Jang
GanJang
Korean fermented soybean sauce
GanJang is the liquid produced during the fermentation process. It is reddish-brown in color with a delicate, pleasant flavor that combines sweet and salty. It adds depth to dishes, and enhances their flavor.

It is made solely from naturally fermented soybeans with water and salt. Because it contains no wheat, it has a different flavor from Japanese soy sauce (shoyu), which is made from equal parts of soybeans and wheat.

DoenJang
Korean fermented soybean paste
DoenJang is a paste made from fermented soybeans. Ochre in color, it has a creamy texture, an intense aroma, and tastes uniquely of walnuts. It adds an unusual, special flavor to dishes.

Like GanJang, it is made solely from naturally fermented soybeans with water and salt. DoenJang contains no rice, which gives it a different flavor from Japanese soybean paste (miso), which is made from equal parts of soybeans and rice.
Jang is made from a base of naturally fermented soybeans. It is the essential flavor in Korean cuisine, and is used in the majority of its recipes.

The most important characteristic of Jang is that it enhances the flavor in a dish without masking the true flavors of its ingredients. This quality opens up a world of possibilities for introducing Jang into other culinary cultures. Its versatility means it pairs really well with European and international dishes.

Sempio Jang can be an innovative and even revolutionary ingredient to Western gastronomy.

**WHAT IS JANG?**

- **Brown rice black vinegar**
- **Rice & chili fruit & aromatic vegetables**
- **Garlic & sesame oil**
- **The authentic Korean fermented soybean paste (Gluten Free Soy Sauce)**
- **The natural seasoning sauce made with fermented soybean and chili sauce with a sweet & spicy flavor**
- **NATURALLY HIGHLIGHTS AND BALANCES THE FLAVOR OF YOUR DISHES**
Korean fermented soybean sauce with red chili

GochuJang is a spicy sauce made from fermented soybean. With DoenJang as its base, it contains red chili powder and rice. Brilliant red in color and creamy in texture, its flavor is sweet and spicy at the same time. It refreshes the palate and heightens the flavor of dishes.
Sempio Jang Sauce is a product made with naturally fermented soybean to dress or season your cooking. It serves principally to highlight and balance the flavor of your dishes, respecting the particular taste of the products to which it is applied. Moreover, it is easy to use: just add it while cooking or before serving and the taste of your meal will be naturally multiplied.

MAIN INGREDIENTS
> Soybean, salt and water

CHARACTERISTICS
> Naturally highlights and balances the taste of your cooking
> Respects the original taste of each ingredient used
> Allows you to reduce the use of salt without giving up flavor
> Pairs especially well with vegetables
> Appropriate for vegetarian diets (100% vegetarian ingredient used)
> No MSG added
> No artificial colors
> No preservatives

SIZES AVAILABLE
> 150 ml, 250 ml

SHELF LIFE
> 18 months

**GRILLED LETTUCE**

**INGREDIENTS:**
(serves 4)
- 2 fresh heads of lettuce
- 100 ml water
- 1.5 g xanthan gum
- 150 ml Jang Sauce
- 1 g freshly ground black pepper
- 5 g Fleur de sel

**PREPARATION**

For the lettuce:
1. Wash the whole lettuce heads and drain well. Cut them in half and grill with a dash of extra-virgin olive oil until they are lightly browned on each side.

For the Jang sauce:
1. In a bowl, beat the water together with the Jang Sauce and the xanthan gum until a smooth and uniform sauce forms.

2. Serve the lettuce on a presentation plate and dress generously with the Jang Sauce mixture. Finish the plate with a few flakes of Fleur de sel and freshly ground pepper.
For the broth:
1 > Peel the onions and the carrots and dice. Dice the celery as well. Cut the chicken into quarters. In a stock-pot with 20 ml of olive oil, cook the diced vegetables until they soften. Add the chicken quarters and brown well.
2 > Cover the vegetables and the chicken with 4 L of water and bring to a boil. Once boiling, lower the flame and simmer gently for two hours.
3 > Remove the chicken from the broth and adjust salt and pepper to taste. Strain and add 45 g Jang Sauce to the broth.

