

Fried Sesame Leaves with pork mince [*Kkaenip Jeon*]



Ingredients

- 10 sesame leaves
- Beef mince 150g
- Tofu 40g
- 2 Eggs
- Flour

Seasoning for filling:

- 1 Ts Minced garlic
- 1 Ts Minced spring onion
- ½ Ts sesame oil
- ½ Ts Salt
- Pepper

Dipping sauce:

- 1 Tbs Soy sauces
- 1 Ts Lemon juice
- 1 Ts Vinegar
- 1 Ts Sugar

Directions

1. Using a paper towel, soak up any excess water from the beef mince and tofu.
2. Rinse the sesame leaves in cold water. Drain well.
3. Cut the stems off the sesame leaves.
4. Mix all the filling ingredients into a bowl.
5. Add beef mince and tofu.
6. Mix all together with a folk.
7. Coat the sesame leaves with flour.
8. Add some mince mixture to one half of the leaf. Flatten it to around 3mm thickness.
9. Dip the sesame leaf pocket into a bowl of two beaten eggs.
10. Fry both sides with some oil until it turns golden brown. Enjoy!

***Tips**

- It's better to crush the tofu before mixing with other ingredients. You can do this with a knife.
- When frying them, you can flip them easily by holding the end of the leaf.
- Fill the sesame leaf pocket with a handful of filling. Make less filling at the edge.
- Make sure the sesame leaves are dry when you coat them with flour, otherwise it gets sticky.