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 shorthrib and slice thiny
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