



K-Town Bubbling Egg Custard

BY CHEF DEUKI HONG

SERVES 2

INGREDIENTS → 1 K-Town Bubbling Egg Custard
Seasoning Card:
• 1 tsp (2 pods) Toasted White
Sesame Seed
• 1 tsp (2 pods) Gochugaru Chile
• 2 tsp (4 pods) Nori Flakes

FRESH

- 6 eggs
- 1 Tbsp minced scallions

PANTRY

- 1 Tbsp kosher salt
- $\frac{3}{4}$ cup anchovy stock (chicken,
seafood, or vegetable are ok too)

SERVE WITH →

- Any dish from the Late Nite
Koreatown deck

RECIPE SEASONING CARDS
BY CHEF DEUKI HONG
AVAILABLE AT EATOCCO.COM

INSTRUCTIONS

1. PREP THE EGGS: In a medium bowl, beat together 6 eggs and 1 Tbsp salt.

2. MAKE THE GARNISH: In a small bowl, mix together all the spice pods – 2 Toasted White Sesame pods, 2 Gochugaru pods, and 4 Nori Flake pods. Set the bowl aside.

3. COOK: In a small pot or saucepan, bring anchovy stock to a rolling boil over medium heat and pour the beaten egg mixture in, stirring constantly. Keep stirring until small curds start to form and the mixture resembles watery scrambled eggs. When this happens, immediately reduce the heat to low, cover the pot, and cook for 1 minute. Keeping the pot covered, remove from heat and serve immediately straight from the pot. The texture should be light and fluffy.

4. PLATE: Divide the custard between two bowls. Divide the garnish between the two bowls and top with scallions. Mix the toppings into the custard with your spoon and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*