



COOKING PASSION SINCE 1877



OVEN BAKED KOREAN PORK CHOPS



Serves: 2

INGREDIENTS

- 4 pork chops
- 50 g Korean gochujang paste
- 1 tbsp rice wine vinegar
- 1 tbsp light brown sugar
- 1 ½ tbsp soy sauce
- 1 tbsp mirin
- 1 thumb-sized piece ginger peeled and minced/grated
- 1 clove garlic peeled and minced
- 1 tbsp sesame oil

To Serve:

- 1 tsp mixed white and black sesame seeds
- 1/2 tsp shichimi togarashi Japanese seasoning (optional)

INSTRUCTIONS

1. In a large bowl, place the gochujang paste, rice wine vinegar, sugar, soy sauce, mirin, ginger, garlic and sesame oil. Mix together, add the pork chops and stir again to coat. Cover the bowl with clingfilm. Place in the fridge to marinate for 1-2 hours (up to overnight).
2. Preheat the oven to CircoTherm® 190°C.
3. Take the pork chops out of the fridge and arrange on a baking tray. Place in the oven to cook for 15-20 minutes – until cooked throughout.
4. Remove from the oven and sprinkle with the black sesame seeds and shichimi togarashi. Serve with a green salad.

To delay your meal:

If you need to delay the time dinner is ready when the chops are already cooking in the oven, simply cook for 10 minutes, then ask the oven to turn down to 90°C with low added steam. They can stay in the oven in this way for a further 15-20 minutes.

Alternatively, if the chops are cooked, turn off the oven and open the door for 5 minutes to release the heat. Close the door, then approx. 15 minutes before required, ask the oven to heat to CircoTherm® 190°C with medium added steam for 10-12 minutes. Note: don't leave the pork chops in the oven in this way for more than 30 minutes. If it's likely to be longer, than remove the chops from the oven when cooked. Cool, cover and refrigerate (for up to a day). Place back in the oven, uncovered, at CircoTherm® 190°C with medium added steam for 10-12 minutes until piping hot throughout.

