



수장 장

자연과 세월 이외에는 아무것도 넣지 않았습니
다

즉장연



[Product documentation]



PRODUCT

JookJangYeon Doenjang



Feature

JJY doenjang made from soybean, sea salt and the purest limestone filtered spring water and is fermented in clay jar and aged at least for 3 years. Introducing the concept of vintage wines and each year we managed to record the cultivation, climate, temperature and production methods of the bean. 2017 JJy doenjang is aged for 6 years and it is the most favorite vintage, which has pungent smell like blue cheese and leave savory flavor on the tip of your tongue.

How to cook with doenjang

The most common recipe for Korean is soup, which is more like stew with meat, tofu, and all kinds of vegetable. It can be a good dipping sauce called Ssamjang with nuts, cream cheese, and any herbs and it goes well with steak too.



JookJangYeon gochujang



Feature

This fermented chili pepper paste gives a healthy amount of lingering heat and sweetness from malt syrup and not like other brand it is gluten free. Korean use gochujang for everywhere like bibimbab, soup, or babeque sauce. A spoonful of JJY gochujang gives a depth of sweet-hot-salty flavor of pork, beef stew, bouillabaisse. It also can be a dipping sauce with lemon, lime, and herb for raw fish or shrimp.



Thank you

竹長然

