Peanut butter hoisen sauce

3/4 cup water

1/2 cup hoisen

1/3 cup peanut butter

1/3 cup vinegar

1/3 cup sugar

2 tablespoon chopped lemongrass

2 tablespoon canola

Heat canola in small pot, add lemongrass and cook just until frangrant.

Add water and turn to high to boil

Once water boils a the rest of the ingredients and whisk well for 2 mins.

Vietnamese Coffee ice cream pie

9” pie pan

7 oz speculoos European cookie crushed

1/4 t salt

1/2 t espresso powder

5 T melted butter

14oz condensed milk

2-3T coffee extract ( Trablit if you can find)

2C cold heavy cream

2T Vietnamese coffee

325 oven, crush cookies,salt,espresso powder and butter mixed and pressed onto pie pan. Bake 10 mins and let cool

Chill mixing bowl and whip HC to soft peaks

Separate bowl mix condensed milk and extract

After Mix HC mixture into condensed milk mixture into thirds whipping for a minute each time.

Then sprinkle in Vietnamese coffee then add to pie pan and freeze 6 hours

Place hot towel under neath pie pan when ready to serve

Seared scallops with Asian beurre blanc

2 stalks lemongrass

1T canola

1/2 shallot minched

1C dry white wine

3-5 Thai birds

3/4 C cold cubed butter

1/2t rice vinegar

1/2 t fish sauce

1/8 t kosher

12 large scallops

2T olive oil

Chopped Vietnamese coriander

Rinse scallops and pat dry

Trim lemongrass only bottom part 5-6” of stalk and sliced to thin rings.

Large skillet heat oil, add shallots,lemongrass and sauté til frangrant

Add wine and chilis and reduce to 1/4 C of liquid on medium heat. Strain the solids out then turn to medium heat and whisk in cubes of butter a few at a time

Once all incorporated add vinegar,fish sauce,salt and lime

Heat sauté pan with olive oil, seat each side about 2 mins on medium heat

Place on plate and ladle sauce over