

Recipes for EP-11

This Episode Features Produce from Frankies Nursery and Ho Farms



Thai Beef Salad with Pomelo Dressing Yield: 4 portions

Ingredients:

- 1# boneless Shortrib
- 1cup peeled Pomelo
- 1T fish Sauce
- 1T palm sugar or brown sugar
- 1tsp lime juice
- 2tsp chopped garlic
- 1tsp minced lemongrass
- 1T chopped cilantro
- 1/2 cup thinly sliced cucumber
- 1cup Ho Farm grape tomato cut in half
- 4 cups mixed baby greens
- ** (optional) 1 cup diced mango for garnish

- 1) Sear the boneless shortrib and slice thinly
- 2) Combine all the remaining ingredients in a bowl and mix well
- 3) Add in the sliced beef and marinate for 30 min-3 hours
- 4) Place the baby greens in the center of a platter and surround it with the marinated beef mixture and pour the remaining marinade over the greens as a dressing
- 5) garnish with diced mango if available



Easy Lemongrass Pana Cota with Ho Farm Tomato Granita

Yield: 4 portions

Ingredients:

3 cups milk

2T chopped Lemongrass

1tsp gelatin

3T warm water

3T sugar

1cup Ho Farm Red Currant Tomato

2T honey

1/2tsp lemon juice

- 1) Place the milk in a small pot and heat on low heat
- 2) Place the warm water in a small bowl and sprinkle the gelatin into the water and set aside
- 3) Add the sugar and bloomed gelatin into the milk, stir well and strain
- 4) Place the mixture into 4 small bowls and place them into the refrigerator for 1 hour to set
- 5) Place the tomato, honey, and lemon juice into a blender and blend until smooth,
- 6) Put the mixture in a shallow pan and freeze
- 7) Garnish the pana cota with a small scoop of the granita