



SMASHED KIMCHI POTATOES

Potatoes

1.5 kg potatoes
4 garlic cloves, smashed
1/2 bunch of thyme (optional)
3 tablespoons whole black peppercorns
1/2 cup saltwater to cover
vegetable oil

In a large pot place garlic, thyme, peppercorns, salt and fill pot with water to just cover the potatoes. Cook for 20-30 minutes, drain and discard thyme, garlic and peppercorns. Cool potatoes on a baking pan and lightly smash by pressing down with heel of your hand. Fry potatoes in oil until golden and crispy (or bake on high in an oven for 30 minutes until crispy)

Kimchi Puree (makes 1.5 cups)

3 garlic cloves
2cm piece ginger, peeled and sliced
1/4 cup agave
1/2 teaspoons salt
2 tablespoon tamari
2 tablespoons dulse flakes
4 spring onions sliced
3/4 cup carrot peeled and roughly chopped
1/3 cup gochugaru
1/2 cup water

To assemble, dress plate with a little Kimchi puree, place potatoes around and salad leaves and drizzle with more puree and some fresh kimchi if you have on hand.