For the buckwheat noodle:
1 > Bring 500 ml of water to a boil in a saucepan. Once boiling, add the buckwheat flour while whisking continuously. Add the salt and allow to cook for 5 minutes. You should have a dense uniform batter, with no lumps.
2 > Add the xanthan gum to this batter and blend with an electric blender until smooth.
3 > Transfer this buckwheat batter into a condiment squeeze bottle and refrigerate until ready to serve.

Heat the broth and serve in a soup dish. Gently squeeze the buckwheat batter into the soup, forming a spiral, as if it were a noodle.
INGREDIENTS:
(serves 4)
FOR THE BEEF BURGER:
- beef sirloin
- GanJang
- capers
- egg yolks
- salt
- Freshly ground black pepper
- lard
FOR THE CUCUMBER JANG-AH-JI:
- cucumbers
- water
- Jang with Vinegar
FOR THE GANJANG BUTTER:
- unsalted butter
- GanJang
FOR THE PARSNIP:
- parsnip
- Extra-virgin olive oil
- Salt

FOR THE BEEF BURGER:
1 > Using a sharp kitchen knife, finely chop the sirloin. Also finely chop the capers and the cucumber Jang-Ah-Ji.
2 > In a bowl mix the chopped beef with the GanJang until the sauce is perfectly blended with the meat. Allow to rest for half an hour at room temperature.
3 > Add the chopped capers, cucumber, finely diced lard, egg yolks and salt. Mix all ingredients well, then shape the hamburger and set aside.

For the cucumber Jang-Ah-Ji:
1 > Bring the water and the Jang with Vinegar to a boil in a saucepan. Once the mixture has come to a boil remove from heat and pour the liquid into a jar into which you have already placed the cucumbers, peeled and very finely sliced. Cover the cucumbers with the mixture and close the jar. Allow to rest for at least 24 hours before using.

For the grilled parsnip:
1 > Peel and cut the parsnip in half.
2 > Grill the parsnip with a bit of olive oil until tender and slightly browned. Salt to taste.

For the GanJang butter:
1 > In a bowl, use an electric egg-beater to whip the butter, which should be at room-temperature and soft. Whip well until the butter’s volume has tripled. Continue beating while adding the GanJang until the sauce is fully incorporated into the butter. Keep at room-temperature.

2 > On a presentation plate, serve the hamburger with butter emulsion on top and garnish with parsnip.

For the beef burger:
1 > In a frying pan or on a griddle lightly coated with olive oil, grill the burger for 3-4 minutes on each side until meat is correctly cooked.
2 > On a presentation plate, serve the hamburger with butter emulsion on top and garnish with parsnip.
For the potato stew:
1. Peel the potatoes and cut them into 2 cm dice. Place them in a saucepan with the chicken stock, bay leaf, paprika, a pinch of salt and a pinch of pepper for 12-15 minutes until tender.
2. Strain the potatoes and conserve both the potatoes and the cooking broth.
3. Using a Thermomix or food processor, blend the cooked potatoes with 100 ml of the broth until a creamy purée is achieved.
4. Cook the purée in a saucepan over very low heat, adding the kudzu root starch and the water and stirring continuously for 10 minutes. Then pour into a rectangular dish and refrigerate for 12 hours.
5. Meanwhile, blend the broth from cooking until a smooth and uniform sauce is achieved. Add the GanJang and set aside until ready to serve.

For the sautéed mushrooms:
1. Clean the mushrooms very carefully with cold water. Once clean, dry them well with a kitchen towel.
2. In a frying pan with olive oil over a high flame, sauté the mushrooms until well browned, then add salt, pepper and GanJang. Sauté another minute until the mushrooms are well-coated. Set aside until ready to serve.

For the mushroom emulsion:
1. In a frying pan over a very low flame, cook the mushrooms in the olive oil for 10-12 minutes until completely tender.
2. Add the GanJang and allow to cook another 5 minutes until the mushrooms absorb the scent of the sauce and release their liquids. Strain the mushrooms and keep the resulting liquid. The mushrooms themselves may be used for another dish.

For the garlic chips:
1. Peel the garlic clove, slice into slivers and fry in a pan with olive oil until crisp.
2. Remove from oil and drain on a paper towel. Set aside at room temperature.
3. Once the potato purée is cold and compact, cut it into 2 cm cubes and heat them in a saucepan over low heat together with the GanJang sauce. Serve the cubes of potato with the sauce in a soup plate and garnish with crisp garlic slices and Fleur de sel.

