

# Asian Slaw with Hana Tsunomata®, and Fresh Plum Sauce

## FRESH PLUM SAUCE: TO SERVE 4

- 1 Tablespoon Olive Oil
- 2 Plums – Pitted & Quartered
- 1/2 Onion – Peeled & Sliced
- 2 Inch Piece Ginger – Peeled & Sliced
- 2 Cloves Garlic – Peeled & Minced
- 1 Stalk Lemongrass
- 4 Kaffir Lime Leaves
- Pinch Freshly Ground White Pepper
- 1/2 Teaspoon Szechuan Peppercorns
- 1 Tablespoon Brown Sugar
- 1/4 Cup White Wine
- 1/4 Cup Rice Vinegar
- 1 Tablespoon Soy Sauce
- 1/4 Teaspoon Sambal Oelek (Chili Pepper Purée)

- In a preheated small pot, add the olive oil, plums, onion, half the ginger and cook on medium heat until translucent without coloration. Towards the end, add the garlic and kaffir lime leaves.
- Cook for another minute, then add sugar, pepper, Szechuan peppercorns, white wine, rice vinegar, soy sauce and sambal oelek. Bring to a simmer, cover and cook at low heat until plums are tender.
- Towards the end, add the lemongrass (peel outer leaves and discard, then slice thinly) and remaining ginger. Cook for 1 minute then purée in bar blender until smooth, check seasoning and consistency, then strain through fine strainer.
- Cool down, pour into a squeeze bottle and reserve.

## ASIAN SLAW: TO SERVE 4

- 1/2 Red Onion – Thinly Sliced
- 1/8 Purple Cabbage – Thinly Sliced
- 1/2 Cup Rice Vinegar
- 1/2 Cup Daikon Radish – Julienne
- 1/2 Cup Lo Bok Radish – Julienne
- 1 Cup Cucumber – Peeled & Julienne
- 1 Cup Carrot – Julienne
- 1 Cup Taro Root – Peeled, Julienne & Fried
- ¼ Lotus Root – Peeled, Thinly Sliced & Fried
- 1½ Cup Microgreens
- 2 oz Mung Bean Noodles
- 2 oz Rice Noodles - Fried at 400° F
- 4 Tablespoons Toasted Cashews - Crushed
- 1 Tablespoon Toasted Sesame Seeds
- 3 Tablespoons Celery Leaves - Sliced
- 2 Green Onions – Thinly Sliced
- 1/4 Bunch Chives – Sliced in ½ inch
- 10 g Hana Tsunomata®
- 10 Leaves Mint – Thinly Sliced
- 10 Leaves Basil – Thinly Sliced

- Marinate the sliced red onion and purple cabbage separately with rice vinegar. Let marinate overnight.
- Soak the mung bean noodles in hot water, until they become translucent, then drain and chop very lightly.
- Soak the Hana Tsunomata® in cold water for 20 seconds, drain, and reserve.

### To Assemble the Asian Slaw:

- Start by placing a small amount of daikon radish in the center of the plate, then keep layering ingredients in the middle on top of the daikon radish as follows; half the Hana Tsunomata®, carrot, drained marinated purple cabbage, mung bean noodles, microgreens, fried rice noodles, lo bok radish, marinated red onion, green onion and fried taro root.
- Sprinkle on top and around the plate the following: toasted cashews, sesame seeds, celery leaves, chives, and Hana Tsunomata®.
- As the final step drizzle the plum sauce liberally over the salad and onto the plate. Sprinkle the remaining Hana Tsunomata® onto the plate and serve.

