

RAMEN BURGER

Beef cheeseburger with a ramen noodle bun



The ramen bun make for a messy burger, but the unique flavor, texture, and presentation is worth the mess!

Makes 4 buns (8 sides)

Ramen Buns

- 2 packs dry ramen noodles
- 1 egg
- 2 tb flour
- 1 tb vegetable oil

Burger and Toppings

- 1 1/2 lbs ground beef
- arugula
- 1 yellow onion (caramelized)
- sriracha mayo
- sliced cheddar cheese

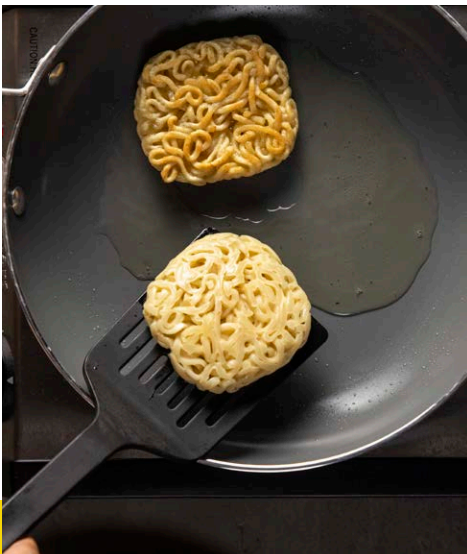
- 1 Bring 4-6 cups of water to a boil in a pot. Add dry ramen and seasoning packets, then boil until fully cooked. Drain the noodles and let cool.

- 2 Once drained and cooled, dredge noodles with flour. Beat egg, then toss noodles in the raw egg.





- 3 Place quart-size mason jar lid upside-down, then line with plastic wrap to form mold. Add 90 grams noodles to each lid. Fold over plastic wrap, then press noodles to fill the lid.
- 4 Using your preferred steaming method, steam noodle buns for 4 minutes. They can then be refrigerated for up to 2 days.
- 5 When ready, fry noodle buns in pan with oil until crispy on both sides. Then mold 1/3 lb burgers with the burger press
- 6 Slice and caramelize onion in pan, then grill or fry burger patties. When cooked, they will shrink to fit the bun. Top with cheese, arugula, caramelized onions, and sriracha mayo. Have plenty of napkins handy.



PIZZA EMPANADA

The calzone of the Andes.

The empanada dough gives the calzone a flaky, deep dish-like crust, making it the perfect fusion dish.

Makes buns for 4 burgers

Empanada Dough

- 2 cups flour
- 1 tspn salt
- 1 stick unsalted butter
- 1 tb distilled vinegar
- 1 egg
- 1/4 cup cold water

Filling

- shredded mozzarella cheese
- shredded parmesan cheese
- pepperoni
- pizza sauce



- 1 Chop cold butter into 1/2 inch cubes, then use fork to mix in with all other dry ingredients for dough.
- 2 Whisk egg together with cold water and vinegar.
- 3 Once butter cubes have been fully mashed, stir in egg mixture. Use your hands to form and knead dough into a smooth ball. Knead as little as possible to keep developing gluten in dough.

- 4 Place dough in fridge to rest for 20 minutes. Like pie crust, keeping butter cold helps with the rolling process.
- 5 Sandwich dough between two sheets wax paper, then roll with rolling pin until dough is slightly thicker than 1/8 inch. Cut dough into circles slightly larger than empanada press.
- 6 Place wax paper over press, then lay dough on top. Load with fillings, then fold to close. Keep filling away from where dough crimps together.
- 7 Use scissors to trim excess dough, which can be combined and re-rolled. Brush outside of empanadas with egg, then bake at 350°F for 20 minutes.



Sushi Burritos

Supersized Sushi Roll



The sushi burrito combines fresh sushi flavors with the convenience and sheer quantity of a burrito.

Makes 2 Sushi Burritos

Rice

- 1 cup sushi rice
- 1¼ cup water
- ¼ cup rice vinegar
- 1 tb sugar
- ½ tspn sea salt

Fillings

- 4 sheets Nori
- 6 oz Yellowfin Tuna (thin strips)
- 1 tbsp Tobiko (flying fish roe)
- 4 tbsp Garlic Chips
- ½ Red Bell Pepper
- ¼ Persian Cucumber
- 2 leaves Red Leaf Lettuce
- Soy Sauce
- Furikake

- 1** Wash rice, then drain completely. Cook in rice cooker with 1¼ cup of water.

Dig spoon into rice at a 45-degree angle, then lift and fold rice rather than stirring and smashing.

- 2** Combine rice vinegar, sugar, and salt in saucepan, then bring to boil. Whisk until sugar dissolves, then set aside to cool. Use spatula to gently fold rice until vinegar mixture is evenly distributed.





- 3 Cut tuna into 1/2" wide sticks. Remove seeds from bell pepper, then cut into thin strips. Cut cucumber into thin slices. Organize all toppings on tray.
- 4 Combine two pieces of nori (rough side up) on sushi mat by wetting one edge with water, then overlapping one to two inches. Cover with half inch rice beginning one inch below top and continuing halfway down the second sheet. Flatten rice evenly.
- 5 Sprinkle furikake and soy sauce atop rice followed by garlic chips, then add lettuce and rest of vegetables. Place 3 ounces tuna atop veggies.
- 6 Place thumbs under mat, then with one swift move, roll sushi over fillings. Gently shape your roll, then lift mat and squeeze gently to seal edges. Release roll from mat, then serve in halves.

