

# CRISPY GALBI BOWL

Inspired by popular Korean cooking shows, this rice bowl combines crispy pork shoulder with our Korean BBQ Galbi Sauce



## COOKING INSTRUCTIONS

1. Marinate pork shoulder (neck cut) in Korean BBQ Galbi Sauce diluted 1:1 with water.
2. Trim onion and green onion to standard size.
3. Drain marinated pork using a strainer.
4. Boil the remaining sauce, adjust seasoning, and thicken with starch.
5. Coat pork in tempura batter and deep-fry at 165 °C (329 ° F) for about 8 minutes.
6. Stir-fry sliced onion without oil.
7. Cut fried pork into bite-sized pieces.
8. Serve over steamed rice, pour sauce on top, and garnish with fried pork, stir-fried onions, green onions, and sesame seeds.



▪ Because of the marinade, the coating can brown quickly —so keep an eye on the oil temperature.

## INGREDIENTS

### MAIN INGREDIENTS:

Pork shoulder (neck cut) 500 g, Korean BBQ Galbi Sauce (diluted 1:1 with water) 200 g, onion 100 g, green onion 50 g, steamed rice 200 g

### ADDITIONAL INGREDIENTS:

Potato starch 10 g, tempura batter mix 100 g, soybean oil (for frying) 150 g, sliced onion 50 g (stir-fried), chopped green onion 20 g (garnish), toasted sesame seeds 2 g

## » FEATURED PRODUCTS

### FLAVOR & TEXTURE DIFFERENTIATION



K-BBQ Galbi Sauce

SIZE	2 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

▪ **US-Market Formula:**  
Soy sauce-based with a sweeter profile and viscosity optimized to cling well to fried batter

### FLAVOR & TEXTURE DIFFERENTIATION



It's Well Crispy Frying Mix

SIZE	1 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

▪ **Crisp-Plus Technology:**  
Enhances texture by controlling temperature during whole-wheat processing, keeping fries crispy outside and moist inside even after cooling

### OPERATIONAL EFFICIENCY



It's Well Korean Pancake Mix

SIZE	1 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

▪ **Specialized for Korean Savory Pancakes:**  
A premix tailored for authentic Korean pancakes, enhanced with onion, garlic powder, and other seasonings for a rich, traditional flavor — making Korean pancakes simple and convenient to prepare