For the sautéed mushrooms:
1. Clean the mushrooms very carefully with cold water. Once clean, dry them well with a kitchen towel.
2. In a frying pan with olive oil over a high flame, sauté the mushrooms until well browned, then add salt, pepper and GanJang. Sauté another minute until the mushrooms are well-coated. Set aside until ready to serve.

For the mushroom emulsion:
1. In a frying pan over a very low flame, cook the mushrooms in the olive oil for 10-12 minutes until completely tender.
2. Add the GanJang and allow to cook another 5 minutes until the mushrooms absorb the scent of the sauce and release their liquids. Strain the mushrooms and keep the resulting liquid. The mushrooms themselves may be used for another dish.

3. Whisk the liquid with the xanthan gum and set aside 10 ml of this sauce for the presentation of the dish. Whisk the rest of the liquid with the glycerin until it forms a smooth cream the texture of mayonnaise.

1. On a presentation plate place one spoonful of mushroom emulsion. Over the emulsion arrange the sautéed mushrooms and dress with the mushroom sauce. Present the dish with a few very clean leaves of curly endive, toasted pine-nuts and the Tortell d’Olot cut into small cubes.

Note: If Tortell d’Olot is not available, cubes of toasted bread may be used.
**FERMENTED SOYBEAN SAUCE WITH BROWN RICE BLACK VINEGAR AND LEMON FOR DRESSING AND DIPPING**

Sempio Jang with Vinegar sauce perfectly combines the freshness of lemon, the flavor of naturally fermented soybean sauce, and the taste of Sempio’s brown rice black vinegar. Its sweet-and-sour taste makes it perfect for dipping and dressing salads.

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**MAIN INGREDIENTS**

- Soybean, salt, water, wheat, Sempio’s brown rice black vinegar and lemon

**CHARACTERISTICS**

- May be used like vinegar for dressing salads
- Appropriate for vegetarian diets (100% vegetarian ingredient used)
- No MSG added
- No artificial colors
- No preservatives

**SIZES AVAILABLE**

- 250 ml

**SHELF LIFE**

- 18 months

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**JANG-AH-JI (KOREAN PICKLE FERMENTED IN JANG)**

**INGREDIENTS:** (per jar)

**GREEN ONION JANG-AH-JI**

- 200 g green onions
- 250 ml Jang with Vinegar

**GREEN CHILI PEPPER JANG-AH-JI**

- 30 g green chili peppers
- 250 ml Jang with Vinegar

**BABY CARROT JANG-AH-JI**

- 200 g baby carrots
- 250 ml Jang with Vinegar

**MUSHROOM JANG-AH-JI**

- 200 g mushrooms
- 250 ml Jang with Vinegar

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**PREPARATION**

**Jang-Ah-Ji (Green chilli peppers)**

1. In a saucepan bring the water and the Jang with Vinegar to a boil. Once boiling, remove from heat and pour the liquid into a jar with whole clean peppers. Cover the peppers with the liquid and close the jar. Allow to rest for at least 24 hours before using.

**Jang-Ah-Ji (Baby carrots)**

1. In a saucepan bring the water and the Jang with Vinegar to a boil. Once boiling, remove from heat and pour the liquid into a jar with the clean baby carrots. Cover the carrots with the liquid and close the jar. Allow to rest for at least 48 hours before using.

**Jang-Ah-Ji (Green onions)**

1. In a saucepan bring the water and the Jang with Vinegar to a boil. Once boiling, remove from heat and pour the liquid into a jar with the peeled green onions. Cover the onions with the mixture and close the jar. Allow to rest at least 48 hours before using.

**Jang-Ah-Ji (Mushrooms)**

1. In a saucepan bring the water and the Jang with Vinegar to a boil. Once boiling, remove from heat and pour the liquid into a jar with whole clean mushrooms. Cover the mushrooms with the liquid and close the jar. Allow to rest for at least 24 hours before using.
### SARDINES IN ESCABECHE

**INGREDIENTS:**

- (serves 4)

<table>
<thead>
<tr>
<th>FOR THE SARDINES IN ESCABECHE</th>
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<tbody>
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<td>16 sardines</td>
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<tr>
<td>2 green onions</td>
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<tr>
<td>2 carrots</td>
<td></td>
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<tr>
<td>1 leek</td>
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<tr>
<td>6 white peppercorns</td>
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<tr>
<td>1 sprig of thyme</td>
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<tr>
<td>100 ml Jang with Vinegar</td>
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<tr>
<td>100 ml sherry vinegar</td>
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<tr>
<td>300 ml extra-virgin olive oil</td>
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**FOR THE ANCHOVIES:**

