K–ARBONARA

**75g gnocchetti sardi**

**50 g miso emulsion**

**5 g pecorino**

**10 g ventreche plate sliced**

**20g kimchi paste**

**1 marinaded egg yolk**

**MUSHROOM STOCK**

**500 g roasted mushroom**

**50 g dried shitake**

**500 ml sake**

**5 L water**

**100 g bbq shallots**

**100 g ginger**

**500 g leeks (white only) BBQ slightly**

**50 g kombu**

**110 g mirin**

**20 g gelatin powder**

* Place all ingredient in a pot and bring to boil
* Skim the broth
* Reduce the heat to simmer and reduce the broth by 1/2
* Pass the stock. you should end up with 3 Liter broth

**MISO TARE**

**70 g sake**

**45 g mirin**

**15 g finely chopped garlic**

**5 g grated ginger**

**75 g sendai miso or any other red miso**

**20 g gochujang**

**TONKOTSU BROTH**

**1000 g mushroom stock**

**350 g Tonkotsu Tare**

**450 g French butter**

**Cracked pepper**

**Xanthan**

**KIMCHI PASTE**

**200g kimchi chopped**

**50g gochujang**

**20g gochugaru**

**15g soy**

**20g fish sauce**

**10g garlic grated**

**3g ginger grated**