

# Simply Ming @Home

## Episode 1807

### Ginger Margarita

Serves 1

#### Ingredients

2 ounces 100% agave tequila, silver  
1 ounce fresh lime juice  
1 ounce ginger syrup  
Lime for garnish

1. Fill a shaker with ice. Add all ingredients and shake well until the shaker is cold to the touch.
2. Strain into a lowball glass filled with fresh ice and garnish with lime wheel.

### Ginger Pop

Serves 1

#### Ingredients

2 ounces ginger syrup  
Club Soda or sparkling water  
Lime wedges

1. In a highball filled with ice, drizzle in the ginger syrup and top with bubble water.
2. Serve with recyclable straw and garnish with lime wedge.

### Ginger Syrup

1 large hand ginger, washed, peeled, super thin large slices  
2-3 cups water, to cover the ginger by twice the volume  
2-3 cups sugar to match water (add extra to toss to make ginger candy)

1. In a pot, add ginger, water and sugar and bring to a simmer and reduce by 1/2.
2. Strain the ginger out.
3. To make ginger candy as garnish, turn oven to 200 degrees and toss ginger in a bowl of sugar. Lay out on sheet tray to dry out. Store syrup in fridge.

## Buttery Shrimp Ravioli in a Watercress Nage

Serves 4

### Ingredients

1 pound small shrimp, peeled and deveined  
3 eggs plus 1 for egg wash  
¼ pound butter, ½ inch dice and frozen  
1/2 bunch scallions, thinly sliced, white and green separated  
1 tablespoon minced ginger  
1 package wonton skins  
3 large shallots sliced  
6 cloves of garlic sliced  
1 quart chicken stock  
1 pound watercress, save some sprigs for garnish and some for below dish  
1/4 pound butter  
Grape seed oil to cook  
Kosher salt and freshly ground white pepper, to taste

1. In a food processor, place the shrimp and 2 eggs and blend until almost smooth. Season with salt and pepper. Add the frozen butter and pulse until the butter is buzzed to really small pieces. Do NOT puree smooth, you want to see the butter for a tender mousse.
2. Transfer to a bowl and fold in the ginger and scallion whites.
3. Test a small piece for flavor by sautéing or microwaving. Place in a container, cover and store in the refrigerator for up to 2 days
4. To make the raviolis, place down skin, add a dollop of mouse, brush on egg wash on all 4 edges, top with another skin, seal tight. Repeat.
5. Meanwhile, in a pot, sauté the shallots and garlic until soft, season, about 3 min. Deglaze with stock and simmer. Reduce by 1/2. Transfer to a blender, be careful, the broth is hot. Blend on high speed and add watercress then lift with butter. Season with salt and pepper and keep hot.
6. In a large pot of salted, boiling water, boil the raviolis and when floating, about 3-4 minutes.
7. For plating, use boiling water to preheat soup plates. Ladle in watercress nage, top with raviolis and garnish with sprigs of watercress.

## Edamame-Shiitake Ravioli in a Thai Coconut Broth

Serves 4

### Ingredients

1 tablespoon minced garlic  
1 tablespoon minced ginger  
1/2 pound sliced shiitakes  
1 pound peeled edamame  
1 cup packed spinach  
2 tablespoons liquid eggs plus some for egg wash  
1 tablespoon fresh minced ginger  
1 package wonton skins  
3 tablespoons red or green Thai curry paste  
1 quart vegetarian stock  
1 can coconut milk  
2 limes  
Grape seed oil to cook  
Kosher salt and freshly ground white pepper, to taste

1. In a sauté pan or wok coated lightly with oil, sauté the garlic and ginger and add shiitakes, season and cook until soft.
2. In a pot of salted boiling water, add the edamame and cook until soft, about 10-12 minutes. Add the spinach the last minute and strain and squeeze out all water. Transfer to a colander and strain to get the water out. Place on a cutting board, chop into smaller pieces so the edamame are in smaller pieces and spread out to cool. Season with salt and pepper.
3. Make your egg wash with the vegan eggs and water.
4. To make the raviolis, place down skin, add a teaspoon of the edamame/spinach mix, brush on egg wash on all 4 edges, top with another skin, seal tight. Repeat
5. Meanwhile, in the sauté pan or wok with the shiitakes, sauté the curry paste in a little oil, add veg stock, coconut milk and reduce by 1/2. Add lime juice, check for seasoning and keep hot
6. In a large pot of salted, boiling water, boil the raviolis and remove when floating, about 1-2 minutes.
7. For plating, use boiling water to preheat soup plates. Ladle in broth and top with raviolis and garnish fresh lime juice.