



HONOKOHAU TARO CAKES

INGREDIENTS: 3 Taro cakes, Zucchini Noodles, Hamakua Ali'i Mushrooms, Upcountry Curly Kale, Marinated Tamimi Farms Tomatoes, Tomato-Ginger Coulis

ALLERGY ALERT: allium, celiac

PREPARATION:

Taro Cakes: Boiled local Taro mixed with Sautéed onion, garlic, and jalapeno that is formed into a fritter, dredged in cornstarch and fried.

Tomato Coulis: Start by sweating Onion, garlic, and ginger until translucent, add dried Oregano, basil, thyme and chili flake, add Canned San Marzano tomatoes, reduce by 1/3, season with salt and pepper and pass through food mill.

Zucchini noodles: Zucchini that is cut into noodles on the mandolin and sautéed with Mushroom, garlic, and Swiss chard.

Marinated Tomato: Tomato, Parsley, Cider vinegar, Evoo

Expo Garnish: TBD

FARMS/SOURCING: Hamakua mushrooms; Tamimi Farms Tomatoes

DROP SPIEL: "Taro Cake, Zucchini Noodle, Hamakua Alii mushroom, Tomato Coulis."