



In The Kitchen with Cortney Kelley

February 2025 – Kimchi and Miso Explosion



Miso Caramel Thumbprint Cookies

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| 1¼ cup all-purpose flour | 1 large egg |
| ½ teaspoon baking powder | 1 teaspoon vanilla extract |
| ½ teaspoon Kosher salt | 2 tablespoons sesame seeds, toasted |
| ½ cup unsalted butter, plus 1 tablespoon | ½ cup maple syrup |
| ¾ cup tahini | 2 tablespoons heavy cream |
| ⅓ cup light brown sugar | 2 tablespoons white miso |
| ½ cup granulated sugar | |

Preheat the oven to 350°F.

Whisk the all-purpose flour, baking powder and salt together until combined.

In the bowl of an electric stand mixer, fitted with the paddle attachment, combine the butter and tahini. Beat on medium-high speed until light and fluffy, about 6 minutes. Add the sugars and beat until light and fluffy again. Add the egg and scrape down the sides of the bowl. Add the vanilla. Reduce mixer to low speed and add the flour mixture. Mix just to combine.

Line two rimmed baking sheets with parchment paper. Roll a tablespoon of the dough into a ball and then roll in the toasted sesame seeds. Arrange the balls on sheet trays 1-inch apart. Bake for 10 minutes. Remove from the oven and make an indentation in the center of each cookie. Return to the oven and bake until golden brown, about 6 minutes more.

To make the caramel, add the maple syrup to a medium saucepan. Heat over medium-high heat until the temperature reaches 230 °F. Remove from the heat and stir in the remaining butter, heavy cream and miso. Let cool a bit before spooning a teaspoon of filling into the center of the cookies. Let firm up in the fridge for about 20 minutes before serving. Makes 32 cookies.

Kimchi Fried Rice

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| 4 cups cooked rice | 1 cup sharp cheddar cheese, grated |
| Olive oil, for cooking | Toasted sesame oil, for garnish |
| 1½ cups kimchi | |

Drizzle a healthy glug of olive oil into a large cast iron pan, warmed to medium high heat. Add the cooked rice, tossing well to coat. Allow to cook, undisturbed, for 3-4 minutes, or until a slight crust begins to form on the bottom. Add the kimchi in a single layer, covering the rice and cover with a lid, cooking for 3-4 minutes. Once the kimchi is warmed through, scatter the cheddar cheese over the top. return the lid and turn the heat off, leaving the pan on the stove. Let sit for 5-10 minutes until the cheese has melted.

Scoop into a shallow bowl and drizzle with a bit of toasted sesame oil. Serve warm. Serves 2.

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2 pounds spinach	2 tablespoons mirin
Salt for blanching	2 tablespoons sake
½ cup + ¼ cup toasted sesame seeds	1 tablespoon tahini
3 tablespoons good soy sauce	2 tablespoons light brown sugar

Thoroughly rinse spinach. Bring a large pot of salted water to boil. Place a large bowl of ice water in the sink. Plunge the spinach into the boiling water for about 1-2 minutes and then immediately strain and plunge into the ice water. Let cool, strain well taking time to press as much of the excess water out as possible, and set aside.

Blitz ½ cup of the sesame seeds until smooth, with just a bit of texture, and pour into a large bowl. Blitz the ¼ cup remaining sesame seeds until completely smooth. Add to the first batch of seeds and stir in the soy sauce, mirin, sake, tahini, and sugar until combined. Add the cooled spinach, tossing well to coat. Garnish with a few sprinkles of sesame seeds. Serves 8.

Kimchi Pancakes

For the pancakes:

Neutral oil, for cooking	¼ cup cornstarch
1 bunch scallions, chopped	1 cup water
1 cup kimchi, chopped	1 egg
1 tablespoon kimchi juice	1 tablespoon gochujang
¼ yellow onion, chopped	1 tablespoon ketchup
1 cup all-purpose flour	1 teaspoon soy sauce

Add ¼-inch oil to a deep cast iron pan and heat over medium high heat.

Mix the scallion, kimchi, kimchi juice, onion, flour, cornstarch, water, egg, gochujang, ketchup and soy sauce, mixing until combined.

Using a large serving spoon, drop approximately ¼ cup of the mixture into the oil, slightly flattening to form a pancake. Don't overcrowd the pan or the oil temperature will drop, and the pancakes will become soggy instead of crispy. Cook on each side for about 2-3 minutes, until golden brown. Set aside on a wire rack to drain any remaining oil. Serves 8.

For the dipping sauce:

2 tablespoons Fly by Jing Sichuan Chili Crisp	2 tablespoons soy sauce
2 tablespoons black vinegar	

In a small bowl, add the chili crisp, vinegar and soy sauce. Mix to combine. Serve immediately.

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