

Bringing in soul from Seoul!

Chef Jun Kim Yeoul is bringing in some love all the way from Seoul during the Madras Week, with his Korean delicacies, tweaked particularly to suit the Tamil tastebuds. Here's an insight into his journey.

How did you get into cooking?

Cooking has always been a part and parcel of my life. I have grown up in an environment where food was always given utmost importance and my family has always believed in eating together. I have been cooking since I was 11.

What is the inspiration behind your

food?

My career path has been inspired by popular Korean chef Jungsik Yim. He has always encouraged Korean cuisine across the globe and I feel that it is a great way for everyone to understand the culture and history of a country.

What would you describe the food from Seoul as?

Korean food is a family-style cuisine where every member eats from the same bowl. Cooking is all about love and, in Korea, the best food is cooked by the grandmothers. They would talk to the vegetables and other ingredients and ask



them how they would like to be cooked, feel them and understand their nature — that's the biggest secret.

What do you think of Chennai and Tamil food?

I enjoy the culture and cuisine of Chennai. I love indulging in the *dosas*, chicken 65 and *parottas*.

(One can relish Chef Jun's Korean specialities at Vasco's, Hilton)

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