

## **Vietnamese Beef Carpaccio**

1. Put tenderloin in freezer for ~1-2 hours
2. Mandolin garlic into thin slices and fry in canola oil until golden brown
3. Prepare ginger-fish sauce: In mortar and pestle, pound together 3 cloves of garlic, 3-inch piece of ginger (large), 6 tablespoons of sugar, and 2 thai chilies. Add 1/3 cup of fish sauce and 1/4 cup of water and stir. Taste and adjust
4. Mandolin radishes and shallots, pick rau ram and watercress, slice peppers, and juice limes
5. Once beef is slightly frozen, slice thinly
6. To plate: arrange beef on plate, drizzle with extra virgin olive oil and ginger fish sauce, add rau ram, shallots, peppers, watercress, and garlic chips, then finish with lime juice and fresh cracked pepper

## **Banh Xeo (Vietnamese Crepe)**

1. Make batter: Combine 400g of rice flour, 100g of all purpose flour, 4 teaspoons of turmeric, 2 tsp of salt, 2 tsp of baking soda, 350ml of coconut milk, 700ml of soda water, and 1/2 cup of sliced green onions. Let sit for 10 mins.
2. Clean squid and slice into 1/2 inch strips, de-shell and de-vein shrimp, slice pork belly into 2 inch squares
3. Cook all protein (separately) in frying pan and set aside
4. Make dipping sauce: In mortar and pestle, pound 4 cloves of garlic, 2 thai chilies, and 4 tbsp of sugar. Mix in 6 tbsp of fish sauce, 3 tbsp of water, and 3 tbsp of lime juice. Taste and adjust.
5. Pick herbs (perilla, thai basil, mint, rau ram) and slice cucumbers into 4 inch sticks
6. Heat nonstick frying pan and add 2tbsp of oil. Once the oil is hot, add thin layer of batter, swirling to cover the entire base of the pan. Cook for ~1 min then add the proteins and bean sprouts, and cook for another minute. Fold in half and slide out of pan.

### **Seafood Tortellini in crab-lemongrass broth**

1. Boil 1 large crab for 5 minutes then cool down in ice bath. Remove meat from the crab and set aside. Collect shells and roast in the oven at 350C for 25 minutes.
2. Make broth: Roughly chop up 2 carrots, 2 celery stalks, and 1 large yellow onion. Sauté carrots, celery, onion, and 2 cloves of garlic in pot. Add 2 litres of water, 2tsp black peppercorns, 2 sprigs fresh thyme, 1 bay leaf, roasted crab shells, shrimp shells, 2 stalks of lemongrass, and 3 slices of ginger. Simmer for ~2 hrs. Strain and salt to taste
3. Make pasta dough: combine 500g of 00 pasta with 2 whole eggs and 6 egg yolks. Knead until well combined. Roll into a ball and rest for ~20 mins
4. De-shell 300g of shrimp and combine with 300g of scallops in food processor. Mix with 2 cloves of garlic.
5. Make filling: Combine crabmeat with shrimp and scallop mixture, 1 finely diced shallot (large), 2 tsp of fish sauce, 1 tsp of sugar, and freshly cracked pepper
6. Roll out pasta to thin sheets and cut of 3 inch circles. Place a small amount of filling inside and fold into tortellini
7. Cook mussels and clams in crab broth. Cook pasta in separate pot.

### **Coconut Ice Cream w/ Banana and tapioca**

1. Toast 1 ¼ cup shredded coconut on low heat. Set aside to cool
2. Whip 4 cups of cold heavy cream until soft peaks, add 2 cans of coconut milk (just the cream portion) and continue whipping. Gently fold 1/4 of the whipped cream mixture into 2 cans of condensed milk, combine this with the rest of the whipped cream. Pour mixture into shallow pans and freeze for min. 2 hours
3. Soak 1 cup of tapioca balls in warm water for about 20 minutes. Drain well. Add to a pot with 3 cups of water and bring to a boil. Lower the heat and cook for 10-15 minutes until the tapioca pearls are opaque and softened. Drain. Set aside.
4. In a large saucepan over low heat, combine 2 cans of coconut milk, 2 cups of water and 1 ¼ cup of sugar. Cook, stirring constantly, for 5 minutes or until the sugar dissolves. Add the cooked tapioca pearls, 5 sliced bananas, and cook for ~4 minutes. Remove from heat and set aside.