

interested in, all I could think of was food. This made me realise what could be better than sharing my passion for food by teaching Korean cooking. I started my blog in May 2010 to share my stories on my love for both cooking and gardening. I wanted to demonstrate to others that, by sharing your passion through your experience, you can truly have readers understand how genuine you are in believing in your passion.

What are your top three favourite Korean foods, and your top three favourite Singaporean foods?

My favourite Korean foods are Galbi (Korean barbecued beef ribs), Nengmyun (cold noodles) and Gamjatang (pork bones stewed with potatoes).

My three favourite Singaporean foods are chilli and pepper crabs, prawn mee and laksa.



Korean dessert drink—cinnamon tea with dried persimmon, or su jung gwa.

For many Singaporeans, the only Korean dishes they know of are bibimbap, Korean barbecue and kimchi. Can you tell us more about Korean food and its culture?

The dishes you mentioned are the favourites for Koreans too, but we have lots of stews and soups as well. Our meals generally consist of rice, a side soup, 4-5 side dishes

including kimchi, and a main dish.

As we have four seasons in Korea, we tend to eat according to what's in season.

I just came back from Seoul two weeks ago and fresh oysters were in season. There were restaurants specialising in just oysters. It was cooked in different ways (steamed, raw, pancakes). They were extremely fresh and very delicious. This restaurant will sell only oysters while their in season and then move on to other seasonal seafood. Koreans are spoiled for choice and fresh produce.

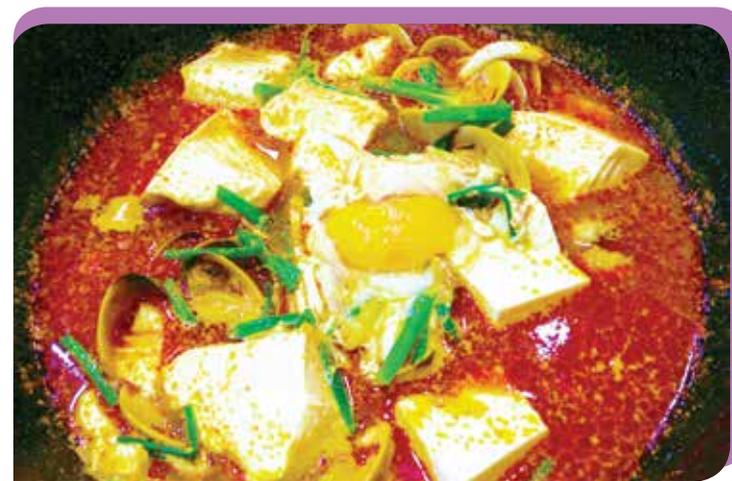
What about Korean desserts and snacks? Tell us a few popular Korean desserts and snacks.

We don't have a big range of desserts and snacks. Korean rice cakes are the main dessert and it's coming back in fashion. It's good to see old tradition coming back. Stand-alone rice cake shops and cafes are appearing more and more.

When the weather starts to cool down, street vendors selling hodduck appears. Hodduck is a pancake filled with sugar, cinnamon and sesame seeds.

Can you recommend to Epoch Times readers a few restaurants or food stalls in Singapore which offer good and authentic Korean cuisine?

My favourite and authentic Korean restaurant is actually a Chinese Korean restaurant called Dong Bang Hong located near Raffles Place. They have the best Jjajangmyun and it's as good as



Chilli tofu soup—sundubu jjige.

Korea (Address: 92/94 Telok Ayer Street; Tel: 63279036).

My second favourite place is called Manbok BBQ located at 63 Tanjong Pagar road (Tel: 6221-9942). All the staff are Korean and their BBQ is pretty authentic.

Can you recommend to Epoch Times readers some of the must-try food and eateries in Korea?

Two of the most famous Korean restaurants that are popular with Koreans and tourists I would like to recommend are:

1. MyungDong Gyoja
Address: Seoul-si Jung-gu Myeongdong 10-gil 29
2. Gamja bawu: restaurant specialising in food from Gangwon city (famous for raw crabs)
Address: Ganamgu Sinsadong 621-4, Seoul Tel: 02-517-1161

Your grandmother had a restaurant specialising in hang-

over soup (he-jang-guk), and your great aunt has a famous restaurant in Seoul specialising in bibimbap. Are you interested in opening your own eatery place in Singapore? What are your future plans?

I have grown up watching all my families with restaurants, and I realise how hard it is to own a restaurant. One of my best friends in Singapore also had a café and ended up closing it in 11 months. I understand it's more than knowing how to cook great dishes in order to own a restaurant. I am passionate about sharing my food with other people who also share the same passion.

My long term plan is to have my own TV show, travelling around Korea and finding authentic Korean dishes and sharing the culture and cooking.

What is your most popular Korean dish? Can you share the recipe with Epoch Times readers? Nicky:



Kimbap—Korean sushi

DDUK BOK YI (떡볶이)
Serves 2 people

Ingredients:

Stock:

- 2 ½ cups of water
- 10 dried anchovies
- 1/3 radish
- 2 kelps
- or, replace with anchovy stock powder
- 200g rice cake, washed
- 3 pcs of Korean fish cake
- ¼ cabbage
- ½ onion
- ½ carrot
- 2 spring onions, sliced diagonally (3 cm)

Sauce:

- 3 tbsp Korean chilli paste
- 1 tbsp of chilli powder
- 1 tbsp soy sauce
- ½ tsp minced garlic
- ½ tbsp of sugar
- 1 tbsp corn syrup
- Sesame oil
- Sesame seeds

Steps:

1. To make the stock, put the dried anchovies, kelp, and radish in a pot of water and boil for 10 minutes. Remove the kelp in 10 minutes and the rest in 20 minutes.
2. Slice the onions, cabbage and carrot julienne style (1 cm) and the fish cake into 2-cm slices.
3. Add the chilli sauce, chilli powder, soy sauce, sugar, corn syrup, and garlic to the stock and boil for 2-3 minutes.
4. Put the rice cake into the stock and let it cook for

approximately 2-3 minutes. Then, add the vegetables and fish cake.

5. Boil further until the vegetables and rice cake are fully cooked.
6. Add the sesame oil, sesame seeds and spring onion.
7. Serve on a plate!

Tip: If you like, you can add instant noodles, Jjol myun, fried Korean dumplings and/or a boiled egg to the ddukbokyi. Enjoy!



Nicky Kim had been teaching Korean cooking in Singapore for four years before relocating to Bangkok at the end of 2012. She still travels to Singapore on a regular basis, teaching Korean cooking at private classes, corporate events and at the Korean Tourism Organisation (KTO) in Singapore every month. Please contact KTO (+65 6533 0441) to register for classes. She blogs at www.nickyskitchen.com.sg.