



Recipes

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Thai Basil Spiced Hot and Sour Soup

Prep Time: 30 Minutes

Cooking Time: 45 Minutes

Serves 6

Ingredients:

2 Tbsp. Vegetable Oil
6 Mazina™ Tortilla and Shrimp Dumplings (see Related Recipe)
1/4 cup Yellow Onion , minced
1 1/2 Tbsp. Garlic , minced
1 1/2 Tbsp. Ginger , minced
3 Tbsp. Lemongrass , minced
5 Thai Chiles
2 cups Shiitake Mushrooms , thinly sliced
2 tsp. Custom Culinary Mirepoix Base
6 cups Water
6 oz. Rice Wine Vinegar
2 Tbsp. Fish Sauce
3 leaves Kaffir Limes
1/2 cup Scallion , thinly sliced
1/4 cup Thai Basil , chiffonade
8 oz. Bok Choy , thinly sliced

Directions:

1. Heat vegetable oil in medium size stockpot over medium heat.
2. Sauté onions until translucent. Add in 8 ounces of sliced shiitake mushrooms, garlic, ginger and lemongrass and Thai chiles.
3. Sauté until shiitakes are softened and begin to turn lightly golden brown. Add water, mirepoix base, fish sauce and lime leaves.
4. Gently stir until chicken base is dissolved. Add rice wine vinegar and bring to a boil.
5. Simmer approximately 20 minutes. Add in remaining mushrooms and bok choy.
6. Hold hot for service.
7. When ready to serve, ladle 6 ounces of soup into small sauce pot.
8. Poach Mazina™ Tortilla and Shrimp Dumpling until proper internal temperature is reached.
9. To serve, place 1 dumpling in bowl, and ladle 5 ounces of soup to serve.



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Mazina Tortilla and Shrimp Dumplings

Serves 1

Ingredients:

12 Mission® 6" Pressed Mazina™ Tortillas (08042)
1/2 gallon Steaming Hot Water
1/2 lbs. Cooked Shrimp , shells and tails removed
2 tsp. Ginger , minced
1 tsp. Garlic , minced
1/2 cup Green Onion , chopped
1 Tbsp. Lemongrass , minced
1/4 cup Carrot , chopped
1 1/2 tsp. Soy Sauce
2 tsp. Sriracha Sauce

Directions:

1. Place shrimp, ginger, garlic, green onions, lemongrass, carrots, soy sauce and Sriracha sauce together in food processor.
2. Puree until smooth.
3. Remove from bowl and hold chilled for dumpling preparation.
4. Quickly dip Mazina™ Tortillas in steaming hot water and place on work surface.
5. Working quickly, cut each tortilla into quarters.
6. Place a 1/4 ounce scoop of Thai shrimp base in the center of half of the quartered Mazina™ tortillas.
7. Top each Thai shrimp based scoop with the remaining Mazina™ tortilla quarters. Press tortillas together gently to close and to make a dumpling/potsticker.
8. Bring sides of potsticker together towards center to make a dumpling. Pinch edges together into a desired shape.
9. Place on parchment lined sheet pan and cover with damp towels and plastic wrap.
10. Hold chilled until ready for use.