Battered Chicken, soaked in batter mix 1900gm
- Chili Lime Sauce 300gm

GARNISHING

- Fresh Coriander Leaf cleaned, sprig 30gm
- Sesame Seed, toasted 20gm
- Fresh Lime, sliced 50gm

METHOD OF COOKING

BATTERMIX FOR CHICKEN WING

1. Mix well Daebak Batter Mix with water by using wire whisk.
2. Soak the chicken for at least 30minutes

CHILI LIME SAUCE

1. Mix well all ingredients by using wire whisk and ready to use.

FRIED CHICKEN WING - CHILI LIME

1. 1st fried - Deep-fry the chicken at 160°C for 6 minutes. Set a side.
2. 2nd fried - Deep-fry the chicken at 180°C for another 2minutes to get the best result of crunchiness.
3. Immediately toss well the fried chicken with Chili Lime Sauce.
4. Ready to serve and garnish nicely with sesame seed, coriander leaf and fresh lime.



DUSTED CHILI LIME POPCORN CHICKEN

INGREDIENTS

BATTERMIX

- Chicken Chop, boneless, cleaned, cubed 1500gm
- Filtered Water 230ml
- Daebak Battermix 200gm

*DUSTED CHILI LIME

- Mamee Chef Chili & Spices Seasoning 25gm
- Mamee Chef Limau Serbaguna 20gm
- Dried Coriander Leaf, flakes 2gm

POP-CORN CHICKEN - DUSTED CHILI LIME

- Cooking Oil 2000gm
- Battered Chicken, soaked in batter mix 1900gm
- *Dusted Chili Lime Seasoning 45gm

GARNISHING

- Fresh Coriander Leaf, micro sprig 10gm

METHOD OF COOKING

BATTERMIX FOR POP-CORN CHICKEN

1. Mix well Daebak Batter Mix with water by using wire whisk.
2. Soak the chicken for at least 30minutes

DUSTED CHILI LIME

1. Mix well all ingredients by using wire whisk and ready to use.

POP-CORN CHICKEN - DUSTED CHILI LIME

1. 1st fried - Deep-fry the chicken at 160°C for 6 minutes. Set a side.
2. 2nd fried - Deep-fry the chicken at 180°C for another 2minutes to get the best result of crunchiness.
3. Immediately toss well the fried chicken with Dusted Chili Lime.
4. Ready to serve and garnish nicely with micro coriander leaf.





SPICY BBQ POPCORN CHICKEN

INGREDIENTS

BATTERMIX FOR POP-CORN CHICKEN

- Chicken Chop, boneless , 1500gm
- Filtered Water 230ml
- Daebak Battermix 200gm

*SPICY BARBEQUED SAUCE

- Filtered Water 50gm
- Sesame Oil 10gm
- Daebak Tteokbokki Sauce 100gm
- Daebak Bulgogi Sauce 150gm
- Mamee Chef Limau Serbaguna 10gm

FRIED POP-CORN CHICKEN - SPICY BARBEQUED SAUCE

- Cooking Oil 2000gm
- Battered Chicken, soaked in batter mix 1900gm
- *Spicy Barbequed Sauce 300gm

GARNISHING

- Sesame Seed, toasted 30gm
- Fresh Parsley, micro sprig 50gm

METHOD OF COOKING

BATTERMIX FOR POP-CORN CHICKEN

1. Mix well Daebak Batter Mix with water by using wire whisk.
2. Soak the chicken for at least 30minutes

SPICY BARBEQUED SAUCE

1. Mix well all ingredients by using wire whisk and ready to use.

FRIED POP-CORN CHICKEN - SPICY BARBEQUED

1. 1st fried - Deep-fry the chicken at 160°C for 6 minutes. Set a side.
2. 2nd fried - Deep-fry the chicken at 180°C for another 2minutes to get the best result of crunchiness.
3. Immediately toss well the fried chicken with Spicy Barbequed Sauce.
4. Ready to serve and garnish nicely with sesame seed and parsley.



