

KIMCHI QUESADILLA WITH CHEF ROY CHOI

SERVES: 4

This dish started as a fun food for us to enjoy in the truck and it just hit the streets with a force. Its spirit comes from Koreatown.

INGREDIENTS

8 tablespoons (1 stick) butter
2 cups kimchi, chopped
4 12-inch flour tortillas
8 shiso (or "sesame") leaves
¼ cup sesame seeds, toasted
¼ cup canola oil
4 cups shredded cheddar or monterey jack cheese
Kogi's Sweet Orange Chili Sauce, for serving
Kogi's Sticky Spicy Wing Sauce, for serving

TOOLS

saute pan
12-inch frying pan or griddle
flipping spatula

INSTRUCTIONS

Place a saute pan over medium heat and add the butter. Once melted and starting to foam, add the kimchi and cook, stirring occasionally, until the kimchi is caramelized and charred. Set aside.

Add a thin layer of oil to a 12-inch frying pan or griddle and place the tortilla on top. Add 1 cup of cheese on one half, covering it to make it look like a black & white cookie.

Add ½ cup kimchi, 2 torn shiso leaves, and 1 tablespoon sesame seeds to the cheesy side.

Fold over the empty half of the tortilla to create a half moon. Continue to cook until the underside of the tortilla is blistered (like a Neapolitan pizza), then flip and cook until blistered on the other side. Continue assembling and cooking quesadillas with the remaining tortillas.

Cut and enjoy the drippy goodness. Serve with a mix of sweet orange chili sauce and sticky spicy wing sauce.



ABOUT CHEF ROY CHOI

Roy Choi was born in Seoul, Korea and raised in Los Angeles, California. With a degree from the Culinary Institute of America and a reverence for street food culture, Roy pioneered his now-legendary Kogi BBQ brand that helped pioneer the modern food truck movement. His many accolades include Food and Wine Magazine's Best New Chef (2010), TIME Magazine's 100 Most Influential People in the World (2016), and the inaugural award for Los Angeles Times Restaurant of the Year (for LocoL, 2017). In addition to his culinary projects, Roy also hosts the Emmy Award-winning series "Broken Bread" on KCET/Tastemade (which won him a James Beard Award for Outstanding Host in a TV Series), as well Netflix's "The Chef Show." His cookbook/memoir *L.A. Son* was a NY Times Bestseller in 2013. Roy resides in L.A., where he continues to advocate for street food culture and is the co-owner, co-founder, and chef of Kogi BBQ, Chego!, Best Friend at Park MGM Las Vegas, and LocoL. Instagram: @chefroychoi Twitter: @chefroychoi

ABOUT IMPASTIAMO

IMPASTIAMO is a global cooking community making an impact one dish at a time. Created as a way to support chefs whose livelihoods were impacted by the pandemic, IMPASTIAMO has grown into a platform that connects culinary experts to curious home cooks all around the world. Since their inception, IMPASTIAMO has hosted over one hundred cooking classes and events, and has raised over \$26,000 in support of out-of-work chefs and local nonprofits (such as FoodCycle LA, No Us Without You, Black Lives Matter LA, and more). Find us at www.impastiamoclasses.com or on IG @impastiamoclasses

COCKTAILS WITH MADRE MEZCAL

MADRE PALOMA | Makes 1 drink

salt & chili powder, for the rim (optional)

2 oz (60 ml) Madre Mezcal

0.5 oz (15 ml) lime juice

1 oz (30 ml) grapefruit juice

0.5 oz (15 ml) agave syrup

6 oz (180 ml) sparkling water

ice

Dip the rim of the glass in water and then into a dish filled with salt and chili powder. Add all the ingredients over ice and stir.

BEACH BORRACHO | Makes 1 drink

2 oz Madre Mezcal

1 oz (30 ml) lime juice

1 oz (30 ml) pineapple juice (plus a frond for garnish, optional)

0.5 oz (15 ml) agave syrup

ice

Add all ingredients into a shaker (or a mason jar with a lid) and shake with ice until cold, 15-30 seconds. Strain into rocks glass filled with ice.

Garnish with a pineapple frond.



ABOUT MADRE MEZCAL

MADRE IS AN ARTISANAL MEZCAL, MADE BY HAND IN THE ROLLING HILLS OF THE OAXACAN SIERRA. WATCHING OVER THE LAND FOR CENTURIES, OUR MEZCALEROS STARTED DISTILLING THE SPIRIT OF MEZCAL FOR THE INTENT OF PERSONAL GUIDANCE AND CELEBRATION. THEY WOULD LIKE TO SHARE THAT SPIRIT WITH RESPECT AND GRATITUDE.

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