

Passed Appetizer – Grilled Sambal Prawn, Papaya & Mango Mint Chutney

Ingredients (24 pieces)

- 24 Prawn (medium size; cleaned tail off)
- Citrus selection; zested & juice squeezed (Lemon, lime, orange) (1:1:1 ratio)
- Papaya (fresh)
- Mango (fresh)
- Mint (fresh)
- Sambal Oelek

Step One – Make Prawn Marinade

- In bowl zest citrus; and then squeeze out juice (needing 1 cup)
- Add in Sambal (to taste)
- Add mixture to cleaned prawns; mix in bowl, marinade to cover (set aside)
[Note: Acidity will start to cook the prawn so you cannot keep overnight]

Step Two – Make Salsa

- Peel and take out seeds from Papaya & Mango (1:2 ratio); rough dice small enough for a table spoon in a won-ton soup spoon; season with salt
- Finly mince mint and add to salsa
- Check for acidity; add a squeeze of citrus if light

Step Three – Grill Prawn

- Grill prawn on high heat; basting with marinade to keep the prawn moist; Prawn should have grill marks and be carmelized; soon as the prawn is pink halfway up the prawn flip over to complete the cooking process (2-4minutes per side)

Plate – Passed Appetizer Style

- Spoon enough salsa into the wonton soup spoon to cradle the upright prawn & serve



Shared Appetizer – Japanese Gyoza

Ingredients (36 pieces)

Filling (enough for about 35-40 gyoza)

- 454 g (1 lb) ground pork (or turkey, chicken, beef)
- 200 g cabbage, finely sliced then diced
- 1 scallion, thinly sliced
- knob of ginger, grated
- 2 large cloves of garlic, grated
- 1 serrano, grated (**optional**)
- 6 g salt
- 3 g MSG (**optional**)

To wrap

- 40 to 50 Gyoza wrappers (store-bought or homemade)
- Water for wetting edges

Dipping Sauce

- 3 part soy sauce
- 1 part rice vinegar
- .5 part sesame or chili oil
- Minced scallion (optional)

Other filling ideas:

- Carrots, grated
- Mushrooms, minced
- Firm tofu, moisture squeezed out
- Thai chiles
- Onion, minced

Step One – Add the chopped cabbage to a bowl with a little sprinkle of salt and mix; Let sit for 10 minutes, meanwhile prep the remaining ingredients as noted.

Step Two - Using a towel or press, wring out the excess moisture from the salted cabbage. Add the cabbage back to the bowl along with the ground pork, thinly sliced scallion, grated ginger, garlic, serrano, salt, and MSG, white pepper if using. Mix the filling vigorously with your hands until it gets sticky and binds into a paste. This will create a tight bind in the filling.

[Success Tip: Take your spoonful of filling and cook in pan and sear or microwave to steam and TASTE – amend seasoning or flavoring accordingly]

Step Three - Take a gyoza wrapper and add a small spoonful of the filling in the center of the wrapper. Dip your finger in water and circle the edge of the wrapper to wet it and fold accordingly

○ **Method 1: Center Fold**

- Fold the wrapper in half straight to the center. Use your thumb and index finger to make 3 to 4 pleats on the right side of the centerfold, pressing each pleat tightly against the back of the wrapper. Repeat the process with 3 to 4 pleats on the left side of the centerfold. With the pleating done, press the pleats to seal the gyoza. **Note:** The pleating is only done on one side the wrapper

- **Method 2: One direction pleat (more traditional)**
 - Fold the wrapper in half without touching the other side. Use your thumb and index finger to create pleats all going in one direction. With the pleating done, press the pleats to seal the gyoza. **Note:** The pleating is only done on one side the wrapper
 - bring the base of your thumbs together to give the gyoza a slight curve.

Repeat your preferred folding for the remaining gyoza. Place on a parchment-lined baking sheet.

Step Four - To cook, place a thin drizzle of oil (cooking or sesame blend) in a pan over medium heat. Once hot, add the gyoza and cook for 1-2 minutes until browned and crisp on the bottom side. Pour in some water and cover the pan with a lid. For fresh gyoza, steam for about 3 minutes. Remove the lid and let the cook for 1 more minute. Remove to a plate and serve with the dipping sauce.

Soup Course – Mushroom Miso Broth & Seared Daikon

Ingredients

Miso Shiitake Kombu Dashi (Makes 4 cups)

- 1 L (4 cups) Water
- 1 piece Kombu (dried kelp) ~10g by weight
- 10g (~1cup) Katsubushi (dried bonito flakes)
- 5g dried shiitake mushroom selection
- 4-5 Tbsp Red Miso
- 1 green onion/scallion

Step One - Add 960 ml water and 1 piece kombu (dried kelp) and dried shiitake mushroom to a medium saucepan. If you have time, soak the kombu in water for 30 minutes.

