



The Gourmet Cooking Club

February 9th, 2026

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Vietnamese Mango Margarita

What You Need: (Serves 1)

- 2 oz tequila
- 2 oz triple sec
- 2.5 - 3 oz mango puree (or blended mango for a frozen marg)
- 2 oz (about 1 lime) fresh squeezed lime juice
- Tajín chile lime seasoning for rimming glasses
- Ice and shaker

In a shaker, combine 2 oz tequila, 2 oz triple sec, 2 oz lime juice, and about 2.5/3 oz mango puree over ice.

Sprinkle some Tajín in a shallow dish. Moisten the rim of a glass with lime. Dip the glass into the Tajín seasoning. Half glass or full glass rim, whichever you prefer.

Add small cubes of ice to the glass and pour the contents of the shaker into the glass.



Tofu Satay with Peanut Sauce

Crispy baked tofu satay served with peanut sauce. This high-protein appetizer is marinated and then baked for the most delicious tofu ever.

Serves: 12

Ingredients

- 16 ounces Firm Tofu (450g) Two 8-ounce blocks

For the Marinade Sauce:

- 2 Tablespoons Soy Sauce
- 1 Tablespoon Peanut Butter
- 1 Tablespoon Light Brown Sugar
- 1 teaspoon Dried Basil
- 1 teaspoon Garlic Powder

For the Peanut Sauce:

- ½ Small Onion White, Yellow or Brown, finely chopped
- 1 teaspoon Crushed Garlic
- 1 teaspoon Sesame Oil
- 1 teaspoon Red Curry Paste
- 1 Tablespoon Light Soy Sauce
- 1 teaspoon Tamarind Paste
- 2 Tablespoons Light Brown Sugar
- ½ cup Coconut Milk (120ml) Canned, Full Fat, Unsweetened
- ⅓ cup Peanut Butter (83g)
- ½ Small Lime squeezed

For Serving:

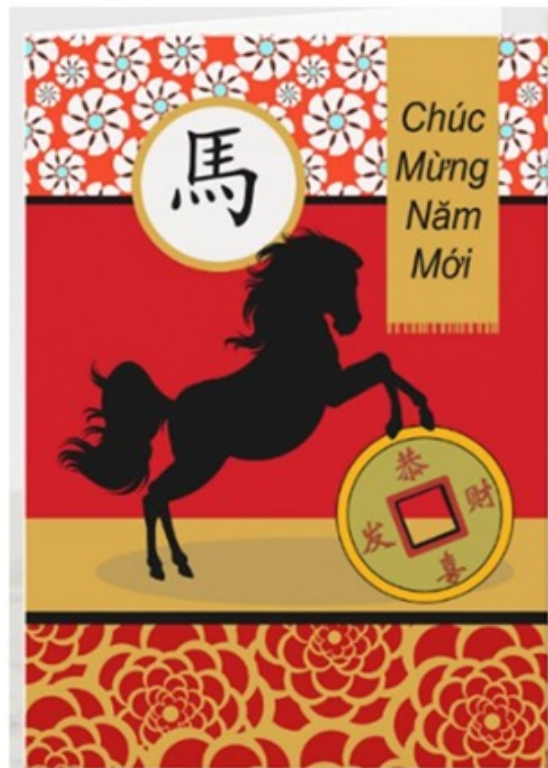
- Fresh
-
- Cilantro

Fresh Lime

Instructions

1. Press the tofu for 30 minutes either using a tofu press or by placing the tofu on a plate, with another plate on top of it and then piling some heavy stuff on top, like a heavy pot.
2. While the tofu is pressing prepare the marinade sauce. Add the soy sauce, peanut butter, brown sugar, dried basil and garlic powder to a dish and use a whisk to mix together.
3. When the tofu is pressed, cut each block into 5-6 strips and place them in the marinade sauce, using a teaspoon to put marinade sauce on top of the tofu strips as well so that there is marinade on the top and bottom of the tofu.
4. Leave the tofu in the marinade sauce for at least 20 minutes.

5. Preheat the oven to 430°F (220°C).
6. Place the marinated tofu carefully onto a parchment lined baking tray. Bake for 25 minutes, turning over at the fifteen minute mark and then putting it back in for another 10 minutes.
7. While the tofu is baking prepare your peanut sauce.
8. Finely chop up half a small onion or quarter of a larger onion and add to a saucepan with the crushed garlic, sesame oil and red curry paste. Sauté until the onion is slightly softened. Add in the soy sauce, tamarind paste, brown sugar and coconut milk and stir in well. Then add in the peanut butter and stir until perfectly mixed and smooth. The sauce will be quite thick. Remove from heat and stir in the lime juice.
9. Remove the tofu from the oven and allow to cool for a few minutes before skewering them on the satay sticks.
10. Serve with the peanut sauce, fresh cilantro, fresh lime and crushed peanuts.



Canh Soup

Serves: 4 Time: 30 minutes

Ingredients:

Splash neutral oil

1/2 medium yellow onion

5-6 cups water

1/2 tsp salt

1 Tbsp fish sauce

8 oz chopped greens: mustard, turnip, radish tops kale or mature spinach

1 1/2 tsp finely chopped ginger

1 dozen peeled, deveined raw shrimp cut into chunks or split down their lengths

Optional:

Glass noodles

Directions:

Warm a splash of neutral oil in a medium pot over medium heat. Meanwhile, thinly slice half a medium onion (yellow is great but red works too) and drop it into the pot. To coax sweetness from the onion, gently cook it, stirring occasionally, till it's soft and no longer smells raw, about 3 to 4 minutes. At that point, pour in 5 to 6 cups water (this isn't fancy cooking so no broth is needed). Then season the liquid with salt and fish sauce—I usually use about ½ tsp. salt and 1 Tbsp. fish sauce (my go-to brands are Red Boat, Son, 3 Crabs, or Dynasty).