- fresh anchovies
- Jang with Vinegar
- extra-virgin olive oil

**FOR THE PARSLEY OIL:**

- olive oil
- fresh parsley leaves

**OTHERS:**

- raspberries

**PRESENTATION**

1. Wash the sardines, removing guts and scales. In a frying pan with olive oil over a high flame, fry the sardines for just a few seconds on each side. Remove the sardines from the pan, lower the flame, and sauté the finely juliened carrot, onions and leeks in the same pan, adding the sprig of thyme and the peppercorns. Use additional olive oil if necessary.

2. When the vegetables are just tender, add the Jang with Vinegar and the sherry vinegar. As soon as the strong vinegar scent has evaporated remove from heat, add the sardines to the still-hot pan, and allow them to soak up the taste of the escabeche.

3. Place the sardines with the vegetables into glass jars and conserve until ready to serve. Escabeche may be served cold or warm.

### MARINATED FRESH ANCHOVIES WITH RASPBERRIES

**INGREDIENTS:**

- (serves 4)

<table>
<thead>
<tr>
<th>FOR THE ANCHOVIES</th>
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<tbody>
<tr>
<td>20 fresh anchovies</td>
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<tr>
<td>300 ml Jang with Vinegar</td>
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<tr>
<td>300 ml extra-virgin olive oil</td>
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<tr>
<td>3 ml Jang Sauce</td>
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**FOR THE PARSLEY OIL**

- 100 g olive oil (0.4% acidity)
- 20 g fresh parsley leaves

**OTHERS**

- 4 raspberries

**PRESENTATION**

1. On a presentation plate, place the anchovies in a circle. Garnish with the raspberry cut in halves and dress with a few drops of parsley oil.

### PREPARATION

**FOR THE SARDINES IN ESCABECHE**

1. Clean the anchovies, removing the heads, guts and spine, then filet. Place the anchovy filets in a bowl of cold water with ice and a pinch of salt for 10 minutes to draw out any remaining blood.

2. Remove the filets from this solution and dry them carefully. Lay them out in a bowl and cover them with a mixture of Jang with Vinegar and Jang Sauce. Make sure all the filets are well covered with this solution. Let them marinate for 25 minutes.

3. Remove the anchovies from the marinade and drain well. Place them in a clean bowl, cover with olive oil and place in the refrigerator.

**FOR THE PARSLEY OIL**

1. Boil water in a saucepan and add the parsley leaves for just a few seconds, removing immediately with a slotted spoon. Drain in cold water with ice.

2. Once the leaves are fully chilled, dry them well and blend with the olive oil until the oil takes on an intense green color. Remove any remaining bits of leaf using a fine-mesh strainer and set aside the oil for use in the final presentation of the dish.
FERMENTED SOYBEAN SAUCE WITH APPLE,
PEAR AND AROMATIC VEGETABLES

Sempio Jang for Wok sauce is blended from soy sauce, fruits and
vegetables and it is perfect for sautés, stir-fries, noodles, pasta, etc.
It is also excellent with grilled meats and as a dipping sauce.

MAIN INGREDIENTS
> Soybean, salt, water, wheat,
pear, apple, and aromatic
vegetables such as garlic,
onion and ginger

CHARACTERISTICS
> Enhances the flavor of
vegetables and shellfish
> The perfect complement to
sautés, stir-fries, noodles,
pasta, grilled meats and fish
> Also great for dipping
> Appropriate for vegetarian
diets (100% vegetarian
ingredient used)
> No MSG added
> No artificial colors
> No preservatives

SIZES AVAILABLE
> 250 ml

SHELF LIFE
> 18 months

For the strawberry gazpacho:
1. Wash the tomatoes and cut them into 2 cm cubes.
2. Peel the cucumber and using a peeler, cut 8 very
fine slivers for decoration. Set aside the rest of the
cucumber.
3. Peel the garlic cloves and blanch them in boiling
water in a saucepan for just a few seconds.
4. Wash the strawberries and remove their stems.
5. Cut all the solid ingredients for the gazpacho into
pieces, mix and set aside in the refrigerator for 12
hours.
6. Using a Thermomix or food processor, blend the solid
ingredients with the cold water until you achieve a
smooth and homogenous liquid. Strain this and add
the Jang for Wok. Adjust for salt and pepper and
refrigerate until ready to serve.

