



THAI BASIL CHICKEN SOUP WITH ASPARAGUS AND MUSHROOM FILLED CREPES AND THAI BASIL BUTTER ON TOASTED BAGUETTE

INGREDIENTS

Thai Basil Chicken Broth

- 1 whole chicken, (2 ½ - 3 lb)
- 1 stalk celery, cut in half
- 1 medium carrot, peeled and cut in half
- 1 medium onion, skin removed and cut in half
- 1 stalk lemongrass, bruised
- ¾ lb shiitake mushrooms, stems and caps separated, reserving caps for crepes
- 1 bunch Thai basil stems and leaves
- 1 tbsp ginger, smashed
- 1 red Thai chili split (seeded if no heat is desired)
- peel of 1 lime
- 1 tbsp black peppercorns
- 2 bay leaves

Egg Crepes

- ¼ cup butter
- 1 tbsp ginger, finely minced
- 6 eggs
- 1/3 cup 2% milk
- 1 tsp sesame oil
- salt

Thai Basil Butter and Baguette

- 1 bunch Thai basil, washed, rinsed and leaves picked
- 1 cup butter, melted on low heat and cooled
- ½ baguette, toasted and cut into 4 pieces

Thai Basil Soup Garnishes

- Thai Basil Chicken Broth
- Red finger chili, (optional)
- ¼ cup fish sauce
- 1 ½ tbsp sugar
- juice of 2 limes
- leg meat, from Thai Basil Chicken Broth
- ½ cucumber, peeled, seeded, and sliced
- 4 plum tomatoes, quartered, seeded and cut into ½ inch triangles
- 1 bunch green onion, chopped
- 1 tsp sesame oil,
- 1 lime, cut into quarters
- Thai basil stem and leaves
- salt

Filling for Crepes

- 3 tbsp vegetable oil
- shiitake mushroom caps, julienned (from Thai Basil Chicken Broth recipe)
- 3 tbsp vegetable oil
- 1 bunch asparagus (thick ends removed), blanched in salted water
- salt
- pepper

DIRECTIONS

Thai Basil Chicken Broth

1. Place all ingredients in a large pot.
2. Cover with cold water, approximately 2 – 2 ½ quarts.
3. Bring it to a boil then reduce heat to a simmer, uncovered.
4. Skim top, removing impurities throughout cooking process.
5. Cook for 1 hour at a low simmer.
6. Remove chicken from pot.
7. Remove leg meat, pull into pieces and reserve for soup garnishes.
8. Remove remaining chicken and reserve for personal use.
9. Strain stock into a clean pot.

Thai Basil Chicken Soup Garnishes

1. Bring stock to a boil.
2. Add chili, fish sauce, sugar, and lime juice.
3. Season with salt.
4. Add pulled chicken meat, cucumber, and tomato.
5. Serve soup, piping hot, garnish with green onion, sesame oil, quartered lime, and Thai basil.

Egg Crepes

1. Place 2 tablespoons of melted butter in a bowl.
2. Add ginger, eggs, milk, sesame oil and salt, whisk well.
3. Heat a non-stick sauté pan over medium heat.
4. Dab paper towel in remaining melted butter and coat pan.
5. Ladle a thin layer of crepe batter in pan, coating bottom evenly.
6. Once batter begins to bubble in the middle, flip crepe and cook for 3-5 seconds on other side.
7. Remove from pan and lay on a dry kitchen towel.
8. Repeat the process with remaining crepe batter.

Crepe Filling and Assembly

1. Heat oil in a sauté pan over medium heat.
2. Sauté shitake mushroom caps over medium heat until tender, approximately 5 minutes.
3. Season with salt and pepper, set aside.
4. Place one crepe on the cutting board.
5. Place 2 spears of asparagus lengthwise, on one end of crepe.
6. Place a single layer of shitake mushrooms over asparagus.
7. Roll crepe beginning at one end.
8. Place another crepe on cutting board and roll finished crepe inside.
9. Cut diagonally into three pieces.

Thai Basil Butter and Toasted Baguette

1. Place Thai basil in blender, pour melted butter over.
2. Pulse quickly until just incorporated, ensuring not to bruise Thai basil.
3. Transfer to a bowl, place in freezer for 5 minutes.
4. Remove from freezer and whisk mixture until well incorporated, return Thai Basil Butter to freezer.
5. Once butter has solidified, approximately 5 minutes, whisk again.
6. Transfer to a container and place in fridge or freezer.
7. Spread Thai Basil Butter over toasted Baguette pieces.