



East Meets West Recipe

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SANDWICH #5

Sweet & Sour Veal Tongue Num Pang

Ratha Chau and Ben Daitz, of Num Pang

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Ingredients:

Tongue Braising Liquid
1 3lb Veal Tongue
2 Carrots – peeled and sliced
1 Large Onion – cut in quarters
1 Lemongrass Stalk – bruised with the back of a knife
1 Head of Garlic – cut in half
1 Jalapeño – cut in half
2 Piece Ginger – peeled and cut into strips
4 tbs Worcestershire Sauce
4 tbs Rice Wine Vinegar
2 tbs
Whole Black Peppercorns
2 Bay Leaves
2 tbs Salt
Sweet & Sour Tongue Glaze
1cp Raisins
2 tbs Ginger minced
2 tbs Worcestershire Sauce
2 tbs Rice Wine Vinegar
Toungue Braising liquid, reduced to $\frac{3}{4}$ qt
3 tbs Brown Sugar
Salt and pepper, to taste

Directions:

Place tongue in bowl in sink and rinse with cold water for approximately 1 hour, letting the water run over and drain. Place all braising liquid ingredients in a pot, add tongue, cover ingredients by 2 inches with water. On low heat let the liquid come to a simmer, skim the surface to remove the impurities. Cook for approximately 1 hour per pound (3 hours total). Test doneness by inserting a small knife into tongue. The knife should slide in and out with no resistance. When done, remove tongue and place in a bowl of cold water. This will then allow you to peel off the skin easily. Once the tongue is peeled, set aside. Strain the cooking liquid and reduce to $\frac{3}{4}$ quart in a small saucepan over medium heat. In small pot in a little oil sweat ginger, shallots and raisins. Add Brown sugar, Worcestershire sauce, rice wine vinegar, and $\frac{1}{2}$ quart of the reduced braising liquid, salt and pepper and puree with hand blender until smooth. Should be a balanced flavor of sweet and sour. Slice tongue as thinly as possible and warm in the sweet & sour glaze.

Assembly:

Toast a sliced sandwich-size piece of baguette .
Spread Chili Mayo on baguette (mayo, hot pepper sauce, sugar, salt and pepper to taste)
Place 2 paper-thin slices of cucumber on the mayo

Place 3 tbs of pickled carrots on the cucumber (carrots, white wine vinegar, sugar, s/p)
Place a generous portion of sliced and glazed tongue on carrots
Top with baguette and get down!

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