TTEOKBOKKI RICE CAKE

INGREDIENTS

TTEOKBOKKI @ KOREAN RICE CAKE STEW

- Canola Oil 100gm
- Garlic, chopped 100gm
- Leek, cleaned, sliced 300gm
- Carrot, cleaned, julienne 300gm
- Green Chilli, cleaned, ring cut 200gm
- Filtered Water 600gm
- Halal Tteokbokki@Rice Cakes 1500gm
- Fish Cakes, sliced 1" cut 400gm
- Sesame Oil 50gm
- Daebak Tteokbokki Sauce 500gm

GARNISHING

- Spring Onion, cleaned,sliced 200gm
- Black Sesame Seed, toasted 50gm
- White Sesame Seed,toasted 100gm

METHOD OF COOKING

1. Saute garlic, leek, fish cakes with canola oil.
2. Add in water, carrot, green chili, sesame oil, Daebak Tteokbokki Sauce and Halal Tteokbokki.
3. Mix well all ingredients and simmer for at least 8 minutes or the rice cakes is soften.
4. Ready to serve and garnish nicely accordingly.





BULGOGI PATTY BURGER

INGREDIENTS

BULGOGI PATTY

- Minced Beef	2000gm
- Yellow Onion, chopped	200gm
- Breadcrumbs @ Panko	100gm
- Egg	2nos
- Daebak Bulgogi Sauce	800gm

KOGI BURGER BUILT

- Brioche Burger Bun	10nos
- Onion Ring, Daebak battered, deep-fried	500gm
- Sautéed Button Mushroom	400gm
- Pickled Jalapeno, sliced	200gm
- Japanese Mayonaise	300gm
- Bulgogi Patty	10nos
- Daebak Bulgogi Sauce	300gm

METHOD OF COOKING

BULGOGI PATTY

1. Mix all ingredients in a mixing bowl.
3. Set it in the chiller for at least 20minutes then shape it into patty 200gm/patty.
4. Seared the patty and cook in the oven at 200*c for 10minutes.
5. Ready for burger built.

KOGI BURGER BUILT

1. Spread the mayonaise into the bun.
2. Place in all the ingredients into the burger built nicely.
3. Ready to serve.



BULGOGI BEEF WITH RICE

INGREDIENTS

*BULGOGI BEEF MARINATION

- Aussie Beef Striploin, thin sliced	1800gm
- Daebak Bulgogi Sauce	480gm

BULGOGI

- Canola Oil	100gm
- Sesame Oil	50gm
- Garlic, chopped	50gm
- Yellow Onion, sliced	300gm
- Leek, sliced	100gm
- Shitake Mushroom, sliced	100gm
- Carrot, sliced	80gm
- *Marinated Beef Bulgogi	2000gm

GARNISHING

- White Sesame Seed, toasted	30gm
- Spring Onion, sliced	50gm

METHOD OF COOKING

1. Saute garlic, onion, leek, shitake and carrot with canola oil; keep a side.
2. Grill or saute the marinated bulgogi beef on hot non-stick pan or griller to perfection.
3. Give the bulgogi beff a stir and mix with sauteed vegetables.
4. Ready to serve with steamed rice and garnish with toasted sesame seed and spring onion.





BOKKEUMBAP - SPICY KOREAN FRIED RICE

INGREDIENTS

- Canola Oil	100gm
- Garlic, chooped	100gm
- Yellow Onion, chopped	100gm
- Leek, sliced	100gm
- Carrot, small diced	200gm
- Fish Cakes, slices 1" cut	300gm
- Steamed Korean Rice Or Basmathi Rice, prepared	1800gm
- Sesame Oil	50gm
- Mamee Chef Chicken Stock	30gm
- Daebak Tteokbokki	120gm

GARNISHING

- Sunny Side Up Eggs	10gm
- White Sesame Seed, toasted	20gm
- Black Sesame Seed, toasted	20gm
- Spring Onion, cleaned,sliced	50gm
- Gim @ Korean Seaweed	100gm

METHOD OF COOKING

1. Saute garlic, onion, leek, carrot and fish cakes.
2. Add in Daebak Tteokbokki, sesame oil, steamed rice and Mamee Chicken Stock.
3. Stir-fry the rice on high heat and toss it well.
4. Ready to serve and garnish nicely accordingly.



