

MANDU GRATIN

K-style spoonable Mandu Gratin with our Sweet & Tangy Korean sauce



COOKING INSTRUCTIONS

1. Coat mandu evenly with oil.
2. Drain sweet corn.
3. Slice button mushrooms thinly; cut onion, red pepper, and green pepper into bite-sized pieces.
4. Toss mandu with spicy fried chicken sauce in a non-stick pan, then top with vegetables and pizza cheese.
5. Bake at 185 ° C (365 ° F), 60% steam, for 6 minutes until golden brown.

*Note: Mandu is authentic Korean dumplings, versatile for frying, steaming, or boiling.



- You can also use decorative rice cakes or cheese-filled rice cakes.

INGREDIENTS

MAIN INGREDIENTS:

Mandu 100 g, Spicy fried chicken sauce 40 g, pizza cheese 45 g

ADDITIONAL INGREDIENTS:

Sweet corn 8 g, onion 20 g, minced garlic 2 g, red bell pepper 8 g, green bell pepper 8 g, dried parsley powder

» FEATURED PRODUCTS

CUSTOMIZED PRODUCTS



It's Well Fried Chicken Sauce,
Sweet & Spicy

SIZE	10 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Proven Flavor & Quality:**
Widely adopted by restaurants throughout Korea, ensuring verified taste and quality
- **Custom Development Capability:**
In-house R&D and production infrastructure enable tailored sauces and new menu development to meet client needs

OPERATIONAL EFFICIENCY



It's Well Fried Chicken Sauce,
Sweet & Tangy

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

- **Sweet & Tangy Flavor:**
Enriched with tomato sauce for a lively, balanced taste, designed to complement a variety of fried foods
- **Enhanced Coating Function:**
Increased viscosity ensures the sauce adheres well to fried batter for consistent coverage

FLAVOR & TEXTURE DIFFERENTIATION



Soy Garlic Sauce

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

- **Flavor Differentiation:**
A soy sauce-based glaze highlighting authentic Korean garlic flavor, optimized for American fried menus