PRESENTATION

GAZPACCHO
INGREDIENTS: (serves 4)

SAUTÉED SCAMPI

400 g sweet onions
60 g virgin olive oil
2 L water
20 g Jang for Wok
Salt

OTHERS:
300 g cream
10 g green onions, 20 g each cut pieces of bread
Salt
Freshly ground black pepper

For the onion soup:
1 > Peel the onions and cut them into rounds approximately 1 cm thick. Grill the onions on a charcoal grill with a dash of olive oil until they are cooked through.
2 > Place the grilled onions in a pot and cover with water. Allow to simmer over a very low flame for two hours. Clean by spooning off the foam that appears on the surface of the soup. Once the two hours have passed, strain the soup, adjust salt to taste, and add the Jang for Wok. Mix well and set aside until ready to serve.

For the scampi:
1 > In a saucepan with olive oil on low heat, fry the parsley leaves for a few seconds until crisp, then drain on a paper towel. Set aside for use in the presentation.
2 > In the same oil, fry the garlic sliced as thinly as possible until golden and crisp. Set aside these garlic chips together with the crisp parsley.
3 > Peel the scampi, leaving the tail fins intact.
4 > Add a dash of olive oil to a frying pan or wok and heat over a high flame. Sauté the scampi a couple of minutes then add Jang for Wok. Continue sautéing until the scampi are well-coated in the sauce.

For the creamed green onions:
1 > In a saucepan over a low flame, simmer the peeled green onions in cream for about 20 minutes, until the onions are tender and the cream has thickened and taken on the scent of the onions. Add salt and pepper to taste.
2 > Cut the green onions in half and sauté them in a frying pan or a griddle with a dash of olive oil. Once they begin to brown, add them to the onion soup in a saucepan. Cook for 15 minutes and serve with a teaspoon of the cream.
3 > Finish off the presentation with the cut bread pieces, toasted in the oven or over a woodstove.

PRESENTATION

1 > Serve the scampi freshly sautéed with crisp parsley leaves and slivers of fried garlic on top of each.

ONION SOUP WITH TOASTED CROUTONS

INGREDIENTS:

FOR THE SCAMPI:
12 scampi (lingoustines), about 80 g each
50 g Jang for Wok
10 green onions
4 cloves of garlic
30 g virgin olive oil (0.4% acidity)

PRESENTATION

1 > Peel the scampi and cut them into rounds approximately 1 cm thick. Grill the scampi on a charcoal grill with a dash of olive oil until they are cooked through.

PRESENTATION

1 > Serve the scampi freshly sautéed with crisp parsley leaves and slivers of fried garlic on top of each.
Sempio DoenJang is a fermented soybean paste with nutritional properties, a rich and intense nutty flavor, and a very creamy texture. This paste is made through a natural process of fermentation of grains of soy, salt and water. It is especially useful for marinades, egg dishes and pork. DoenJang is another fundamental ingredient in Korean cooking.

**MAIN INGREDIENTS**
- Soybean, salt and water

**CHARACTERISTICS**
- Naturally enhances and balances the flavor in your dishes
- Has a creamy, salty, nutty and intense flavor which combines especially well with eggs, pork and vegetarian oil
- Appropriate for vegetarian diets (100% vegetarian ingredient used)
- No MSG added
- No artificial colors
- No preservatives

**SIZES AVAILABLE**
- 460 g

**SHELF LIFE**
- 18 months

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**INGREDIENTS:**
- For the salad:
  - potatoes
  - fresh green peas
  - Italian flat beans
  - carrots
  - high-quality Albacore tuna canned in olive oil
  - hard-boiled eggs
  - egg yolks
  - salmon roe
  - thin slices of toasted bread

**FOR THE TUNA-OIL MAYONNAISE:**
- DoenJang
- milk
- olive oil from canned tuna
- salt

**SALADE OLIVIER (RUSSIAN SALAD)**
1. In a bowl mix the canned tuna with the cooked and strained vegetables, the chopped hard-boiled eggs and the mayonnaise. Mix well until all ingredients are fully integrated.
2. Serve the salad on a presentation plate and garnish with one raw egg yolk, salmon roe, and the toasted bread slices.