SEOUL SOUL RICE SET

INGREDIENTS

PICKLED RADISH

- White Radish, cleaned, batonet cut	500gm
- Granulated Sugar	150gm
- Himalayan Salt	35gm
- Filtered Water, boiling	500ml
- Mamee Chef Limau Serbaguna	80gm
- Daebak Sweet Chili	100gm

PAN-FRY SOY GARLIC CHICKEN

- Canola Oil	
- Chicken Chop, boneless, cleaned	2000gm
- Daebak Battermix	500gm

*SOY GARLIC SAUCE

- Filtered Water	200gm
- Sesame Oil	30gm
- Dried Coriander Leaf	3gm
- Daebak Soy Garlic Sauce	500gm

AROMATIC CHILI RICE

- Olive Oil	50gm
- Unsalted Butter	60gm
- Garlic, chopped	30gm
- Red Onion, chopped	50gm
- Corn Kernel, canned,cleaned	100gm
- Fresh Coriander Stem	100gm
- Basmathi Rice, soaked in water for 15minutes	1000gm
- Filtered Water	1500ml
- Mamee Chef Chicken Stock	30gm
- Daebak Tteokbokki	150gm

GARNISHING

- White Sesame, toasted	20gm
- Black Sesame, toasted	20gm
- Fresh Coriander Leaf, sprig	50gm

METHOD OF COOKING

PICKLED RADISH

1. Dilute well all ingredients with boiling water except white radish.
2. Cool down the liquid and brine all the white raddish and keep in chiller for at least 24 hours.
3. Ready to use.

PAN-FRY SOY GARLIC CHICKEN

1. Breadding the chicken with Daebak Battermix for at least an hour.
2. Pan-Fry the chicken to perfection.
3. Ready to serve with Soy Garlic Sauce.

SOY GARLIC SAUCE

1. Mix well all ingredients by using wire whisk.
2. Ready to use.

AROMATIC CHILI RICE

1. Saute garlic, onion and corn kernel with butter and olive oil.
2. Pour in water, coriander stem, Mamee Chef Chicken Stock and Daebak Tteokbokki.
3. Add rice into a chafing dish insert, pour in prepared stock, cover it and steam in combi oven for 40minutes.
4. Ready to serve with the full set dishes.



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YANGNYEOM CHICKEN RAMEYEON

INGREDIENTS

STIR-FRY RAMEYEON

- Canola Oil	100gm
- Garlic, chooped	20gm
- Yellow Onion, chopped	50gm
- Carrot, match stick cut	100gm
- Fish Cakes, slices 1" cut	100gm
- Sesame Oil	30gm
- Mamee Chef Chicken Stock	15gm
- Daebak Ramensari, 110gm/pac, pre-cooked	600gm
- Daebak Tteokbokki	120gm

YANGNYEOM FRIED CHICKEN

- Cooking Oil	2000gm
- Battered Chicken Chop, cubed-pop-corn style, soaked in batter mix	1000gm
- Daebak Sweet Chili Sauce	300gm

POTATO & CARROT

- Potato, cleaned, diamond cut, boiled	300gm
- Carrot, cleaned, diamond cut, boiled	300gm
- Kidney Bean, canned, strained	100gm
- Mamee Chef Perasa Serbaguna	10gm

GARNISHING

- Omellete, thin sliced	100gm
- White Sesame Seed, toasted	10gm
- Black Sesame Seed, toasted	10gm
- Spring Onion, cleaned, sliced	10gm

METHOD OF COOKING

STIR-FRY RAMEYEON

1. Saute garlic, onion, carrot and fish cakes.
2. Add in Daebak Tteokbokki, sesame oil, prepared Daebak Ramensari and Mamee Chicken Stock.
3. Stir-fry the ramen on medium heat and toss it well.
4. Ready to serve and garnish nicely accordingly.

