

Kalette Kimchi

Why make Kimchi with Napa Cabbage when Kalettes exist? These wonderful vegetables make a wonderful alternative to tradition.

Ingredients

150g Kalettes – Quartered
4 Spring Onions – cut into 1” batons

100g Daikon Radish – cut into batons
50g Carrot – julienned

100g Rice Flour
200g Water
1 Tbsp Cane Sugar

Paste

75g Daikon Radish
½ Red Onion
4 Garlic Cloves
3 Tbsp Gochugaru
1 Tbsp Vegan Nam Pla (fish sauce)
75g Water
1 Tbsp Salt
1 Tbsp Cane Sugar



Method:

Place the Kalettes, spring onions, daikon and carrot in a bowl

Add the rice flour, water and sugar to a small saucepan and heat until the sugar has dissolved, and the mixture thickens into a paste. Do not let this burn.

Add the paste ingredients to a blender and blitz until smooth. Add the rice paste and mix to combine.

Pour the mixture into the bowl with the vegetables and mix to combine until all the vegetables are covered.

Spoon into a sterilised jar and seal the lid.

If using a fermentation jar, then leave for 14 to 16 days on a kitchen counter before placing in the fridge. Consume within 2 months.

If using a clip seal or screw top jar, after 3 days, slightly undo the lid to release pressure before resealing. Repeat daily for 14 to 16 days before placing the jar in the fridge.