

Kimchi Furikake Seasoning

The word "furikake" is a fun mix of two Japanese verbs: "furi," which means "shake," and "kake," meaning "sprinkle." It's all about shaking and sprinkling that tasty goodness over rice or whatever dish tickles your fancy. You can also use it to make homemade kimchi. Here's how: Take 1 white cabbage, chop it up, toss in 10% salt and 5% garlic and ginger, then squeeze out any liquid. In a plastic bag, mix the cabbage with 20g of kimchi furikake for every 100g of cabbage. Give it a good squeeze. And voilà! You've got instant kimchi. Dig in right away or let it chill in the fridge overnight for an even deeper, richer flavour.

Ingredients: Breadcrumbs (~~wheat~~ flour, yeast, salt), white **sesame** seed, sugar, garlic, pressed sunflower oil, soy sauce (water, **soybean**, salt, yeast extract), chilli powder, salt, yeast extract, chive. For allergens, see ingredients in **bold**. Store in cool and dry place away from direct sunlight

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