

# Kimchi<sup>®</sup> Club.

Handmade with love in Adelaide



## Have you got Organic Naked, Hot and Beetroot Kimchi in your fridge? If not, you better stock up!

In Korea we eat kimchi every day. It's a good source of probiotics, vitamins and fibre; and is also great for digestion. Our wild fermented kimchis have the perfect mixture of crunch, tanginess and spice. Ideal for families, they go well with just about any cuisine. Just add them in as a condiment!



### Smashed Avo

Naked kimchi is great on avocado toast



### Salads

Heap it on or add the juice to your dressing



### Pasta

Mix kimchi into your favourite pasta



### BBQ & Burgers

Add to your burgers or serve with steak



### Platters

Kimchi pairs well with cheese and dip



### Cocktails

Mix kimchi juice in your cocktails



Handmade • Raw • Wild fermented  
Vegan • Gluten Free • Keto • Paleo  
All natural • No added sugar  
No artificial preservatives or flavours



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## Wild Fermented Condiments

Our new range of condiments are made with local certified organic and premium produce. They are fermented using our own Naked Kimchi juice, a unique fermentation method that produces garlic, ginger and chilli unlike any you've tasted before – intense, rich flavours that reveal new details in subtlety and complexity. These condiments add an amazing flavour to any dish – use during cooking or mix through just before serving to preserve those gut-healthy lactic acids.



### Wild Fermented Organic Garlic

Our garlic has a complex, full-bodied flavour unlike raw or cooked garlic. Replace fresh garlic in any dish for a fuller, richer flavour. It's an excellent accompaniment to barbecued meat and for use in salad dressings. Add it to mashed potatoes or scrambled eggs. Whip up a delicious simple pasta dish with just fermented garlic, parmesan and olive oil. For the ultimate comfort food, spread thinly across hot buttered toast with a light sprinkle of salt.



### Wild Fermented Organic Ginger

Our ginger has that spritz tang we all love with a depth you haven't experienced in ginger before. Use it in any sweet or savoury recipe which requires ginger – stir fries, curries, fish, soups, cakes or cookies. Add it to smoothies, muesli, ice cream, pancakes and salad dressings. Make a soothing winter tea with a spoonful of our ginger in a tea infuser, steeped in hot water and sweetened with honey.



### Wild Fermented Chilli

Our chilli is warm but not as hot as you might think. It reveals a sweetness and complex flavours from its cousins in the capsicum family. Add it to any dish that needs some warmth. Use it with meat, tofu, curries, eggs and roast vegetables. Mix with mayonnaise for the yummiest hot chips and... chilli chocolate ice cream. It'll knock your socks off.



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