



Cold Cilantro Noodles with Lemongrass Chicken and Mushrooms

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Alkaline Noodles Ingredients

All-Purpose Flour

Sodium Bicarbonate (baking soda)

Salt

Water

Alkaline Noodles Instructions

1. Bake ½ cup baking soda at 250 °F for 1 hour (be careful not to touch this mixture with bare hands).
2. Add 2 teaspoons of baked baking soda with 4 oz of water and dissolve completely.
3. In a mixing bowl, combine 1¾ cups (240 g) all-purpose flour with alkaline water mixture and stir to combine with a large wooden spoon until a shaggy ball of dough forms and no flour is remaining in the bowl.
4. Dust with flour, cover, and rest for 30 minutes.
5. On a lightly floured surface, roll out dough into a rectangle shape and fold into thirds, before rolling again. Repeat this step at least 3 times. You may need to wait 5-10 minutes between laminating folds to allow the gluten to relax.
6. Using a rolling pin, pasta roller, or stand mixer with a pasta attachment, roll the dough to the thickness of spaghetti noodles, a 2-3 on your rolling machines.
7. Dust with noodles with flour again before passing through noodle cutter attachment. You can also fold the sheets over themselves and cut with a knife or pizza cutter. It doesn't have to be perfect, just delicious. Sprinkle with flour and twist into little nests on a rimmed baking sheet that has also been dusted with flour.
8. Cook noodles in boiling water and cook no longer than 3 minutes, checking for al dente after 90 seconds.
9. Rinse noodles gently in cold water to prevent sticking and to cool them.

Cilantro Vinaigrette Ingredients

1 cup cilantro

½ cup Thai basil

2 garlic cloves (or more, to taste)

½ shallot

Fresh ginger

½ cup rice oil

¼ cup rice vinegar

MSG (to taste)

Honey (to taste)

Chili Flake (to taste)

Salt (to taste)

Pepper (to taste)

Sponsored by



Produced by





Cilantro Vinaigrette Instructions

1. Combine 1 cup Cilantro, 1/2 cup Thai Basil, 2+ Garlic Cloves, ½ shallot, and 1 inch knob of ginger in a blender or food processor and pulse to combine. Add ½ cup oil and ¼ cup vinegar along with the spices to taste and blend until smooth.

Lemongrass Chicken Ingredients

Chicken Thigh
Lemongrass
Garlic
Shallot
Ginger
Salt
Pepper

Lemongrass Chicken Instructions

1. Roughly chop lemongrass, smash garlic and slice shallot and ginger
2. Add aromatics to a bag/marinating container with chicken thighs, salt, pepper, and a little oil. Allow to marinate for up to 6 hours.
3. Grill over medium heat until internal temperature reads 160 °F.
4. Toss chilled noodles in your cilantro vinaigrette and add to a bowl. Top with sliced lemongrass chicken, sesame seeds, and green onion.

Vegetarian Alternative Ingredients

Portobello Cap
MSG

Vegetarian Alternative Instructions

1. Slice a large portobello cap into ½ inch segments.
2. Sear each side in a pan with oil until the edges turn golden brown and crispy.
3. Toss chilled noodles in your cilantro vinaigrette and add to a bowl. Top with sliced mushroom, sesame seeds, and green onion.

