

COOK 쿠킹 with 워킹 KO 코 RO 로



ABOUT US

우리에 대하여

This booklet is a companion to the game—a collection of three experimental recipes that blend Korean and Romanian culinary traditions. Each dish was created through real-life cooking experiments, combining unfamiliar ingredients, flavors, and techniques to discover something new.

More than just a set of instructions, these recipes are a record of curiosity, play, and cultural dialogue. They reflect a belief that cooking can be both a form of research and a way to connect across borders. As you explore these dishes, you're also invited to reflect on the broader themes behind them: how cultures meet, how difference can be embraced, and how even the smallest acts—like preparing a meal—can challenge the boundaries we often take for granted.

This booklet is part cookbook, part cultural archive, and part invitation: to try, to taste, and to imagine new possibilities when we bring unexpected things together.

You can play the game at <https://cooking-with-koro.glitch.me>





태영

Taeyoung Choi

Taeyoung Choi is a graphic designer from South-Korea whose work focuses on topics related to her background.

Her work consists mainly of printed matter, but she also loves to explore digital mediums such as coding, websites, and 3D modeling. She often bases her work around the topic of culture and cultural history, with which she aims to represent her background and to spread awareness about how others view Korea, her own experiences as a Korean woman, and Asia in the broader spectrum.



카리나

Carina Groza

Carina Groza is a graphic designer from Romania whose work focuses on topics related to everyday life.

She explores themes like imperfection, daily routines, and things that are often missed or overlooked. Her work includes both print and digital formats, and she enjoys blending enigmatic storytelling with the aesthetics of modern culture. Through this, she hopes to show that even simple or imperfect things can be powerful and worth noticing.

KO 코RO^로



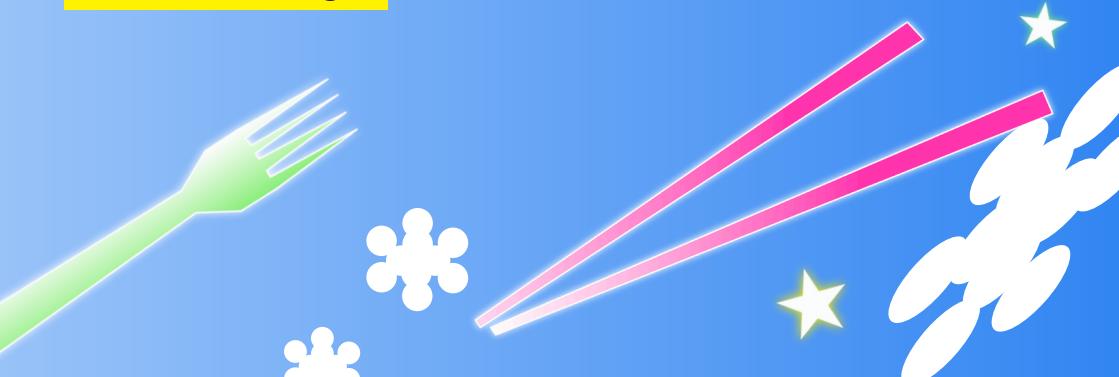
Name	Koro
Nationality	Korean-Romanian
Age	1 Years Old
Occupation	Chef
Gender	Non-binary
Favourite	Knife
Species	Dragon-Vampire Hybrid

ABOUT 코로

Meet Koro, the one-year-old culinary prodigy born from fire and folklore—a fierce blend of dragon heat and vampire finesse. With a heritage rooted in both Korean and Romanian traditions, Koro doesn't just cook; they conjure, fuse, and reimagine what food can be. Dressed in a blue outfit with spiky ear ribbons and a puffy chef's hat that signals their authority in the kitchen, Koro's presence is as unforgettable as the flavors they create.