*DAEBAK RAMENSARI

1. Boil for 2minutes and rinse with cold water, strained and ready to use. Reheat (bentobox) in microwave to add water 2 table spoon.

POTATO & CARROT

1. Boil the potato and carrot at 90% cooked, strained and immediately season with Mamee Chef Perasa Serbaguna.
2. Add in kidney bean and mix well.

YANGNYEOM FRIED CHICKEN

1. *Refer to Pop-Corn Chicken Recipe!



SPICY CARBONARA PASTA

INGREDIENTS

*SPICY CARBONARA SAUCE

- Filtered Water	300ml
- Sesame Oil	50gm
- UHT Full Cream Milk	1000ml
- Daebak Tteokbokki Sauce	300gm

SPICY CARBONARA PASTA

- Linguinne, pre-cooked, al-dante	1800gm
- Olive Oil	100gm
- Garlic, chopped	200gm
- Yellow Onion, chopped	200gm
- Fresh Jalapeno, ring cut	200gm
- Buna-Shimeji Mushroom	400gm
- Beef Pepperoni, cut into 3pieces	300gm
- Mamee Chef Chicken Stock	20gm
- *Spicy Carbonara Sauce	1400gm

GARNISHING

- Fresh Thyme, cleaned, sprig	50gm
- Tamago-Onsen @ Poached Egg	10nos

METHOD OF COOKING

*SPICY CARBONARA SAUCE

Mix well all ingredients by using wire whisk and ready to use.

SPICY CARBONARA PASTA

1. Saute garlic, onion, pepperoni and mushroom with olive oil.
2. Add in linguinne, jalapeno, MC Chicken Stock and Spicy Carbonara Sauce.
3. Stir-fry the pasta on high heat and toss the sauce well together.
4. Ready to serve with tamago-onsen and garnish nicely accordingly.



SEAFOOD GALORE PASTA

INGREDIENTS

***ORIENTAL SWEET CHILI SAUCE**

- Filtered Water	400ml
- Sesame Oil	50gm
- Daebak Sweet Chilli Sauce	600gm
- Daebak Tteokbokki	200gm
- Mamee Chef Limau Serbaguna	30gm

ORIENTAL SEAFOOD GALORE PASTA

- Spaghetti, pre-cooked, al-dante	1800gm
- Olive Oil	100gm
- Garlic, chopped	200gm
- Red Onion, chopped	200gm
- Spring Onion, 1" cut	400gm
- Shrimp, meat, deveined	500gm
- Squid, ring cut	500gm
- Clam, cleaned	1000gm
- Cherry Tomato, cut half	300gm
- Fresh Jalapeno, ring cut	200gm
- Himalayan Salt	30gm
- *Oriental Sweet Chili Sauce	1200gm

GARNISHING

- Fresh Coriander Leaf, micro sprig	20gm
- Black Sesame Seed, toasted	30gm

METHOD OF COOKING

***ORIENTAL SWEET CHILI SAUCE**

1. Mix well all ingredients by using wire whisk and ready to use.
2. Oriental Seafood Galore Pasta.
3. Saute garlic, onion and clam with olive oil.
4. Pour in some prepared chicken stock, shrimp, squid, spaghetti, tomato, jalapeno, salt and oriental sweet chili sauce.
5. Stir-fry the pasta on high heat and toss the sauce well together.
6. Ready to serve and garnish nicely accordingly.



