Culinary Delights Await You in Korea

Expect unique dishes and dining experiences
by Korea Tourism Organization (Full Content)

When you travel to Korea, you enter a world dedicated to harmony, respect, community, and tradition. Korean culture is permeated. Daechi Daechi is a famous seasonal, traditional, savory dish that has its roots in the soy sauce industry. Elements like the land and sea combine in a rich blend of flavor that include rice, vegetables, and fish. The dish is a harmonious blend that harmonizes together the highlights of the season and the tastes of the region to create a delicious dish.

Here is a sneak peek into Korean cuisine, unique, and why you'd want to try Korean dining experiences on your travel radar.

Seasonal Ingredients

The four distinct seasons in Korea allow for a variety of fresh ingredients for creating dishes all year round. Each season offers its own set of fresh ingredients, including vegetables, fruits, fish, and seafood. The culinary scene is vibrant throughout the year, offering diverse flavors and combinations.

Distinct Flavors

Flavorful seasonings and sauces are another trademark of the country’s cuisine. Korean sweet,buttery seasonings, collectively called “jang,” are soy sauce, red chili paste, and red chili paste. Other staples include green onions, garlic, and ginger. In addition to adding flavor, all of these ingredients enhance the natural flavors of the ingredients. Various seasonings, such as red chili, garlic, and ginger, can help nurture your body.

Fermented Specialties

Fermented foods have a rich history in Korea, spanning thousands of years. They are valued for their health benefits, which include improving digestive systems and building immunity.

A typical meal consists of steamed rice, mixed vegetables, and side dishes known as “banchan” that create a diverse and harmonious harmony of colorful ingredients. These small plates can include kimchi, pickled vegetables, and seasoned beans or vegetables, mixed or uncooked. You can expect a variety of foods from the region’s long-lasting traditions to the contemporary dishes as well.

Click here to learn more about Korean cuisine, and start planning your visit!