

Recipe: Beef Rib Fingers & Fresh Soy Galbi Marinade			Chef: Junsung Hyun	
Dish Cost: \$6.33	Yield: 250g		Servings: For 1-2	Date: 2026.08.17
Ingredients	Quantity	Brand/Supplier	Instructions	
Plated Dish Fresh Soy Galbi Roasted Sesame Seed	250g 5g			
Fresh Soy Galbi Marinade Naturally Brewed Soy Sauce 701 Brown Sugar Korean Pear Juice Corn Syrup MSG Hondashi Black Pepper (Ground) Mince Garlic Korean Natural Sea Salt Ground Sesame	506g 120g 60g 100g 160g 1g 1g 2g 50g 2g 10g	Sempio HAITAI	Combine all ingredients <u>except the ground sesame seeds</u> and blend until smooth using an immersion blender. Stir in the ground sesame seeds after blending.	
Fresh Soy Galbi Cleaned Beef Rib Fingers - 3" or 8cm Strips Fresh Soy Galbi Marinade Green Onion (Sliced) - Optional	1.1kg 1kg 100g 35g		Toss the cleaned beef rib fingers with the marinade and sliced green onions. Note: Use marinade equal to approximately 10–13% of the total weight of the meat. Example: For 1 kg of beef, use 100–130 g of marinade.	

