



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

The Original Momofuku Ssäm

Recipe adapted from David Chang

Makes 1 burrito

- 1 extra-large flour tortilla, steamed or microwaved until warm
- 1 teaspoon hoisin sauce
- 2 tablespoons cooked short-grain rice, right out of the rice cooker or pot (page 279)
- ½ cup pulled pork shoulder, warm (page 51)
- 1 tablespoon pureed cabbage kimchi (puree the stuff from page 74)
- 1 tablespoon shelled soybeans (edamame, frozen and thawed are fine)
- 1 tablespoon roasted onions (page 61)
- 3 or 4 slices quick-pickled cucumbers (page 65)

Lay the tortilla on a piece of aluminum foil that you'll eventually use to wrap around the burrito. Smear a thick line of hoisin sauce across the tortilla and arrange the rice in a neat, even mound over the hoisin. Scatter, spread and arrange the remaining ingredients over the rice. Fold the right and left sides of the tortilla in first, then roll it closed as tightly as possible, using the foil to guide it.