

# GRILLED DOENJANG PORK SALAD WITH SSAMJANG AIOLI

Wellness and bold flavor, brought to salads through K-Fermentation



## COOKING INSTRUCTIONS

1. Combine the Doenjang sauce ingredients and simmer in a pan for 5 minutes, then let it cool.
2. Marinate the pork with about 20% of the sauce for at least 2 hours.
3. Prepare the salad with lettuce, cucumbers, and shredded carrots.
4. Grill the marinated pork until fully cooked and caramelized.
5. Slice the grilled pork and arrange it on the salad.
6. Make the Ssamjang Aioli by mixing ssamjang, mayonnaise, chili powder, black pepper, and minced garlic.
7. Serve the salad with the Doenjang pork and Ssamjang Aioli.



- This dish reinterprets traditional Maekjeok, a classic Korean BBQ pork skewer.
- You can adjust the size of the pork tenderloin based on your preference.

## INGREDIENTS

### MAIN INGREDIENTS:

Pork tenderloin 1,000 g, Doenjang sauce 200 g, cooking oil 50 g

### SSAMJANG AIOLI:

Ssamjang 80 g, mayonnaise 200 g, chili powder 2 g, black pepper powder 1 g, minced garlic 20 g, water 30 g

### DOENJANG SAUCE:

Doenjang 400 g, cooking wine 40 g, pear juice 80 g, fructo-oligosaccharide syrup 40 g, soy sauce 20 g, white sugar 40 g, minced garlic 40 g, water 200 g

## » FEATURED PRODUCTS

### WELLNESS BENEFITS



It's Well Doenjang

SIZE	3 kg / 6.5 kg / 14 kg
SHELF LIFE	18 months
STORAGE	Ambient(shelf-stable)

- **Natural Fermentation Benefits:** Provides probiotics for wellness and delivers a naturally deep, complex flavor

### FLAVOR & TEXTURE DIFFERENTIATION



It's Well Ssamjang

SIZE	3 kg / 6.5 kg / 14 kg
SHELF LIFE	18 months
STORAGE	Ambient(shelf-stable)

- **Iconic Korean Dipping Paste:** Balanced spicy-savory-nutty flavor with shiitake extract, roasted sesame, and onion, mainly for dipping sauce with Korean ssam (vegetable wraps) or Korean BBQ

### PRICE COMPETITIVENESS



It's Well Roasted Sesame Seeds

SIZE	430 g / 1 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Stable Cost Advantage:** Sourced from multiple origins and roasted in Korea, ensuring consistent quality and competitive pricing