



Hot Sour Bilimbi Soup with Hamakua Mushrooms

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Yield: 5 servings
Portion size: 5oz.

INGREDIENTS

4oz Hamakua Mushrooms Pioppini, Alii
or your favorite mushroom, diced
1 piece shallot finely minced
1 clove of garlic thinly sliced
1/2 tsp. 6-Pepper salt
25 oz organic chicken broth
2 oz bilimbi juice
1 tbsp soy sauce
1 tsp. sesame oil
1 egg whipped with 1 tablespoon of water



PROCEDURE: In a pot sauté the mushrooms with a little vegetable oil for about 4 minutes while stirring. Add the shallots and garlic and continue to cook over moderate heat for another minute. Add the 6-Pepper, broth and bring to a simmer. Reduce the heat and add the bilimbi, soy sauce and sesame oil. Stir in the egg and adjust the seasoning to taste, if needed.
Bon Appetite!

Steamed Snapper with Bilimbi and Arugula Pesto

Chef Grant Sato

Yield: 2 portions

INGREDIENTS:

| | |
|--------------------------|------------------------|
| 2 pcs 3oz Snapper fillet | 1T chopped Cashew Nuts |
| 1T minced bilimbi | 1tsp olive oil |
| 1/4 cup fresh Arugula | 1/2 tsp green olives |

- 1) Place the bilimbi, arugula, cashew nuts, and olives in a food processor or blender and pulse until a chunky pesto is formed
- 2) Place 1/2 of the pesto on each piece of the snapper fillet and steam for 3 minutes or until cooked
- 3) The bilimbi has a sour/salty flavor that allows you to reduce the salt in cooking

Bon Appetite!

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