

Maine Arts Camp

Recipe Name: Pan Fried Coconut Curry Quinoa Cakes
Chef: Charles Limoggio CEC

Preparation Time:

Servings: 4

Portion Size 2

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	Cups	quinoa	
		Kosher Salt	
1	Stalk	Lemongrass	Trimmed top and bottom, tough layers removed
4	Tablespoons	Vegetable oil	DIVIDED
1	1 inch piece	Ginger root	Sliced very thin
2	Teaspoons	Minced garlic	
1	Teaspoon	Lime zest	Finely grated
2	Tablespoons	Green curry paste	
1	14 oz. can	Unsweetened coconut milk	
6	Sprigs	Cilantro	
1	Large	Egg	
1	Cup	All-purpose flour	
		SAUTEED VEGETABLES AND ASSEMBLY	
2	Tablespoons	Vegetable oil	
2	Tablespoons	Ginger root	Finely chopped
8	Ounces	Oyster Mushrooms	torn into 1" pieces
1	Small bunch	Bok choy	Sliced thin
½	Cup	Water	
3	Tablespoons	Chopped cilantro	
		Kosher salt	

Procedure:

1. Bring quinoa and 1½ 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.
2. 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 zest 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.
3. 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.
4. Measure out scant $\frac{1}{4}$ 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.
 5. 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 $\frac{3}{8}$ " 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.
 6. Bake quinoa cakes until centers are set and no longer wet, 5–8 minutes.

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.

Notes: DO AHEAD: Quinoa can be cooked 2 days ahead; cover and chill. Quinoa patties can be made 12 hours ahead; keep chilled.