CHILI MAC & CHEESE

INGREDIENTS

***CHILI MAC & CHEESE SAUCE**

- Filtered Water	300ml
- Sesame Oil	50gm
- Cooking Cream	600ml
- Daebak Tteokbokki Sauce	300gm

AU-GRATIN

- Parmesan Cheese, powder	100gm
- Mozzarella Cheese, shredded	300gm

CHILLI MAC & CHEESE

- Olive Oil	100gm
- Garlic, chopped	200gm
- Yellow Onion, chopped	200gm
- Carrot, cleaned, cubed	200gm
- Beef Pepperoni, chopped	100gm
- Minced Beef	500gm
- Dried Italian Herbs	5gm
- Trio Cheese, shredded	300gm
- Macaroni, pre-cooked, al-dante	1000gm
- Trio Cheese, shredded	300gm
- Mamee Chef Perasa Serbaguna	20gm
- *Chili Mac & Cheese Sauce	1200gm

METHOD OF COOKING

CHILLI MAC & CHEESE SAUCE

Mix well all ingredients by using wire whisk and ready to use.

CHILLI MAC & CHEESE

1. Saute minced beef, dried herbs, garlic, onion and pepperoni with olive oil
2. Add in Spicy Carbonara Sauce, Cheese, Mamee Perasa Serbaguna & Macaroni.
3. Stir-fry the pasta on medium heat and toss the sauce well together
4. Place the chilli mac & cheese in a casserole dish; put generously the shredded cheese on top of the dish.
5. Au-Gratin the Chilli Mac & Cheese until golden brown.
6. Ready to serve and garnish with chopped fresh parsley.



KOREAN STEAMBOAT @ K-ODEN

INGREDIENTS

K-STEAMBOAT BROTH

- Filtered Water 3000ml
- Daebak Tteokbokki 780gm
- Mamee Chef Chicken Stock 20gm

K-ODEN BUILT

- Fish Ball 200gm
- Fish Cake 200gm
- Squid Ball 200gm
- Seafood Tofu 200gm
- Dried Beancurd Skin @ Fucuk 200gm

GARNISHING

- Spring Onion, cleaned, sliced 100gm
- Fresh Jalapeno, cleaned, sliced 100gm

METHOD OF COOKING

K-STEAMBOAT BROTH

1. Mix all ingredients in soup pot; simmer and stir it well.
2. Ready for steamboat.

K-ODEN BUILT

1. Add in all K-Oden ingredients into the broth and simmer it for at least 5minutes.
2. Ready to serve.



BIBIMBAP RICE

INGREDIENTS

BIBIMBAP SAUCE

- Filtered Water, hot 150gm
- Sesame Oil 100gm
- Daebak Bibimbap Sauce 700gm

BIBIMBAP MEAT

- Minced Chicken/Beef 500gm
- Garlic, chopped 100gm
- Sesame Oil 50gm
- Mamee Chef Perasa Serbaguna 20gm

BIBIMBAP RICE BUILT

- Korean Rice, cooked 1500gm
- Spinach, blanched 400g
- Fresh Shitake Mushroom, sliced, sauteed with sesame oil 400mg
- Kimchi, ready to use, sliced 400gm
- Yellow and Red Capsicum, sliced, sauteed with sesame oil 400gm
- Beansprout, cleaned, blanched 300gm
- Carrot, fresh, matchstick cut 300gm
- Cucumber, fresh, matchstick cut 300gm
- Sesame Seed, toasted 100gm
- Bibimbap Meat, prepared 500gm
- Bibimbap Sauce, prepared 900gm

METHOD OF COOKING

BIBIMBAP SAUCE

1. Mix well all ingredients and keep a side.

BIBIMBAP MEAT

1. Saute well all ingredients and keep a side.

BIBIMBAP RICE BUILT

1. Place cooked korean rice in a stone bowl.
2. Place nicely all the prepared vegetables and meat on the rice.
3. Reheat the stone bowl and serve with prepared bibimbap sauce and garnish with sesame seed.