

Beef and Kimchi Rice Paper Rolls

Ingredients for the kimchi

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| 1 cup sea salt | 5–6 garlic cloves |
| 1 head Chinese cabbage, sliced into 4 cm rectangular slices | 2 cm piece ginger |
| 1½ tbsp salt | ½ white onion, diced |
| 500g Daikon radish, sliced into ½ cm slices | 1 tbsp salted shrimp paste |
| 2 tbsp rice flour | 2–3 tbsp fish sauce |
| ½ cup chilli powder, or to taste | 2 tbsp sugar |
| | 3–4 spring onions, sliced |

Instructions for the kimchi, standing time 3 days

1. Combine the salt with 3 cups water and stir until the salt dissolves. Pour the salt water over the cabbage in a large bowl and let stand for at least 3 hours, or until the cabbage is wilted. Wash the cabbage three times and drain well. Set aside.
2. Mix the salt with the radish in a bowl, leave for 15 minutes, then drain and set aside.
3. Place 1 cup water and rice flour in a small pot and bring the paste to a boil, stirring continuously. This should take about 1 minute. Turn off the heat, place the rice paste into a bowl and let it cool.
4. Mix the chilli powder with the rice paste and set aside. Blend the garlic, ginger, onion and salted shrimp in a blender.
5. Mix all the ingredients with the cabbage in a large bowl, adding the spring onions towards the end.
6. Pack the kimchi into a container and let it ferment for 2–3 days.

Ingredients for the beef

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| 1 tablespoon olive oil | 2 garlic cloves, crushed |
| 500g beef topside | 1 teaspoon smoked paprika |
| 1 red onion, sliced | 1 teaspoon dried oregano |
| 1 green capsicum, cut into strips | 400g tinned diced tomatoes |

Method for the beef

1. Heat the oil in a large frying pan over medium-high heat.
2. Add the beef and cook for 5 mins or until browned. Transfer to a plate. Add onion and capsicum to the pan and cook, stirring, for 5 mins or until softened.
3. Add garlic, paprika and oregano and cook for 30 seconds or until fragrant. Add tomato and 125ml water and bring to a simmer. Return beef to pan and season with salt and pepper.
4. Reduce heat to low and cook, stirring occasionally, for 1 hour 20 mins or until beef is fork tender.
5. Using two forks, shred the beef in pan.

Chilli Mayonnaise

- 2/3 cup whole egg mayonnaise
- 1 tablespoon sweet chilli sauce

To make the chilli mayonnaise, combine the mayonnaise and sweet chilli sauce in a small bowl. Season with salt and pepper.

ASSEMBLY

1. Put rice paper sheets onto wet kitchen towels.
2. Portion shredded beef and kimchi onto them, top with a squirt of chilli mayonnaise and finely sliced spring onions.
3. Roll tightly and chill.