**PREPARATION**
1. Peel the potatoes and carrots and dice in cubes of 1 cm. Soak in cold water. Cut the green beans into pieces of the same size, and soak together with the green peas in cold water.
2. In a saucepan of boiling water with a pinch of salt, cook all vegetables for 8-10 minutes until tender, then remove from the boiling water and cool in ice-water with a bit of salt.
3. Once cold, drain and set aside.

For the tuna-oil mayonnaise:
1. Mix the olive oil from the canned tuna with the DoenJang.
2. Using an immersion blender, blend the milk while adding the oil mixture very gradually until a smooth and uniform sauce forms. Adjust salt to taste and set aside in the refrigerator until ready to serve.
INGREDIENTS:
(serves 4)

EGG AND TUNA (WITH DOENJANG FOAM)

- 1 egg, 70 g each
- Fleur de sel

FOR THE FOIE MI-CUIT:
- foie gras, 750 g
- DoenJang
- salt
- ground white pepper
- Madeira wine

OTHERS:
- pomegranate
- slices of whole-grain bread

Sempio’s pomegranate brown rice Vinegar

INGREDIENTS:
(server 8)

PREPARATION

For the foie mi-cuit:
1 > Leave the foie at room temperature for a few hours before proceeding with the recipe. Remove its veins and marinate it in a bowl with a mixture of Madeira, salt, pepper and DoenJang for two hours.
2 > After marinating, place the foie in an ovenproof mold, pressing it in such that no empty spaces remain and the foie takes on the shape of the mold.
3 > Place the mold in a water bath in the oven and bake at 90ºC for 40 minutes.
4 > Once cooked, remove the mold from the oven and remove any excess fat.
5 > Let the mold rest in the refrigerator for at least 3-4 hours before removing.

For the vinegar wine reduction:
1 > In a saucepan over low heat, reduce the pomegranate brown rice vinegar until it thickens notably. It should reach the density of a thick syrup. Allow to cool and set aside until ready to serve.

For the slow-cooked egg:
1 > Slow-cook the egg at a controlled temperature of 65ºC for 45 minutes. You may do this using a steam oven with 100% steam or in a sous-vide instrument adapted for this purpose (Roner). Remove the egg from the oven and set aside until ready to serve.

For the hot DoenJang foam:
1 > Using an immersion blender, blend the water with the DoenJang until well-mixed. Strain the resulting liquid to make sure no solids remain.
2 > Once strained, add the xanthan gum and blend until a dense cream forms.
3 > In a bowl beat the resulting cream with the egg whites. Pour this mixture into the siphon, close and charge with the gas cartridge. Keep the siphon in a bain marie at 65ºC.

PREPARATION

For the tuna-oil emulsion:
1 > On a presentation plate place a tablespoon of the tuna-oil emulsion. Over the emulsion serve the hot DoenJang foam, and over the foam place the slow-cooked egg, shell removed.
2 > Finish off the dish by scattering fleur de sel over the egg.

EGG AND TUNA (WITH DOENJANG FOAM) PREPARATION
Sempio GochuJang is a condiment which is both spicy and sweet, very flavorful and made with chilli. Its combination of sweet and spicy tastes stimulates the palate with its freshness. Ideal for tomato-based recipes and seafood dishes. GochuJang is also present in many Korean dishes.

**MAIN INGREDIENTS**
> Chili powder, fermented soybean paste, salt, water and rice

**CHARACTERISTICS**
> Combines especially well with tomato-based recipes, seafood and rice dishes
> Sweet and spicy, offering a fresh taste
> Appropriate for vegetarian diets (100% vegetarian ingredient used)
> No MSG added
> No artificial colors
> No preservatives

**SIZES AVAILABLE**
> 500 g

**SHELF LIFE**
> 18 months

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**BAKED OCTOPUS WITH POTATOES AND PEPPERS**

**PREPARATION**

**FOR THE OCTOPUS:**
1. Freeze the octopus for 72 hours to break down its muscle fibres. Then defrost and clean it well.
2. In a large pot with plenty of boiling salt water, submerge the octopus repeatedly—at least 5 times—in order to set its skin. Then boil the octopus for about 35 minutes until tender. Remove from the water and allow to cool.

