

Easy Kimchi

Spicy, tangy fermented wombok with garlic, ginger and chilli

DIFFICULTY Medium

COURSE Side

CUISINE Korean



PREP
40 min



COOK
0 min



TOTAL
40 min



SERVES
12



FREEZES WELL
No

01 Ingredients

- 1kg wombok (Chinese cabbage), cut into 4cm pieces
- 2 tbsp non-iodised salt, for brining
- 4 garlic cloves, grated
- 1 tbsp grated fresh ginger
- 2 tbsp gochugaru (Korean chilli flakes)
- 1 tbsp fish sauce (or soy sauce for vegan)
- 1 tsp sugar
- 4 spring onions, cut into 3cm lengths
- 1 carrot, cut into matchsticks

02 Method

1. Toss the wombok with the salt in a large bowl, massaging it in. Leave for 1-2 hours, turning every 30 minutes, until the leaves are limp and have released liquid.
2. Rinse the wombok three times in cold water to remove the salt, then drain very well and squeeze out excess water.
3. Mix the garlic, ginger, gochugaru, fish sauce and sugar into a paste.
4. Wearing gloves, mix the paste through the wombok, spring onions and carrot until every piece is coated.
5. Pack tightly into a clean glass jar, pressing down so the liquid rises over the vegetables. Leave 3cm of headspace and cover loosely with the lid.
6. Ferment at room temperature out of direct sun for 2-5 days, pressing down daily and tasting from day 2. Refrigerate when pleasantly sour.

04 Common mistakes

- **Not rinsing the salt off** — the finished kimchi will be too salty to eat.
- **Leaving vegetables above the liquid** — anything exposed to air can grow mould; press it down so it is submerged.
- **Filling the jar to the top** — fermenting kimchi bubbles and overflows; leave headspace.

03 Notes & substitutions

- Use daikon radish in place of the carrot for a more traditional kimchi.
- Adjust the gochugaru to taste - 1 tablespoon makes a milder kimchi.
- Swap fish sauce for soy sauce and add a little extra salt to make it vegan.
- Cabbage or bok choy also work in place of wombok.

05 Storage & leftovers

FRIDGE	Keeps for 3 months or more; the flavour gets more sour over time.
FREEZER	Not recommended; it turns mushy, though thawed kimchi is fine in cooked dishes.
OPENING THE JAR	Fermenting kimchi releases gas; open the lid daily during fermentation.