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Kimichi Recipe

Ingredients

- ◆ **Napa cabbage:** 1 piece(1.5kg)
- ◆ **Coarse salt:** 200g
- ◆ **Yinghok Kimchi Sauce:** 230g

Instructions

1. Wash the Napa cabbage thoroughly.
2. Make a crosswise cut at the root to divide it into 4 wedges, keeping the root end intact.
3. Sprinkle coarse salt between each leaf, place the cabbage in a large bowl, and set a heavy object on top.
4. Let it sit for 6-8 hours until the cabbage softens and releases water, tasting slightly salty.
5. Rinse twice with clean water and squeeze out excess water for later use.
6. Put on disposable gloves. Spread the sauce evenly on every leaf of the cabbage (especially the root and leaf crevices) to ensure full coverage.
7. Place the sauced cabbage into a clean, dry airtight container, press firmly to compact, and seal tightly.
8. Ferment at room temperature (20-25°C) for 1-2 days (opening the lid once a day to release air), then transfer to the refrigerator for another 3-7 days of fermentation.
9. The taste will be more sour, spicy and flavorful.

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