**FOR THE ROASTED POTATOES:**
1. Clean the potatoes in water, drain them, wrap them in aluminum foil and roast them in the oven at 180ºC for 40 minutes, until tender.

**FOR THE RED PEPPER SAUCE:**
1. Roast the red peppers wrapped in aluminum foil and lightly coated with olive oil. They may be roasted in an oven, over hot coals or on a grill until tender.
2. Allow peppers to cool slightly then peel. Place them in a bowl together with any juice they may have released in roasting, 2 g of olive oil, and 4 g of GochuJang. Purée this until it forms a smooth, uniform and intensely orange-colored sauce.

1. Cut the octopus into irregular pieces and bathe these in a mixture of 4 g GochuJang, 4 g olive oil and a pinch of salt.
2. Allow the octopus to marinate at least 10 minutes in this solution, then heat to 180ºC in an oven for 5 minutes.
3. Serve the octopus accompanied by cut pieces of the roasted potatoes and a tablespoon of roasted pepper sauce.

**INGREDIENTS:**
(serves 1)

**FOR THE OCTOPUS:**
- 80 g fresh octopus
- 4 g GochuJang
- 4 g olive oil
- Salt

**FOR THE RED PEPPER SAUCE:**
- 2 g red peppers
- 4 g GochuJang
- 2 g extra-virgin olive oil
- Salt

**OTHERS:**
- 4 red potatoes
- Salt
INGREDIENTS:
(serves 4)

**FOR THE SAUTÉ:**
- shrimp, 50 g each
- squid, 40 g each
- GochuJang
- extra-virgin olive oil

**PREPARATION**

For the sauté:
1. Peel the shrimp, conserving the heads and the last ring of the tail.
2. Clean the squid, removing the quills, beaks and eyes. Cut into 1 cm slices and refrigerate.

**PRESENTATION**

1. Serve the shrimp on a presentation plate together with the rings and tentacles of the squid.

**FOR THE MILK MAYOINNASE:**
- milk
- sunflower oil
- clove garlic
- salt

**PREPARATION**

1. Using an immersion blender, blend the milk and the clove of garlic with a pinch of salt. Add this sunflower oil bit by bit while blending continuously until a cream the texture of mayonnaise forms.

**FOR THE SPICY TOMATO SAUCE:**
- GochuJang
- puréed ripe tomato
- clove garlic
- smoked Spanish paprika from La Vera
- sugar
- ground black pepper
- sherry vinegar
- extra-virgin olive oil

**PREPARATION**

1. In a frying pan with a dash of olive oil, fry the finely chopped clove of garlic. Once the garlic softens and begins to brown, add the Spanish paprika and the puréed tomato.
2. Add the sugar and vinegar and allow to simmer over a low flame for about half an hour, until the sauce reduces to half its initial volume. Add the GochuJang and adjust the salt and pepper to taste.

**FOR THE POTATOES:**
- large potatoes
- olive oil (0.4% acidity)
- Salt

**PREPARATION**

For the potatoes:
1. Peel the potatoes and cut them into irregular pieces, then allow to soak in cold water for half an hour.
2. Remove the potatoes from the water and dry them well. Cook in abundant olive oil at 100º C for 10 minutes. Remove the potatoes from the oil and set them aside at room temperature until ready to serve.

**PRESENTATION**

1. Fry the cooked potatoes in a saucepan at 180º C for a couple of minutes until they are browned and crispy. Remove them from the oil and drain on a paper towel, adding a pinch of salt. Serve on a presentation plate with the spicy tomato sauce and the garlicky milk mayonnaise.
Sempio SamJang is a soybean and vegetable paste ideal for dipping. Its base is a mixture of DoenJang and GochuJang to which other fresh ingredients are added, like onion, garlic and sesame. Its texture is creamy and its taste slightly spicy, sweet and toasted, is exceptional. In Korea SamJang is used to dress the contents of Sam, vegetable fajitas wrapped in lettuce.

