

Shitake Mushroom and Kohlrabi Pancake with Napa Cabbage Slaw

This recipe courtesy of:



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For the pancake

1 c shitake mushroom, julienne	
1 c kohlrabi, peeled and julienne	½ c rice flour
½ c spring onion, sliced on the bias, white and green	½ c whole wheat flour
¼ c green garlic, sliced on the bias, white and green	½ c cornstarch
¼ cilantro, chopped	1 T salt
¼ c lovage, chopped	1 c water
1 T green coriander, toasted and ground	

Vegetable or rice bran oil for pan frying

1. Combine vegetable and herbs, season with salt and ground coriander, reserve
2. Pre heat griddle or sauté pan over med hi heat
3. Combine flours and salt then slowly add water while whisking, you want the batter to be the thickness of pancake batter
4. Fold the vegetables into the pancake batter, it will be more vegetables than batter but all the veg should be lightly coated
5. Place scoops of batter on the hot griddle and press down lightly to form a 3 to 4 in pancake, or smaller if desired

For the napa cabbage slaw

1 lg head napa cabbage	1 c olive oil
½ c white wine vinegar	½ c vegetable or neutral flavored oil
1 c lemon juice	radish
2 T fish sauce	Snap peas
4 T Dijon mustard	Assorted summer squash
3 T Ajowan or lovage seeds, (you can sub celery seed)	Carrots

1. Pull apart the napa cabbage leaves, wash and chop thin
2. Next combine vinegar, lemon juice, fish sauce, Dijon mustard, and ajowan seeds then slowly whisk in the oil
3. About 1 hr before you are ready to serve combine cabbage and dressing
4. Next prep the vegetable
5. Grate the radishes and carrots on a cheese grater, squeeze to remove any excess water, slice the snap peas and summer squash very thin
6. Toss vegetable into the slaw at the last minute, season with salt to taste.