



Dolsot Bibimbap

Dolsot bibimbap is made in a traditional stone bowl so the rice arrives at the table sizzling with a crunchy base. Not all bibimbap is served this way, but it is a delicious variation that can be created in a traditional dolsot, a well-soaked clay pot, flame-proof casserole or even a well-seasoned cast-iron pan. Served in a dolsot or simply assembled in a bowl without the crisped base, bibimbap is a great dish for entertaining as the toppings can be prepared in advance or while the rice is steaming.

Serves 2

INGREDIENTS

- 400g short-grain rice
- 1 sheet toasted nori
- 50g bean sprouts, tailed
- Sesame oil, for tossing and pan-frying
- 1 clove garlic, crushed
- Salt flakes, to taste
- 100g baby spinach
- 1 small carrot, peeled and cut into thin matchsticks
- 170g beef fillet, thinly sliced
- 2 teaspoons soy sauce
- 2 green onions, very thinly sliced on the diagonal
- 2 eggs
- Kimchi, for serving
- Gochujung, for serving

METHOD

1. Preheat oven to 220°C.
2. Place 2 small dolsots or well-soaked clay pots into it for 10-15 minutes.
3. Meanwhile, wash rice well in cold water, drain well then steam it.
4. Toast nori over an open flame for a second or so to crisp it up (if you don't have a gas cooktop this isn't essential). Use scissors to cut it into thin strips; set aside.
5. Place bean sprouts in a heatproof bowl. Cover with boiling water and set aside for 2 minutes. Drain well, toss with ½ teaspoon of sesame oil, a quarter of the garlic and a pinch of salt. Set aside.
6. Heat a teaspoon of sesame oil in a frying pan over medium heat, add spinach, another quarter of the garlic and a pinch of salt. Cover and cook for 2 minutes or so, stirring often, until wilted. Set aside.
7. Add another teaspoon of sesame oil to the pan with another quarter of the garlic, the carrot and a pinch of salt. Cover and cook for about 4 minutes, stirring occasionally, until just tender. Set aside.
8. Add another teaspoon of sesame oil to the pan and increase heat to high. Add remaining garlic and beef and toss for 30 seconds or so, until just coloured. Transfer to a bowl, toss with soy sauce and set aside.
9. Add 2 teaspoons of sesame oil to the pan. Break in the eggs, reduce heat to low, cover, and set aside until whites are just set and yolk is still runny.
10. Remove dolsots or clay pots from oven, add about a tablespoon of sesame oil to each and brush it around to cover the base and sides well.
11. Working quickly, while the pot is hot, add the rice, pressing it down well into the pot.
12. Place an egg in the centre of each one.
13. Arrange sprouts, spinach, carrot, beef, green onion and nori in individual segments around the yolks, covering all of the rice and egg white.
14. Place on the stovetop over low heat for about 7 minutes.
15. Remove and serve on a heatproof trivet with Kimchi and gochujung on the side.
16. Diners add as much gochujang and Kimchi as they like and toss it through the rice with the other ingredients before eating.