

Smoked Ribeye Pho

INGREDIENTS:

Yield:

Method:

- 1 Place desired amount of sriracha on base of plate
- 2 Place molded noodles on center of plate and fan sliced ribeye over top of noodles
- 3 Add micro salad to plate
- 4 Add braised tofu to plate
- 5 Place hot broth in tea pot and pour over beef/noodles

Cold Smoked Ribeye

INGREDIENTS:

Yield:

7 oz	Ribeye Filet
2 Tbsp	Olive Oil
TT	Salt & Pepper

Method:

- 1 Using a smoking gun or cold smoker, smoke filets with wood chips of choice until infused with smoke. Approx 10-20 minutes
- 2 Season filets w/ salt and pepper
- 3 Heat oil in saute pan and sear steaks to desired doneness - preferably rare to medium rare for pho dish
- 4 Slice thinly for assembly

Braised Tofu

INGREDIENTS:

Yield:

10.5 oz	Pressed Tofu
3 ea	Garlic Cloves - minced
1 oz	Scallions - minced
1 bunch	Cilantro - minced
1 oz	Shallot - sliced thinly
1 oz	Hoi Sin Sauce
2 Tbsp	Soy Sauce
.35 oz	Sugar
1.5 oz	Water
1 tsp	Chicken Base
1 tsp	Chili Flakes
2 Tbsp	Vegetable Oil

Method:

- 1 Cut tofu into 1/2" cubes
- 2 Deep fry tofu until firm and browned
- 3 Heat oil in skillet or wok
- 4 Saute garlic and shallot until just browned
- 5 Add remaining seasonings and tofu and stirfry until fragrant
- 6 Add water and reduce liquid
- 7 Add scallion, chili flake and cilantro and serve

Pho Broth

INGREDIENTS:

Yield:

4 #	Beef Bones
3 ea	Onions - quartered & charred
2 ea	3" pieces of ginger - charred
2 ea	Cinnamon Sticks
3 ea	Cardamom Seeds
2 Tbsp	Fennel Seeds
2 Tbsp	Whole Cloves
4 Tbsp	Beef Base
to cover	Water

Method:

- 1 Brush bones w/ tomato paste and roast in oven approx 1 - 1 1/2 hrs
- 2 Place bones in stock pot and cover w/ water
- 3 Add onion and ginger
- 4 Place spices in sachet and add to pot
- 5 Add beef base and simmer 2-4 hours until broth is flavorful
- 6 Skim constantly to remove impurities

Pressed Noodles

INGREDIENTS:

Yield:

2 oz	Rice Noodles
2 tbsp	Sesame Oil
2 tsp	Sugar
1 tsp	Lime Juice
	Water

Method:

- 1 Boil water and add noodles - cook 5 minutes
- 2 Remove noodles from water and add remaining ingredients
- 3 Press noodles into mold and chill

Lime Sriracha

INGREDIENTS:

Yield:

3 oz	Sriracha
1 tsp	Lime Zest

Method:

- 1 Combine ingredients

Micro Salad

INGREDIENTS:

Yield:

3 tbsp	Micro Basil
3 tbsp	Micro Mint
3 Tbsp	Micro Cilantro
3 Tbsp	Micro Chive
2 tsp	Sesame Oil
1 tsp	Rice Wine Vinegar
1 tsp	Sugar
TT	Salt

Method:

- 1 Combine oil, vinegar and sugar
- 2 Combine all greens
- 3 Dress greens with dressing and adjust salt