

GREEN TEA NOODLES AND BURMESE TEA LEAF SALAD WITH FRIED LEGUMES, PEANUTS & CRISPY SHALLOTS

Chef Robert Danhi



ASSEMBLY/SERVICE

Yield: 600 grams, about 5 cups (25 tasting size)

Ingredients

Prepared Burmese Fermented Tea Leaves (<i>Sub-recipe</i>)	50 gm
Roasted Sesame-Lemon Dressing (<i>Sub-recipe</i>)	120 ml
Shredded Green Cabbage, 1/2" x 1-2" strips	120 gm
Fine Julienne of Pickled Ginger	40 gm
Roughly Shaved Cilantro Leaves and Stems	10 gm
Silvers of Long Green Chilies (substitute jalapeños)	10 gm
Prepared Dried Shrimp (<i>Sub-recipe</i>)	5 gm
Slivers of Roma Tomatoes, remove most seeds	120 gm
Romaine Lettuce, 3/4" width strips	30 gm
JSL Professional Products™ Green Tea Noodles	160 gm
Mixture of Fried Split Legumes, Peanuts & Sesame Seeds	125 gm
Fried Sliced Shallots	40 gm
Fried Sliced/Chopped Garlic	10 gm
Salt, to taste	
Fish Sauce, to taste	
Fresh Lemon Juice, to taste	

Method

1. In mix bowl stir together prepared tea leaves and dressing until smooth.
2. Fold in cabbage, ginger, cilantro, chilies and dried shrimp until well combined.
3. Gently fold in the tomatoes, lettuce and the noodles until coated well.
4. Taste and adjust seasoning with salt, fish sauce and lemon juice.
5. Fold in half of fried legumes mixture, transfer to serving platter.
6. Garnish with remaining fried items.

Optional Preparation & Presentation: Create a decorative soup plate/wide salad bowl or huge platter with piles of everything - arrange considering color contrast, shapes, textures and sizes. Spoon on dressing and mix at the table.

Tasting Size: 25 gm salad, 5 gm fried legumes, 1.5 gm shallot, .5 gm fried garlic.

PREPARED TEA LEAVES (Sub-recipe)

Chef Robert Danhi

Yield: Varies according to yield loss removing tough stems and leaves.

Ingredients

Fermented Burmese Tea Leaves 50 gm

Method

1. Remove tea from package, cover with water and massage removing excess brine. Drain well. Pick through to remove any large leaves or stems.
 2. Cover with room temperature water, massage gently and soak for one hour, drain.
 3. Repeat soaking and draining one or two more times dependent on how strong the tea leaves taste. They will have some astringency and bitterness - that's desirable - how much, is up to you.
 4. Drain final time, transfer to food processor and grind until a semi smooth paste - pieces should be no larger than 1/4". Most 1/8" - 1/16".
-

ROASTED SESAME-LEMON DRESSING (Sub-recipe)

Chef Robert Danhi

Yield: 350 ml

Ingredients

Minced Garlic	15 gm
Vegetable Oil	120 ml
Ground Burmese Dried Red Chilies	6 gm
Crushed Roasted Sesame Seeds	20 gm
Coarsely Ground Black Pepper	1 gm
Roasted Sesame Oil	30 ml
Fresh Lemon Juice	100 ml
Fish Sauce	60 ml
Light Soy Sauce	15 ml
Water	90 ml

Method

1. Combine garlic and oil and bring to a bubble over a low heat - this should take a few minutes. Continue to cook stirring often until just begin to get golden, add black pepper, chilies and ground sesame seeds and remove from the heat.
 2. Cool to room temperature.
 3. Just before serving, add sesame oil, lemon juice, fish sauce, and soy sauce. Whisk well.
 4. Use to coat the salad.
-

PREPARED DRIED SHRIMP (Sub-recipe)

Chef Robert Danhi

Yield: 1/2 cup

Ingredients

Dried Small Shrimp 100 gm

Method

1. Pour boiled water on top of shrimp.
2. Soak for 10 minutes, drain well, spread on paper towel, let sit at room temperature, uncovered for one hour.
3. Pound with pestle in stone mortar until shrimp become a fluffy mass of pulverized crustaceans OR transfer shrimp to food processor and pulse until they are finely chopped.
4. Store covered in the refrigerator.

Option: Toast in pan until dry or fry until crisp and use on top of salad.