

Maine Arts Camp

Recipe: Coconut Curry Quinoa Cakes

Chef Charlie Limoggio CEC

Yield: 6 portions, 12 cakes

Quantity	Measure	Ingredient	Special Instructions
1 1/3	Cups	Quinoa	
		Kosher salt	
1	Stalk	Lemon grass	top and bottom trimmed, tough outer layers removed
¼	Cup	Vegetable oil	DIVIDED
1	1 inch piece	Fresh ginger	Peeled and sliced very thin
2	Cloves	Garlic	Minced fine
1	Teaspoon	Lime zest	Finely grated
2	Tablespoons	Green curry paste	
1	14 oz. can	Unsweetened coconut milk	
6	Sprigs	Cilantro	
	Sautéed vegetables & assembly		
2	Tablespoons	Vegetable oil	
2	Tablespoons	Fresh ginger	Finely chopped
8	Ounces	Mushrooms	Sliced
1	Bunch	Bok choy	Sliced thin
½	Cup	Dry white wine	
3	Tablespoons	Cilantro	Chopped + more for service

Instructions:

- Bring quinoa and 1 ½ cups water to a boil in a medium saucepan; season with salt. Reduce heat to medium-low, cover, and simmer until quinoa is tender, 10–12 minutes. Remove from heat and let stand, covered, 5 minutes. Uncover and spread out quinoa on a rimmed baking sheet; let cool.
- Bruise lemongrass by lightly crushing with the side of a large knife. Heat 1 Tbsp. oil in a medium saucepan over medium heat and cook lemongrass, ginger, garlic, and lime leaf until fragrant, about 3 minutes. Add curry paste and cook, stirring, until slightly darkened, about 2 minutes longer. Add coconut milk and stir, scraping bottom of pan, until curry paste is incorporated. Add cilantro and bring to a boil; reduce heat and simmer until reduced by one-third, 10–12 minutes.
- Strain mixture into a medium bowl; discard solids (you should have about 1 cup). Let cool slightly, then mix in egg and quinoa. Sprinkle flour over surface and mix to combine (mixture will be sticky); season with salt.
- Measure out scant ¼ cup quinoa mixture and, using wet hands, form into a ball; place on a parchment-lined baking sheet. Repeat with remaining quinoa mixture (you should have 12). Cover, and chill until firm, at least 1 hour.
- Preheat oven to 450°. Heat remaining 3 Tbsp. oil in a large skillet over medium-high heat. Working in batches, add balls to pan and flatten gently with a spatula to ¾" thickness; cook until golden brown and crisp, about 3 minutes per side. Transfer quinoa cakes to a rimmed baking sheet fitted with a wire rack.
- Bake quinoa cakes until centers are set and no longer wet, 5–8 minutes.
- **DO AHEAD:** Quinoa can be cooked 2 days ahead; cover and chill. Quinoa patties can be made 12 hours ahead; keep chilled.

Sautéed vegetables and assembly

- Heat oil in a large skillet over medium-high heat. Add ginger and cook, stirring, until fragrant, about 30 seconds. Add mushrooms and cook, tossing occasionally, until golden brown, about 5 minutes. Add bok choy and wine, reduce heat to medium and cook until bok choy is tender and wine is evaporated, 5–7 minutes; add 3 Tbsp. cilantro and season with salt. Serve quinoa cakes over vegetables, topped with more cilantro.