**Nam Nam Café Recipes**

**Summer Rolls w/ Hoisen-Peanut Butter Dip**

4 green leaf lettuce pieces
Cocktail shrimp as big as you want to get 16/20 something like that
I'll supply the rice paper and bean sprouts
4-6 sprigs of mint per couple

**Peanut butter hoisen sauce (batched for 32 people)**

1.5 cup water

1 cup hoisen

2/3 cup peanut butter

2/3 cup vinegar

2/3 cup sugar

2 oz chopped lemongrass

2 oz canola

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

Add water and turn to high to boil

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

**Steak salad**

1 lb 1 inch diced

1 T brown sugar
1 T fish sauce
1 T oyster
1 T extra dark soy
1 T butter
1/2 tsp of garlic
1 tsp sesame oil
Arugula for the salad
1/2 cup of cherry tomatoes per couple
1/2 cup of red onions
1 T water
3 T white vinegar
1/2 tsp garlic
T of neutral oil

**Vietnamese Vanilla Sponge Cake (Banh Bong Lan)**

**\*He is bringing the Vietnamese coffee**

**Ingredients**

**(MERINGUE WILL HAVE TO BE BATCHED)**

* 2.5 eggs yolks
* 1/4 cup granulated white sugar
* 1/2 teaspoon vanilla
* 1 oz whole milk
* 1 oz oil
* 1/2 cup all-purpose flour
* 3/4 teaspoon baking powder
* 1/8 teaspoon salt

**Meringue (batched for 32 people and divide)**

* 2 teaspoons [cream of tartar](https://amzn.to/38CCEcL)
* 40 egg whites

**WHIPPED CREAM ON TOP AND 6 BLUEBERRIES PER COUPLE**

**Instructions**

1. Preheat the oven to 350°F.
2. In a medium-size bowl, whisk together egg yolks, sugar and vanilla. Add oil and milk and whisk until combined.
3. Sift together flour, baking powder and salt. Add flour mixture to the egg mixture. Mix until all batter is evenly incorporated. Set aside.
4. Make the meringue: Use either a hand mixer or stand mixer with a whisk attachment to whip the egg whites and cream of tartar. Start on the medium low setting then gradually increase speed until egg whites become frothy. Continue whisking until you get stiff peaks.
5. Add meringue a third at a time to the batter. Incorporate the meringue slowly with a folding motion. Avoid overmixing as that will deflate the meringue.
6. Coat 2 ramekins with a non-stick baking spray. Add batter to the pan and even out the top. Give the pan a gentle drop to release any air bubbles.
7. Check for doneness by inserting a long skewer into the center of the cake. When it comes out clean, cake is done. Turn off the oven and open the oven door to allow the cake to cool down gradually. Otherwise, cake will deflate rapidly.