**Fermented Soybean Paste Seasoned with Vegetables and Sesame**

**Main Ingredients**
- Fermented soybean paste, chili powder, salt, water, garlic, green onion, and sesame.

**Characteristics**
- Provides complexity and a soft texture to dishes
- Appropriate for marinating and seasoning meats
- Ideal for dipping
- Appropriate for vegetarian diets (100% vegetarian ingredient used)
- No MSG added
- No artificial colors
- No preservatives

**Sizes Available**
- 500 g

**Shelf Life**
- 18 months

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**Quiche Lorraine**

**For the quiche:**
- 1 > Cut and roll the pâte brisée into thin rounds, 8 cm in diameter, and place in mini-quiche molds. Cook the pastry crust in the oven at 170°C for about 20 minutes, until fully cooked and beginning to brown.
- 2 > Meanwhile, in a bowl beat the eggs with the egg yolks, milk and cream until the mixture is smooth and uniform, then add the SamJang, mix well and add a hint of salt, pepper and nutmeg.
- 3 > Cut the bacon into a 1/2 cm dice and add it to the egg and SamJang mix.

**Preparation**

1 > Fill the baked pastry crusts with the mixture of egg, milk and bacon, and bake at 180°C for 15-20 minutes until the mixture sets and begins to brown. Remove from the oven and allow to cool slightly before serving.
**INGREDIENTS:** (serves 4)

### FOR THE MARINATED PORK JOWL:
- 800 g pork jowl (in one piece)
- 5 g SamJang
- 0.4% acidity olive oil
- 80 g SamJang
- 40 g fleur de sel

### FOR THE POTATO PURÉE:
- 550 g potato
- 250 ml cream
- 250 ml Jang Sauce
- Salt
- Freshly ground black pepper

### FOR THE MARINATED PORK JOWL:
1. Clean the pork well and brush with olive oil and a pinch of salt. Place in a sous-vide plastic cooking bag and fully seal. Cook at low heat (in a Roner machine) at 75ºC for approximately 4 hours. The total time depends upon the size of the pork jowl.
2. Once the pork is well cooked, remove it from the Roner and cool down until the meat reaches 2-4ºC.
3. Cut the pork into twelve portions of 2x3 cm and marinate these in a bowl with a mixture of 40 g olive oil and 80 g SamJang. Allow to marinate for at least 10 minutes.

### FOR THE ONION JANG-AH-JI (ONION IN VINEGAR):
1. In a saucepan bring the water and the Jang with Vinegar to a boil. Once boiling, remove from heat and pour the liquid into a jar with the onion, sliced very finely in order to better absorb the liquid.
2. Cover the onion with the mixture and close the jar. Allow to rest at least 24 hours before using and keep for the final presentation.

### FOR THE RICE:
1. Cook the rice for 30 minutes. You may also flavor the rice to your liking. Once the rice is cooked, keep it in the pot until ready to serve. A rice cooker may be used if available.
2. Wash the leaves of the lettuce and drain them well. On each leaf of lettuce serve a teaspoon of cooked rice. On top of the rice, place one piece of sautéed pork, and over this a small amount of SamJang.
3. Finish off the dish with the onion Jang-Ah-Ji.

4. At this time cut the pork jowl in 5 cm long pieces and in a frying pan with a dash of olive oil, sauté until golden, crisp and juicy. Set aside until ready to serve.

### FOR THE SAUTEED PORK JOWL:
1. In a frying pan with a dash of olive oil, sauté the pieces of pork jowl marinated in SamJang until golden, crisp and juicy. Serve the pork jowl with three teaspoons of hot potato purée.

**PREPARATION**

**PRESENTATION**
Sempio Foods Company is one of the leading food companies in Korea. For the last 66 years, it has been first in the field of fermentation.

It is one of the best-known and most respected companies in Korea. For more than 60 years, Sempio has held over 50% of the market share in Korean soy sauce (GanJang). In fact, Sempio is the oldest registered brand in the country.

From the beginning, the company has devoted itself to developing new fermentation technologies and has dedicated tremendous resources to research in this field.

Sempio was the first company to open a laboratory in Korea that specializes in Jang, and in 2013, after an investment of 20 million dollars, it will inaugurate a new R&D center for fermentation, which will focus in developing healthy and tasty food products using fermentation techniques.

The Park family has run Sempio since its origins in 1946; currently the founder’s grandson—the third generation in the business—is the executive director. Throughout its history the company has remained faithful to its founder’s philosophy: “Food that my family cannot eat I won’t produce nor sell.”

Today, Sempio employs 600 people, and in 2012 had 200 million dollars in sales.