

Bright Korean Crepinettes



Serves: 6-7



Cooking Time: -



Level: Easy



INGREDIENTS

5 ounces lean pork belly
13 ounces beef chuck
1 cracker
3 garlic cloves
1 scallion
.5 teaspoons black pepper
1 teaspoon kosher salt
1.5 tablespoons gochujang
.5 pounds caul fat
.5 teaspoons peanut oil
6-7 soy-pickled or fresh shiso leaves

PREPARATION

1. Mince garlic and scallion fine, and fry gently until just softened. Set aside to cool. Chop all meat into approximately 1-inch pieces and toss with the pepper, salt, gochujang sauce, and cooled fried garlic and scallion. Process first through the large plate of your meat grinder and then once more through the fine plate. Lastly, break up your cracker and process it through your grinder; it helps to get the last bits of meat through the plate and adds a bit of binding to your forcemeat as well.
2. It's helpful to fry a little bit of your meat to taste at which point you can adjust the seasoning to your preference. Carefully spread your lacy piece of caul fat onto your clean workspace. I find it easiest to work with the delicate caul fat on a food-safe plastic cutting board just wiped with a cold wet cloth. Depending on the stretchiness and composition of your piece of caul, you may have leftovers.
3. Place one shiso leaf in the center of a section of the caul fat closest to an edge. Take an egg-sized portion of your forcemeat and shape into a slightly flattened oval patty, and place it centered over the shiso leaf. Use a sharp knife to trim away a piece of the caul just large enough to wrap your meat in, and gently wrap the edges of your little caul fat wrapper up and over your meat patty.
4. Roast in a 375°F oven on a rack over a silver-foil lined roasting pan for 20-25 minutes or until the crepinette feels firm to the touch and is nicely browned. Serve warm with rice and japchae.