



LOADED K-FRIES

2 KOREAN GIRLS

3250 NE 1st Ave
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CREATED BY

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DESCRIPTION

Crispy steak fries topped with napa kimchi, Korean beer cheese, and Ribeye Bulgogi

INGREDIENTS

5 lb	JTM Beer Cheese Base
12 oz	Terra Lager (Korean Beer)
10 oz	Steak Fries
3 oz	Ribeye Bulgogi
2 oz	Napa Cabbage Kimchi
.25 oz	Korean Red Pepper Flakes Coarse (Gochugaru)
.25 oz	Toasted Black Sesame Seeds
.5 oz	Chopped Green Onion
	Kosher Salt

INSTRUCTIONS

Prep Method for Korean Beer Cheese:

1. Mix and warm JTM Beer Cheese Base with Terra Lager.

Prep Method for Ribeye Bulgogi:

1. Heat wok or grill to medium high heat.
2. Coat with stir fry oil.
3. Add thinly sliced ribeye - spread out on wok.
4. After 1 minute of cooking, flip the pieces and add .5oz of ginger garlic puree and cook until fragrant.
5. Add 2oz of Korean Teriyaki sauce and toss all ingredients.
6. Cook for another 1 minute and hold.

Prep Method Fries:

1. Fry off fries until golden (approx. 5 minutes) in soybean based vegetable oil.
2. While still hot, sprinkle with kosher salt.
3. Plate / Serve immediately.

Plating:

1. In a shallow bowl, layer the fries to create a stacking tower.
2. Add Napa Kimchi.
3. Drizzle with 2oz Korean Beer Cheese Sauce.
4. Top with Ribeye Bulgogi.
5. Sprinkle coarse gochugaru flakes and black sesame seeds.
7. Top with green onion.

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