

# KIMCHI WITH PINEAPPLE MOUSSE

## Ingredients for 2 servings:

### Kimchi:

- 2 heads of Chinese cabbage
- brine
- 3 l of water
- 90 g of non-iodised salt

### Porridge:

- 100 g of rice flour
- 1 litre of water

### Paste:

- 100 g of the Purena pineapple purée
- 1 onion
- head of garlic
- 10 cm of ginger root
- 50 g of soy sauce
- small handful of gochugaru chilli
- bunch of chives
- 1 carrot
- 1 white radish (daikon)



## DIRECTIONS:



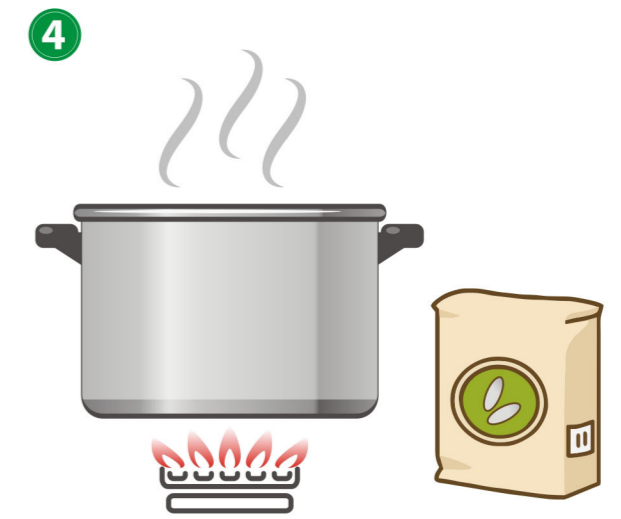
1 Mix water with salt.



2 Dip the cut cabbage in the brine.



3 Press down with a plate and keep for 12-24 h.



4 Boil the rice flour with the water until it has the consistency of porridge.



5 Put onion, pineapple purée, ginger, garlic into a blender and blend it all.



6 Add soy sauce, chilli, carrot sticks, chives and daikon to the paste. Mix everything together.



7 Rub the paste on each cabbage leaf.



8 Leave the jar or fermentation container with the cabbage inside for 2-6 days. Serve as a salad or as a side dish.

## Nutrition info:

100 g  
16 kcal

Consume the prepared dish within 24 hours. Store the opened PURENA packet in the refrigerator for 7 days.