

Episode 1715 Alex Crabb

Thai Chili Paloma

2 ounces Patron silver
½ ounce triple sec
1 ounce grapefruit juice
¾ ounce lime juice
2 drops Thai chili tincture

1. Wet the rim of a rocks glass with lime juice. Coat with coarse salt. Fill glasses with ice. Add tequila, triple sec, grapefruit juice, lime juice and tincture to shaker. Shake and strain into glass.

Alex Crabb Recipe

Dandelion Gnudi

Serves 4

Eat Well With Ming: Strawberries are great for your immune system, just 1 cup of strawberries contains over 150% of your vitamin C needs!

Allergy Free Note: shellfish free, fish free, peanut free, tree nut free

2 bunches dandelion greens, minced
1 onion, diced
2 cups ricotta
½ cup freshly shaved parmesan cheese
1-2 eggs
pinch of freshly grated nutmeg
1-2 eggs
2 cups semolina
1 pint strawberries, destemmed
2 tablespoons rice vinegar
Kosher salt and freshly ground black pepper to taste
Pinch of sugar to taste
Pinch of red chili flake to taste

1. In a saute pan, heat on medium, add 1 tablespoon olive oil and add the onions. Season with salt and pepper and start to saute to sweat them out. Add the dandelion greens and saute for 5 ½ minutes or so until they are completely wilted down. Place into a glass bowl. While still hot, add the ricotta, parmesan and egg and mix well. Season with salt and pepper and look for texture. Add the extra ½ or full egg for preference. Adjust with extra seasoning if necessary.
2. In a small pan lay semolina down. Using an egg, create an egg shaped hole for the gnudi to lay in. Using a spoon, lay the gnudi in the holes. The gnudi should be about 1

tablespoon in size. Add more semolina flour on top to fully cover the gnudi and place in the refrigerator over night.

3. The next day, remove the gnudi.
4. Heat a pot with boiling water and place a steamer on top. Place the gnudi in the steamer and cook for about 6 minutes or until the temperature has reached about 130F. While cooking, make the sauce.
5. Remove the gnudi and place into a saute pan with 1-2 teaspoons of melted butter
6. In a blender, add the strawberries and vinegar and puree until you get a nice liquid. Taste for seasoning. Adjust with salt, sugar and chili flakes and blend to combine. Pour into a bowl and set aside.
7. In the saute pan with the gnudi add a few tablespoons of the boiling water to coat.
8. In serving bowls, plate the gnudi and sauce the gnudi with the strawberry sauce around the outside of the gnudi. Garnish with leftover grated parmesan.

Ming Tsai's Recipe

Beyond Meat Raviolis with Thai Coconut Sauce

Serves

Eat Well With Ming: Did you know meat alternatives can pack in as much as 20 grams of plant-based protein per serving?

Allergy Free Note: soy free, peanut free, tree nut free,

2 Thai birds
4 shallots
2 cups picked fresh Thai basil, keep some for garnish
5 fresh lime leaves, finely chiffonade
2 cups picked fresh cilantro, keep some for garnish
1 package Beyond Meat ground meat
2 teaspoons liquid aminos
1 package wonton skins
1 can coconut milk
1/3 cup vegetable stock
lime juice

1. In a saute pan, add canola oil and shallots and start to caramelize until they have shrunk by half in volume and are fully caramelized. Remove half and place in the bowl with the Beyond Meat.
2. Add the lime leaf and Thai bird chilis to the saute pan with the remaining half of the caramelized shallots with 2 teaspoons of liquid aminos and 1/4 cup of vegetable stock and start reducing down.
3. Rip the basil into the bowl with the meat and mix together to combine everything until well incorporated. Add the cilantro and combine.
4. To form the dumplings, place a teaspoon of the filling in the middle, dip your finger in the egg wash and coat along the top corners. Bring the bottom corner up to the top corner to form a triangle and pull the two corners down to meet each other to form a Pope's cap.

5. Heat a pot of boiling water while you form the remaining dumplings.
6. Add the dumplings and boil to cook through, about 3-4 minutes until they float.
7. To plate, remove dumplings into saute pan with sauce, add coconut milk to coat through and plate. Garnish with remaining herbs.

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