In this recipe book, you'll find step-by-step guides to some of Koro's most legendary dishes—recipes that have made them a name whispered in kitchens around the world. Their Pork Belly Mămăligă is a rich, smoky masterpiece where Korean grilled pork belly meets the creamy comfort of Romanian maise flour. Korean Style Chiftele takes the classic Romanian meatball and transforms it with the Korean flavours. And then there's the fan-favorite, kimchi sarmale—a bold twist on the traditional cabbage roll, filled with spicy rice and slow-cooked to perfection.

These recipes aren't just meals—they're stories told in flavor, drawn from Koro's unique lineage and fearless imagination. Each page of this book invites you into their world: a kitchen where garlic sizzles, kimchi bubbles, and tradition dances with rebellion. So sharpen your knife, channel your inner Koro, and let the fusion begin.



삼겹살

PORK BELLY

MĂMĂLIGĂ

마말리거



Pork Belly Mămăligă is a rich and hearty fusion dish that brings together the smoky, fatty indulgence of Korean grilled samgyeopsal (pork belly) with the rustic warmth of Romanian mămăligă (a cornmeal porridge similar to polenta).

INGREDIENTS

재료



*CAN BE REPLACED
WITH TOFU*



250G PORK BELLY
2 TBSP GOCHUJANG
1 TBSP SOYSAUCE
1 TBSP OYSTER SAUCE
1 TBSP SUGAR
1 TBSP CHILLI POWDER
1 TBSP GARLIC (MINCED)
PINCH OF SALT AND PEPPER

- 1 Cook the pork belly on the frying pan
- 2 Cut the pork belly (w scissor/knife)
- 3 Put 1 spoon of soy sauce, sesame sauce, chilli powder, minced garlic and 2 spoon of gochujang
- 4 Stir mix fry them
- 5 In boiled water, add salt and spinkle maize flour while constanly stirring on the stove
- 6 If the consistency becomes sliglthy thick you can stop stirring
- 7 Add cottage cheese on top and mix it in the mamaliga

한국식 CHIFTELE

KOREAN STYLE
키프테아



Korean Style Chiftele is a delicious cultural mashup that blends the juicy, savory flavors of Korean bulgogi (marinated grilled beef) with the traditional Romanian chiftele (meatballs). This fusion takes the best of both worlds: the tender, umami-rich taste of bulgogi and the crispy, pan-fried texture of classic chiftele.

INGREDIENTS

재료



500G GROUND PORK
1 SMALL ONION, FINELY CHOPPED
2 GARLIC CLOVES, MINCED
2 TBSP SOY SAUCE
1 TBSP SESAME OIL
1 EGG
1/2 TSP BLACK PEPPER & SALT
1 TBSP OIL (FOR FRYING)
2 CUPS RICE

- 1 Mix all ingredients and shape into meatballs.
- 2 Fry in oil until golden brown (8-10 min).
- 3 Add soysauce and sesame oil for the flavour
- 4 Garnish with sesame seeds & green onions. Serve with rice.

김치 KIMCHI SARMALE 사르마



Kimchi Sarmale is a bold and flavorful fusion dish that combines the traditional Romanian stuffed cabbage rolls known as sarmale with the spicy, fermented richness of Korean kimchi. Instead of using plain pickled cabbage leaves, this version uses kimchi or a kimchi-infused filling to bring a tangy, umami kick to the classic comfort food.

INGREDIENTS

재료

*CAN BE REPLACED
WITH TOFU*

돼지고기
PORK



500G KIMCHI
500G GROUND PORK
1 CUPS RICE
1 ONION, FINELY CHOPPED
2 CLOVES GARLIC, MINCED
1 EGG
1/2 TSP SALT
1/2 TSP BLACK PEPPER
1/2 TSP SMOKED PAPRIKA
200ML TOMATO SAUCE
1 TBSP OIL

- 1 In a bowl, mix the ground pork, rice, onion, garlic, egg, tomato sauce, salt, pepper, and paprika and stir fry them
- 2 Place a spoonful of the mixture onto each kimchi and roll tightly, tucking in the sides.
- 3 Heat oil in a pot and place the rolls tightly in layers. Simmer covered for 1.5-2 hours on low heat.
- 4 Serve hot with sour cream
- 5

