

„Jang Trio“  
„Doen Jang“ Crème brûlée | vanilla | “Gochu Jang” puffed grains  
Mingoo Kang

**„Doen Jang“ Crème brûlée**

220 g creme fraiche  
40 g whole milk  
10 g doenjang  
(fermented Korean soy bean paste)  
50 g egg yolk  
40 g sugar  
Sugar for caramelising

**Vanilla ice cream with salt**

250 g whole milk  
250 g creme fraiche  
Seeds of vanilla pod  
90 g sugar  
2 g salt  
2 g ice cream stabiliser  
80 g egg yolk

**Whisky foam**

350 g whole milk  
100 g sugar  
3 sheets of gelatin, soaked  
140 g creme fraiche  
25 g whisky

**Caramelised pecan nuts with „Gan Jang“**

160 g pecan nuts  
10 g water  
35 g sugar  
Ganjang (Korean soy sauce),  
poured into an atomiser bottle

**Plating**

4 tbsp mixed puffed rice and grains  
Roasted pumpkin seeds  
Gochujang (fermented Korean chilli paste) dried and ground

### **„Doen Jang“ Crème brûlée**

Stir the crème fraîche, whole milk and doenjang together well and bring to the boil. Cream the egg yolks with the sugar. Stir in the hot milk solution and strain. Pour 30 g of mixture into each of several small bowls and leave to set in the oven for 30 minutes at 97 °C without a bain-marie (fan, no steam). Refrigerate the bowls. Before serving, sprinkle the crème brûlées with a little sugar and flambé with a culinary blowtorch.

### **Vanilla ice cream with salt**

Heat the whole milk, crème fraîche and vanilla seeds in a saucepan. Stir in the sugar, salt and ice cream stabiliser when the mixture has reached 40 °C. At 70 °C, stir in the egg yolk and heat to 84 °C. Strain the mixture through a sieve immediately and refrigerate overnight. Freeze in an icecream maker to make vanilla ice cream.

### **Whisky foam**

Bring 210 g whole milk and sugar to the boil. Add the soaked gelatin and stir to dissolve. Add the remaining whole milk (140 g), crème fraîche and the whisky and stir well. Pour the mixture into an espuma gun, charge with 2 N<sub>2</sub>O gas canisters and refrigerate overnight.

### **Caramelised pecan nuts with „Gan Jang“**

Roast the pecan nuts in the oven for 10 minutes at 180 °C and leave to cool. Boil the water and sugar together to form a light syrup. Add the pecan nuts and allow to crystallise while stirring. Continue stirring until the sugar begins to caramelize again. As soon as 90 % of the sugar has melted again, spray some ganjang over it with an atomiser bottle. Continue stirring until the pecan nuts shine, then spread immediately out onto a sheet of baking paper and allow to harden.

### **Plating**

Place 2–3 caramelised pecan nuts in the centre of each of the prepared doenjang crème brûlées. Then add 1 scoop of vanilla ice cream to each and spray some whisky foam alongside. Sprinkle 1 tbsp mixed puffed rice and grains over the top and garnish with roasted pumpkin seeds. Dust over some gochujang powder to finish.