



Phaidon is pleased to announce *The Korean Cookbook*, the first and most comprehensive collection of traditional, authentic Korean recipes.

From the rise of K-pop to the Dansaekhwa art movement, Korean culture has become more influential than perhaps ever before — including its cuisine. Since 2011 there has been a 300%+ increase in Korean restaurants operating outside of the country, and four times as many Korean restaurants merited inclusion in Michelin's New York City Guide in 2022 compared to 2006*. *The Korean Cookbook* documents this vibrant food and the rich history behind one of the most popular cuisines of the moment.

Acclaimed two-Michelin-starred chef **Junghyun (JP) Park** and globally renowned expert on Korean food **Jungyoon Choi** invite you to discover the delicious and joyful world of Korean cuisine known as Hansik. Together, the co-authors present an expansive and scholarly exploration of Korean cooking and prove that there is much more to celebrate about Korean fare than just barbecue. Following 10 years of in-depth research – and 20 years of friendship – Park and Choi have meticulously crafted the most comprehensive collection of Korean recipes in print today.

The Korean Cookbook features more than 350 authentic recipes, originating from the high rises of Seoul to the volcanic beaches of Jeju Island. Park and Choi guide readers on how to make sides and mains such as “Napa Cabbage Kimchi,” “Acorn Jelly Gukbap,” “Bean Sprout Namul,” and “Pork Rib Gui” as well as desserts like “Traditional Korean Donuts.” An incredible variety of deeply-researched dishes are carefully documented in this collection that spans 500 pages and includes 110 commissioned photographs shot in Korea by photographer Jinju Kang. Kang is a South-Korea based artist who works primarily on Hansik and

Contact: Fiona Smith
Email: Fiona@smithandbaxter.co.uk
Telephone: +44 (0) 7831193250

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The definitive collection of 350 authentic Korean recipes for the home cook, from a star chef and culinary researcher

ABOUT THE AUTHORS

Junghyun (JP) Park is an acclaimed chef born and raised in Seoul. With his wife, Ellia Park, they run four restaurants in New York – Atoboy, Naro, Seoul Salon, and Atomix (2 Michelin stars, 3 stars from the New York Times). In 2022, Atomix received the Art of Hospitality Award from The World's 50 Best Restaurants, and achieved No. 8 in World 50 Best 2023, the top restaurant in North America. In 2023, Park won the James Beard Award for Best Chef: New York State.

Jungyoon Choi is a culinary researcher, lecturer, and writer in Korea. For the past decade, she has been the executive R&D chef of the Korean Culinary Research Center at Sempio Foods. She is Academy Vice Chair of Korea & China for World's 50 Best Restaurants and Asia's 50 Best Restaurants.

“Writing this book has been an opportunity for us to delve more sincerely and deeply about Hansik. The process has been a priceless gift which has revealed to us the immeasurable value of Hansik anew.”
– **Junghyun Park and Jungyoon Choi**

Korean Art Cultures. Her evocative landscape images and are featured alongside extensive introductory material, chapter opener texts with stories about recipes and ingredients, and a detailed glossary at the back of the book.

The Korean Cookbook is organized into three sections: Fermentation, Bap (cooked rice), and Banchan (side dishes). Across these sections are recipes for pantry staples, fermented foods, rice, vegetables, raw food, noodles, stir-fries, grilled meats, soups, stews, hotpots, dumplings, porridges, rice cakes, and desserts. Globally loved dishes such as Kimchi, bulgogi, and bibimbap, as well as abundant plant-based foods and fermentation, are abundantly featured.

Essays such as “A History of Korean Cuisine,” “Hansik,” “Korea’s Regional Foods,” “Korean Bapsang & Bapsang,” and “The Korean Pantry” open the book. A chapter dedicated to the “Master Artisans” who devote their lives to Hansik includes specially commissioned on-site photography taken by Jinju Kang, who captures the masters in their element. Kang is a South-Korea based artist who works primarily on Hansik and Korean Art Cultures. Featured chefs Hee Sook Cho, Soon Do Ki, Yeong Geun Park, Jung Yoo Huh, and Monk Jeong Kwan each offer their own recipes, and some contribute an essay about their craft.

Until recently, the complete story of Korean cuisine was not widely known. In *The Korean Cookbook*, Park and Choi painstakingly and thoughtfully convey the multifaceted essence of Hansik through engaging stories and inspiring imagery. Choi writes in the preface, ‘Food tells the story of each nation; Hansik tells the rich and diverse story of Korean life.’

Designed by Associate Studio, the book brings together the heritage of Korean paper making, Hanji, along with typographic structure melding together decorative window design with one of Korea’s most celebrate typographers; Ahn Sang Soo. Richly illustrated and beautifully designed, *The Korean Cookbook* is the definitive culinary guide that captures the true essence of Hansik for readers around the world.

ABOUT PHAIDON

Phaidon is the premier global publisher of the creative arts with over 1,500 titles in print. They work with the world’s most influential artists, chefs, writers, and thinkers to produce innovative books on art, photography, design, architecture, fashion, food and travel, and illustrated books for children. Phaidon is headquartered in London and New York City.

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