Crank up the heat to bring things to a boil and vigorously cook for 3 to 5 minutes to develop a little flavor. Then add a lot (8 ounces) of chopped greens. Mustard greens, turnip greens, radish tops, kale, or mature spinach will all work (and it's fine to combine different types). Things will look very full but after about 5 minutes the greens will wilt, soften, and relax. At that point, in goes about 1 1/2 teaspoons finely chopped ginger and 1 dozen peeled and deveined raw shrimp that have been cut into chunks (or, if you're feeling artsy, split down their lengths so they curl up into cutie corkscrews). As soon as the seafood looks opaque and cooked through, slide the pot to a cool burner and let it rest, uncovered, for 5 to 10 minutes. You don't have to tend to the pot: This final step exists just to allow the flavors to meld.

Regardless of your canh, right before serving, taste it and add extra salt or fish sauce, if needed. Splash in water if the soup is too strong. Serve in individual soup bowls, or a large bowl to share.





Braised Pork Belly and Eggs / Thịt Kho Trứng

Recipe rating: 4.6 from 13 votes

Servings
4 servings

Prep time
15 minutes

Cooking time
1 hour 30 minutes

Ingredients

2 lbs pork belly

8 eggs

Marinade:

2 tbsp fish sauce

1 tbsp minced garlic

2 thai chili

1 tbsp sugar

Caramel (Nước Màu):

3 tbsp sugar

Sauce:

1 can Coco Rico

½ cup water

2 tbsp fish sauce

1 tbsp soy sauce

1 tbsp dark soy sauce

Salt and pepper to taste

Directions

- 1 Cut pork belly into 1-2 inch cubes, and parboil in water to remove porky odor
- 2 Marinate pork belly for at least half an hour with minced garlic, thai chili, fish sauce, salt and pepper

Page 2- Braised Pork Belly and Eggs

- 3 In a clean pot we'll make our nước màu (caramel), by cooking sugar on medium low until it turns a dark amber color. I've tested making the nước màu with water and oil, but found that the most foolproof way to make it, is just with sugar by itself
- 4 Add the pork belly into the pot and let it brown for a couple of minutes, then we'll season it with fish sauce, soy sauce, dark soy sauce, thai chilis, salt and pepper to taste. Then add a whole can of coco riko, and just enough water to cover the pork. Let that simmer for 1-1.5 hours
- 5 In a separate pot, hard boil eggs and peel. Add eggs to the pot and let that simmer for another half an hour, or until pork is tender
- 6 Serve with rice, garnish with green onions, and pair with cucumbers, pickled mustard green or soup





Vietnamese Fish Sauce Pickles / Dưa Món

Recipe rating: 5.0 from 4 votes

Servings	Prep time	Cooking time
6-8 servings	4 hours	10 minutes

Ingredients

40 oz Carrots

40 oz Daikon

5 Thai Chilies

5 Garlic loves

Pickling Liquid:

3/4 cup Fish sauce

1 cup Sugar

1/2 cup Water

1 tbsp White vinegar

Directions

- 1 Scrub and rinse veggies thoroughly. Do not peel, but make sure to cut away any major blemishes. Then, cut into matchstick pieces and add to a mixing bowl. Sprinkle salt over veggies and massage; let that sit for 15 minutes to draw out moisture
- 2 Rinse to get rid of salt, squeeze out excess water, and pat dry with a paper towel
- 3 In a single layer, add veggies to a cooling rack over a baking tray to dehydrate

Dehydrate veggies:

- 1 Preheat oven to 170 degrees and add veggies to the center rack. Let the veggies dehydrate in the oven for 3-4 hours
- 2 Optionally, you can dehydrate outside in a sunny place for 2-3 days or use a dehydrator

Pickling Liquid:

- 1 Combine fish sauce, sugar, water, and white vinegar in a small sauce pot. Heat until sugar has fully dissolved, then let cool completely

Jarring:

- 1 Add dehydrated veggies, Thai chili, garlic cloves, and pickling liquid to a sanitized jar. Seal and let that ferment in the fridge overnight



TET PANDAN COCONUT POUND CAKE

INGREDIENTS

Cake

1 cup unsalted butter, room temp

1 cup sugar

4 large eggs, room temp

2 cups all-purpose flour

½ tsp baking powder

¼ tsp salt

½ cup full-fat coconut milk

1 ½ tsp pandan extract extract (100% natural pandan extract)

1 tsp vanilla

¼ cup candied ginger or winter melon, finely diced

2 tablespoons toasted coconut flakes

INSTRUCTIONS

Preheat oven to 325 degrees

Butter or oil a loaf pan and line with parchment

Cream butter with sugar until pale and fluffy (4-5 minutes)

Add eggs one at a time, mixing well

Sift flour, baking powder and salt together in a bowl

Mix coconut milk, pandan extract and vanilla extract in a bowl

Add and alternate the dry and wet ingredients into the butter/sugar. Mix well.

Fold in candied fruit and coconut flakes

Transfer cake batter into loaf pan and bake 60-70 minutes, until a skewer comes out clean

Cool completely before glazing (optional)

Coconut Palm Sugar Glaze (traditional touch)

½ cup powdered sugar

2 tbsp coconut milk

1 tbsp palm sugar syrup (or brown sugar)

Drizzle lightly on the top of the cake. Don't flood the cake.

SERVING

On a salad plate, lay a slice of the cake on the plate

Place a scoop of coconut gelato on top of the cake

Add thin slices on papaya or mango on the plate

Sprinkle with sweetened shredded coconut

Serve

