



PASSPORT CUISINE®

Passport Cuisine® Pork Shumai Banh Mi (Serves 2)

Ingredients:

Passport Cuisine® Pork Shumai – 6pcs, deep fried, sliced in half, SKU# 71094
French bread – 2 rolls, about 4” long
Chicken liver pate – store bought or homemade¹ (takes 1 day)
Daikon radish – ½ cup, julienned, pickled (takes 1 day minimum)
Carrot – ½ cup, julienned (takes 1 day minimum)

Japanese cucumber – ½ cup, thinly sliced whole
(takes 1 day minimum)
Kewpie mayonnaise
Sriracha hot sauce
Canola/vegetable oil for frying

Preparation:

1) Quick pickling: 1 cup of rice vinegar, ½ cup of granulated sugar, 1TB black peppercorn, 1 bay leaf, 1 tsp of salt. Bring to a simmer. In separate quart containers, fill each with the daikon, carrot and cucumber and add the pickling solution to cover the vegetables. Pickling overnight to 3 days will yield best results. **2)** In a large pot, bring frying oil to 360°F. Add shumai from frozen and cook about 6-8 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels and set aside. **3)** Take a whole French bread loaf and cut two rolls out of it. We are going to cut about 4” for smaller banh mi version since our shumai is mini size as well. Cut rolls splitting in half and core out some of the bread to make a well. Toast in an oven to golden brown. **4)** Next, spread pate on both slices of bread. Add kewpie and 4-6 slices of cucumber on each sandwich. Then add 6 halves of shumai on each one and stack a good amount of daikon and carrots as you like. Lastly, add some sriracha on top and serve.

¹**Homemade pate:** 1 pint chicken liver, 1 whole shallot minced, 2 garlic cloves minced, 4TB of cognac, 2TB butter and one stick of soft butter separated. Rinse liver, add 2TB of butter to a nonstick pan on medium high, add shallot and garlic, cook until a bit soft, about 10 minutes. Add liver and sauté until about medium. Flambé with cognac and cook about 3-4 minutes to cook off alcohol. Add all contents to a blender with stick of soft butter until smooth. Cool down and refrigerate overnight before serving.