



## FRENCH VIETNAMESE DINNER

with Chefs Bridget Charters and Annie Elmore

Vietnamese Style Coffee with Coconut Tuiles

Banh Pate So - Meat filled Pastries

Bo Luc Lac - Vietnamese Shaken Beef with Nuoc Cham and Jasmine Rice

Flan in the French Style with Fresh Mango

### Equipment:

- Melita coffee strainer cone and 2 filters (1 cup)
- 2 tall Collins glasses
- Baking sheets
- Parchment paper
- 4" offset metal spatula
- 12" stainless sauté pan
- Mixing bowl
- Whisk
- Rubber spatula
- Small sauce pot
- 3 quart sauce pot with lid for rice
- Chef knife
- Cutting board
- 6 - 4 oz ramekins
- 9x13 baking dish

### Ingredients:

- French roast coffee grounds for drip
- Longevity brand condensed milk from Asian market
- 7 tablespoons unsalted butter
- 9 large eggs
- 3 cups sugar
- ½ teaspoon coconut extract
- ½ teaspoon vanilla extract
- 1 cup all-purpose flour
- ½ cup sweetened flake coconut
- 1 yellow onion
- 1 small jicama
- 1/2 pound ground pork
- 4 ounces pre-made liver pate or liverwurst
- 1 package puff pastry, 2 sheets, defrosted
- 1 pound New York strip loin, cut into 1" cubes
- 1 cup rice vinegar
- ¼ cup mirin
- ½ cup soy sauce
- 1 red onion
- 3 green onions
- 1 head garlic, about 12 cloves
- 1 bunch wild watercress, (NOT HYDROPONIC)

- 4 limes
- 1 cup fish sauce
- 3 shallots
- 1 large piece fresh ginger
- 1 ¾ cups whipping cream
- 1 cup milk (do not use low-fat or nonfat)
- ½ teaspoon vanilla extract
- 1 small sugar mango, ripe
- 1 cup jasmine rice for steaming