

RECIPE

Yay for finger food

BRUSCHETTA

Ingredients:

6 or 7 ripe plum tomatoes (finely chopped)
1 medium onion (finely chopped)
2 cloves garlic, minced (about 2 teaspoons)
1 tbsp extra virgin olive oil
1 tsp balsamic vinegar
6-8 fresh basil leaves, thinly sliced or chopped
1 teaspoon kosher salt, more or less to taste
½ tsp freshly ground black pepper, more or less to taste
1 brown baguette

Method:

In a medium mixing bowl, add the tomatoes, onion, garlic, basil, vinegar, olive oil, salt and pepper. Mix thoroughly and let sit for at least 15 minutes at room temperature to let the flavors marinate. Slice the bread into individual pieces and spoon the mixture on top.

ROASTED BEEF ON TOAST

Ingredients:

12 mini-toasts
3 thin slices medium rare roast beef, cut into four strips each, and rolled up
3 tbsp mustard mayonnaise
1 tbsp chopped fresh spring onion
¼ cup (60 ml) olive oil

CHICKEN SATAY

Ingredients:

½ cup coconut milk
1 clove garlic, minced
1 tsp curry powder
½ tsp brown sugar
½ tsp salt

Method:

Whisk together fish sauce, lime juice, lemongrass, agave, soy sauce, ginger, chili flakes and garlic (makes 3/4 cup). Pour ½ cup



marinade into a shallow baking dish; reserve the remaining ¼ cup. Thinly slice chicken crosswise, with your knife slightly on the diagonal. Add the chicken to the marinade in the baking dish, cover with plastic wrap and refrigerate for 2 hours.

Strain reserved marinade into a large bowl; whisk with the vegetable oil. Add the shred-

ded cabbage, snap peas and cilantro; cover with plastic and refrigerate until ready to serve. Preheat a grill or grill pan to medium-high; soak about 24 skewers in water for 20 minutes. Thread chicken onto skewers. Lightly oil grill grates; sear or grill chicken in batches until cooked through, about 3 to 4 minutes per side. Toss slaw; serve with chicken and Spicy Peanut Sauce, if desired.

LARB GAI SALAD ON MINI WONTON

Ingredients:

2 tbsp uncooked rice (any rice is fine)
2 tbsp water
2½ tbsp lime juice (1 to 2 limes)
1½ tbsp fish sauce
2 tsp brown sugar
2 tbsp peanut oil (or other high smoke point cooking oil)
1 tbsp fresh ginger, grated or very finely chopped
2 garlic cloves, minced
1 lemon grass stalk, white and very pale green part only, finely chopped (Note 1)
2 birds eye chili, deseeded and finely chopped (adjust to taste)
1lb/500g lean chicken mince (ground chicken)
½ red onion, cut into 4 wedges then finely sliced



through. Remove from heat, drain excess liquid. Add fish sauce and lime juice. Toss all together with cilantro, onion, shallots, mint, cayenne, rice powder, and ground chili/garlic paste. Adjust seasoning to taste. Serve immediately over lettuce leaves or thinly sliced cabbage. Garnish with cilantro sprigs.

PRAWN PAPAYA

Ingredients:

50 medium sized shrimp, shelled and deveined but leave the tail on
50 spring roll skin
1 red chili (finely chopped)
2 scallions (finely chopped)
Marinate-
1½ tsp fresh ginger
2½ tsp salt
2 tsp sugar
1 tsp minced garlic
2 tsp sesame oil
1½ tsp lime juice
1 egg white (lightly whisked for sealing purposes)
½ tsp white pepper powder

Method:

Pat dry the shrimp with paper towels and marinate with the marinade ingredients. Add in scallions and red chili. Marinate for 20 minutes. Wrap the prawn in spring roll sheet. Heat up a frying pan with oil and deep fry the



shrimp until golden brown and crispy. Serve hot with mayonnaise and/or bottled chili sauce.

KOREAN STYLE MARINADE AND BEEF JKEWERS

Ingredients:

1 pound of beef tenderloin, thinly sliced
½ cup sugar
¾ cup soy sauce
1 small piece grated ginger (about 1 teaspoon)
1-2 clove crushed garlic
2 tbsp sesame seeds (the more the better)
2 tbsp sesame oil
2 stalks chopped green onions
2 fresh chopped chili
1 packet bamboo skewers

Method:

Soak bamboo skewers in water for a few hours. Mix all ingredients in a bowl, and refrigerate. Thinly slice beef tenderloin steak into 2-inch by 2-inch pieces. Marinate sliced beef in the marinade and keep a side for few hours. Skewer several pieces of beef on to the bamboo stick/skewer. Grill on the BBQ until medium-well.

Photo: Sazzad Ibne Sayed

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