



## PASSPORT CUISINE®

### Butter Lettuce Wrap – Deep Fried Passport Cuisine® Pork Gyoza, gochujang, pickled cucumber, negi, truffle sea salt

(Serves 1)

#### Ingredients:

3pcs Passport Cuisine® Pork Gyoza

3pcs butter lettuce, medium size whole layers

2TB Korean gochujang paste

2tsp seasoned rice vinegar

½ tsp fish sauce

1TB honey

2TB Negi (green scallions), finely chopped

3TB sliced cucumber (pickling solution: 2TB rice vinegar, 1TB sugar, 2TB water, 1TB whole black peppercorn)

Truffle sea salt, ½ cup of fresh kale (tossed lightly in a few dashes of sesame oil and soy sauce)

Canola/vegetable oil for frying

¼ cup of extra virgin olive oil

#### Preparation:

1) In a jar, combine pickling solution with sliced cucumbers. Let rest as long as possible and take out when plating. 2) In a small bowl, add gochujang paste, seasoned rice vinegar, fish sauce and honey. Mix well and fold in 1TB of green scallions. Set aside. 3) In a large pot, bring frying oil to 360°F. Add gyoza from frozen and cook about 6-8 minutes until golden brown and heated all the way through. Rest on a rack over paper towels. 4) Set kale salad in the middle of the plate. Carefully add butter lettuce cups on top to use as a holding place. Scoop 1TB of Korean sauce mix into each lettuce cup, add sliced cucumbers then one gyoza per lettuce cup. Garnish with other 1TB of green scallions and season with truffle sea salt.

**Please contact your DNI Group representative today.**

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