Step Two - SLOWLY bring it to a boil (about 10 minutes) on medium-low heat so you can extract as much umami from the kombu as possible. Right before the stock boils, remove the kombu and set it aside for another use

Step Three – Add Katsubushi; bring back to a boil; simmer for 10 minutes

Step Four – Strain, and then add Red Miso [Taste]; keep on low heat until ready to use

Step Four.1 – (for our purposes) Strain through cheesecloth to remove as much of the solids as possible

[Step Five – can keep in Fridge for up to two weeks, or freeze in vaccume sealed bag]

Mixed Mushroom & Vegetable Mirpoixe (for underneath braised daikon)

- 3 cup - Mushroom Selection (seasonal availability) (brunoise)
- 1 cup Carrot (brunoise)
- 1 cup Daikon (brunoise)
- 1 cup Sweet Potato (brunoise)
- 1 Med Onion
- Green Onion
- Soy sauce
- Sesame Oil/Cooking Oil
- Salt & Pepper

Step One – heat the oil and cook seasoned onions until translucent

Step Two – Add the mushrooms and cook with ~2tbps soy sauce until moisture has been taken out and mushrooms have rendered

Step Three – Add the balance of the vegetables; and sautee until tender and color is beginning to show (caramelization)

Seared Daikon

- Daikon – cleaned & bevelled (to size of large scallop) [1 piece per guest]
- Vegetable stock (for braising liquid)
- Sweet Chili Sauce (to glaze)

Step One – In a large sauce pan cook the daikon pieces until tender; remove from liquid

Step Two – pat dry the cook daikon and season; and in an oiled hot pan sear the daikon until golden brown; once flipped glaze the scallop with the sweet chilli sauce; place on rack to avoid bottom softening

Main Course – 5 Spice Duck & Vegetable cake

Ingredients

SousVide 5 Spice Duck

- Duck Breast (1 per guest ~6-7oz)
- 5 Spice mix [1 part star anise; 1 part fennel seeds; ½ part Sichuan pepper; ½ part cinnamon; ⅓ part cloves; ⅓ part white pepper]
- Hoi Sin sauce

Step One – Make your 5 Spice Mix [if ingredients are available]

Step Two – Pat dry the duck breasts, and score the skin so it renders while cooking; season heavily with the 5 Spice

Step Three – Add to Sousvide Bags with 1 tbsp of Hoisin per breast (enough to coat) & sous-vide at 135F for 1.5-2hrs depending on thickness [for Med Rare]

Step Four- Take the duck out of the bags, and pat dry – sear duck skin side down until golden and textured. [Sample one breast by slicing – if it is under how you like it done add some butter to the pan and baste on high heat for 2-5 more minutes]

Vegetable Cake

- Cake base – Flour + water (1:1) & 1tsp salt
 - Carrott
 - Green Onion
 - Daikon
 - Garlic
 - Ginger
 - Rice Wine Vinegar
 - Soy Sauce
- [Total volume of shredded vegetable 1.5cups to 1cup:1cup batter]

Step One: Shred the vegetables into similar sizes (mandolin works well here)

Step Two: Add preferred amount of garlic and ginger; Season the vegetables lightly with soy sauce and rice wine vinegar

Step Three: Mix the seasoned vegetables into the batter

Step four – Pour desired size of cake into heated oiled pan; flip once you see bubbles forming; cook until golden brown & vegetables are tender

(Experimental) Dessert – Indonesian Sticky Cake; custard + mango

Indonesian Sticky Cake (coconut) [Makes one 9x9" pan]

Sticky Cake (Wingko Babat)

- 2 Egg whites
- 1 ¼ cup white sugar (~300g)
- 1 tsp vanilla extract
- 3 cups shredded unsweetened coconut (~300g)
- 2 ¼ cup full fat coconut milk (~525g)
- 1 ½ cups glutinous rice flour (~200g)

Step One: Preheat oven to 350 degrees Fahrenheit

Step Two: Whisk the egg whites, vanilla and the sugar together in a medium bowl. Slowly mix in the remaining ingredients. Make sure that all the ingredients are well combined and that there are no lumps of coconut. The batter will be thin and liquidy

Step 3: Pour the batter into an 9×9-inch baking pan and bake it in the preheated 350° F oven for 60 minutes. Cake should be golden around the edges and springy in the center.

[Toothpick test will yield a mostly clean poke of the center of the cake]

Step 4: Set the cake in the pan on a wire rack to cool completely to room temperature.

Custard (coconut + condensed milk) (yields 2 cups)

- 1:1 Ratio of Coconut Milk + Condensed Milk) (1 cup and 1 cup)
- 1Tbsp Vanilla Extract
- ~3g Agar Agar (~1tsp)

Step One – combine the coconut milk, condensed milk & vanilla into sauce pan

Step Two – add the agar agar to the mixture and whisk in. Slowly heat the mixture to boiling while continuously mixing to avoid scorching.

Step Three – Pour onto cookie sheet to fill 0.50”-0.75” deep custard layer. Chill until firmed

[For our purposes 1 cookie sheet is approx 3x the above recipe – we will need 2 cookie sheets pending size]

Step Four – cut into desired shape to add to top of the sticky cake

Mango Puree

- Pureed thawed (from frozen) mangos or mango puree
- Sugar (as needed)
- Citrus (as needed)
- Pinch of salt

Step: Thicken puree into desired consistency – adding citrus and sugar as needed for tang or sweetness

Fresh Mango & Papaya Compote

- 1:1 Ratio of Papaya & Mango (cubed) (250g each)
- Citrus (to taste: ~1/2 lime/lemon)
- Sugar (to taste)(~250g)
- Rum/Coconut Rum

Step One: add the papaya and mango to the saucepan; with the citrus and sugar. Simmer slowly for 15 minutes or until soft.

Step Two: Flambee Rum into the mixture to burn off alcohol. Mixture should be sticky and loose caramel in consistency. If the mixture is too loose cook to desired consistency.