



CHEF GUY RAWLINGS

MONTGOMERY'S RESTAURANT

SALT-CURED EGG YOLK DRESSING

INGREDIENTS

SALT-CURED EGG YOLKS:

- 3 eggs
- 120 grams sugar
- 120 grams salt

SALT CURED EGG YOLK DRESSING:

- 3 salt cured egg yolks
- 100 grams of kimchi
- 100 grams of kimchi juice

METHOD

SALT CURED EGG YOLKS:

Mix sugar and salt together. Take half the curing mix cover bottom of a container, create 3 small craters where the yolks can sit and still be in contact with the curing mix. Cover the tops of the yolks with the remainder of the mix. Cure for 12 hours in the fridge. Carefully dig out the yolks, lightly rinse with cold water. Put into a dehydrator at 65° degrees Celsius for 12 hours.

If you don't have a dehydrator you can use an oven as well. Turn it on to the lowest temperature. Turn it off, and crack the door open just an inch or two. Once the temperature has gone down to 165°F, put your yolks in close the door and let them dry for 6 hours.

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METHOD

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- 1 • Put all ingredients in a high-powered blender, blend on medium for 1 minute
- 2 • Then on the highest setting for 4 minutes. The mixture will get hot from the friction of the blender, so put it into the fridge to cool, and then its ready to use

This is a wonderful time of year to use such a dressing with vegetables. At the end of summer and beginning of autumn, there is a plethora of options. Use it as a dip with radishes and turnips, or bathing some cooked beans in it. For this recipe you can accompany it with the last of this year's tomatoes, a fermented pepper sauce, and some things from our garden such as shungiku and other herbs and flowers.