

Korean Street Toast 2.0

(YouTube video link: [▶ My New Favorite Breakfast Sandwich | Street Eats](#))

Ingredients:

Buttered toast
Egg patties (recipe below)
Cabbage fritters (recipe below)
Kimchi ketchup (recipe below)
Gochujang mayonnaise (recipe below)
Sugar
Ham
Mild Cheddar Cheese

Directions:

1. Add sugar to both sides of your toast
2. Add kimchi ketchup and gochujang mayonnaise to toast
3. Top with egg, vegetable fritter, and ham and cheese

Egg Patty (2 servings):

Ingredients:

8 large eggs
½ cup (120 ml) milk or heavy cream
1.5 tsp (4 grams) kosher salt

Directions:

1. Preheat oven to 300 F (150 C)
2. Beat eggs until yolks and white are totally homogenous
3. Strain eggs and add salt and milk or cream, beat until incorporated
4. Spray baking dish with nonstick spray and place into larger baking vessel
5. Strain eggs into baking dish
6. Cover with tinfoil and fill larger vessel with warm water
7. Bake for 30 minutes or until eggs are set
8. Allow eggs to cool completely before handling

Cabbage Fritters (2 servings):

Ingredients:

1 ½ cup (4 oz or 113 grams) thinly sliced cabbage
¼ cup (30 grams) grated carrot
1 (6 grams) sliced scallion

¼ cup (25 grams) thinly sliced onion
1 large egg
Neutral oil

Dry Ingredients:

1 tbsp (7.5 grams) all-purpose flour
1 tsp (3 grams) kosher salt
Pinch white pepper
Pinch black pepper
¼ tsp (.75 gram) garlic powder

Directions:

1. Mix all dry ingredients and set aside
2. Heat some oil in a large pan over medium heat
3. Add cabbage, carrot, scallion, and onion to a bowl
4. Add dry ingredients to vegetables and toss to coat
5. Add egg and mix until combined
6. Divide the fritter mix into two equal parts and add to the pan
7. Push down on the patties with your spatula until they form slightly larger patties than the bread you're using and cook until first side is set
8. Flip over and finish cooking until the other side is set
9. Set aside until you're ready to assemble the sandwich

Gochugaru Mayonnaise

Ingredients:

Mayonnaise: 1 cup (208 grams)
Gochugaru: 1 tbsp + 1 tsp (27 grams)
Water 1-2 tbsp

Directions:

1. Add everything to a bowl and whisk until thoroughly combined

Kimchi Ketchup

Ingredients:

Ketchup: 1 cup (272 grams)
Kimchi: 6 tbsp (74 grams)
Water: 6 tbsp (or enough to achieve smooth consistency)

Directions:

1. Add everything to a blender and blend until thoroughly combined