



MOKSA

## Mongolian Sauce

Yield: 1 cup

### Ingredients:

125 grams seeded and minced red chili/ pulse in a blender with ½ cup water

1 tablespoon finely chopped garlic

1 tablespoon finely chopped ginger

½ cup coconut sugar

½ cup vegetable broth

1/8-cup rice vinegar

2-teaspoon apple vinegar

¼ cup coconut aminos

1/8-cup sesame oil

¼ cup coconut oil/olive oil

### Directions:

1. Heated the oil in a skillet in moderate heat add ginger and garlic, cook until fragrant
2. Pour chili and cook until change color, pour stock and boil until reduce
3. Add the remaining ingredients, stirred occasionally and cook until thick and adjust the taste
4. Keep in a glass container with lid for up to one month in a fridge



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## Mongolian Jerky

Yield: one serving

### Ingredients:

For the crisp meaty jackfruit

155 grams young jack fruit (pre cooked)/ cut in piece

¼ teaspoon ground coriander

1/8 teaspoon grated nutmeg

¼ teaspoon black pepper crushed

1/8-teaspoon garlic powder

¼ teaspoon sea salt

¼ teaspoon mushroom powder/ coconut aminos/tamari

1 1/2 tablespoons rice flour

1 1/2-tablespoon cassava flour

½ teaspoon minced garlic

½ teaspoon grated ginger

1-tablespoon coconut oil

¼ cup Mongolian BBQ. Sauce

70 grams mashed sweet potato

40 grams braised greens

3 pickled carrots

3-pickled cucumber

### Directions:

1. For the crisp jack fruit: place cooked jack fruit in a small bowl, marinated with all seasoning ingredients until well mix, pour in rice flour and stirred well
2. Add 2 tablespoon flax seeds liquid to the jerky mixture and stirred well, then sprinkle with cassava flour, set a side
3. Deep fried one by one in a hot oil until crispy, take out with strainer and put on pepper tissue to a void oily
4. Heated coconut oil in a frying pan until moderate heat add ginger and garlic cook until fragrant pour in Mongolian BBQ> sauce cook for 2 seconds and add crispy jack fruit, sauté until the sauce well covered, keep warm
5. Assembly: using piping bag, decorate nicely round mashed sweet potato onto dinner plate, add braised greens and topped with Mongolian BBQ. Jerky, garnished with pickled carrots and cucumber



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## Not Fish Cake

Yield: 5 servings/3 pcs each

For not Fish Cake

- 1 cup steamed young jack fruit/ cut in julienne
- 1-cup oyster mushrooms/ blanch and drain
- 1 cup rice vermicelli, cook accordingly
- 1-tablespoon kaffir lime leaf/ shredded
- $\frac{3}{4}$  cup green bean/long bean, thinly sliced
- 1-teaspoon tamari/ coconut aminos
- $\frac{1}{2}$  +  $\frac{1}{4}$  teaspoons sea salt
- 3 tablespoons rice flour

Coconut oil for fried

For Salad

- |                                  |                             |
|----------------------------------|-----------------------------|
| 25 grams julienne cucumber       | 20 grams julienne tomatoes  |
| 10 grams shredded purple cabbage | 15 grams ice berg+rocket    |
| 3 grams fresh mints leaf         | 1 grams fresh cilantro      |
| 15 grams thinly sliced shallot   | 3 tablespoons Thai dressing |

Directions:

1. **For the Not Fish Cake:** put in a food processor, jackfruit, oyster mushrooms and vermicelli, process until sticky, transfer to the small bowl
2. Add the remaining ingredients, and well mix with your hand
3. And divided the fish cake by 14-15 ball, Carefully shape one by one as you want, set a side
4. Fried fish cake until golden brown in a heated skillet with coconut oil
5. Place on pepper tissue to avoid the grease
6. For the salad: tossed the salad ingredients in a small bowl with 1 tablespoon of Thai dressing
7. Assembly: decorate nicely dinner plate with 2 tablespoons Thai dressing, place the salad in the middle, then 3 pieces of not fish cake, topped with pickled shallots and coarsely chopped spiced cashew.



## Thai Beet Dressing

Yield: ½ cup

- 1 teaspoon finely chopped ginger
- 1 tablespoon finely chopped garlic
- 1 tablespoon finely chopped coriander roots
- 1-tablespoon tamarind paste
- 1/8 cup+1 tablespoon tamari
- 4-tablespoon coconut sugar
- 1/8-cup lime juice
- 1 tablespoon minced cilantro
- ¼ teaspoon chopped hot chili

1. Put all of ingredients in a small bowl, mix well
2. Keep in a small glass container with lid at fridge or up to 3 day



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## Vegan Coconut Mozzarella Cheese (cooked version)

Yield: ~

### Ingredients:

- 1-cup thick coconut cream
- 2-cup coconut milk
- 2 teaspoons lime juice/ lemon juice
- 4 tablespoons nutritional yeast
- 8 teaspoon agar agar powder
- 1 teaspoon garlic powder
- 1/2 teaspoons sea salt (optimal)
- 1/8 teaspoon turmeric powder
- ¼ cup virgin coconut oil
- ½ cup cassava flour diluted with water
- 1/8 teaspoon psyllium husk

### Directions:

To make the vegan mozzarella:

1. Place all of the ingredients in a vita mix blender, blend until smooth and well mix.
2. Pour into a small saucepan and put over medium-high heat. Continually stir. The cheese will start forming clumps, keep stirring and it will continue clumping until the mixture turns from watery to a thicker melty cheese sauce. This takes about 5 minutes. Serve hot or allow cooling and storing in an airtight container in the fridge for 2 - 3 days. The cheese will get thicker as it cools but will stay in a melty state.