

# MOMOFUKU BAHN MI

Prepared by: Louis Guerrieri

Source: Momofuku

Kewpie mayonnaise

Good, airy baguettes, cut into 6-inch lengths and sliced almost all the way open

Chicken Liver Terrine (recipe follows)

Ham Terrine (recipe follows)

Pickled Carrot and Daikon Julienne (recipe follows)

Cilantro sprigs, thicker stems discarded

Sriracha

Heat the oven to 300, or work in batches out of a toaster oven like they do at bahn mi shops in New York. Your call. You can make more sandwiches at once using the oven.

Squirt a line of Kewpie mayonnaise down each face of a split-open 6-inch length of baguette. Schmear about  $\frac{1}{4}$  cup of chicken liver terrine on top of it and put a few thin slices (or a healthy scoop, smeared) of ham terrine on top of that. Leave the sandwich open-faced and pop it in the oven until the bread is good and hot and crusty, 3 to 4 minutes. (It doesn't need to toast or brown, however.)

Scatter one side of each sandwich with pickled carrots, the other with pickled daikon. Lay some cilantro down on one side and give the other a good squirt of sriracha. Fold each sandwich closed. Cut in half. Serve it hot.

## CHICKEN LIVER TERRINE

1  $\frac{1}{2}$  pounds chicken livers

$\frac{1}{4}$  cup peeled garlic cloves

1 large or 2 medium shallots

1  $\frac{1}{2}$  pounds ground pork

1  $\frac{1}{2}$  teaspoons Chinese 5-spice powder

2 tablespoons fish sauce

1 tablespoon plus 1 teaspoon sugar

1 tablespoon plus 1 teaspoon kosher salt

Heat the oven to 275.

Rinse and pick over your chicken livers, removing any large veins or little green blobs of bile. Don't worry about keeping the livers intact and pretty; they're going into the food processor.

Put the garlic and shallots in the work bowl of the food processor and pulse on and off until finely chopped. Scrape them out into a medium mixing bowl. Return the work bowl to the processor (no need to clean it) and add the chicken livers. Pulse the machine on and off until the livers are chopped coarsely but evenly. Add them to the mixing bowl with the garlic and shallot, then add the pork, 5-spice, fish sauce, sugar, and salt. Mix gently but thoroughly. (A rubber-gloved hand is the best tool for this.)

Pack the mixture into a baking pan with a 6-cup capacity—like a terrine mold or an 8  $\frac{1}{2}$ -by-4  $\frac{1}{2}$ -inch loaf pan. Set the terrine in a deep roasting pan and add hot tap water to come up nearly to the lip of the terrine pan. Put the terrine in its water bath in the oven and bake for 1 hour and 15 minutes, or until an instant-read thermometer stuck into the middle of the terrine registers 145.

Remove the pan from the bath and put it on a cooling rack. Allow the terrine to cool to room temperature, then wrap the pan in foil and put in the refrigerator to thoroughly chill, at least 1 hour or overnight.

Remove the terrine from the refrigerator and unmold it: Lay a couple pieces of plastic wrap over your counter. Run a knife (a butter knife is fine) under hot water, then run it along the edges of the terrine. Invert the pan onto the plastic wrap, rapping the pan against the counter if the terrine doesn't immediately release itself. You can use the terrine now or wrap it in the plastic and store in the refrigerator for up to a week. Or, if you're making this far in advance or don't anticipate making that many sandwiches, cut the terrine into whatever size pieces suit your purposes, wrap well, and freeze. Frozen, the terrine will keep for months. Defrost it as you would any meat, still wrapped and in the refrigerator, allowing at least a couple of hours per pound of frozen terrine.

## HAM TERRINE

4 pounds fresh (meaning unsmoked, uncured) ham meat  
2 ½ teaspoons curing salt (aka pink sea salt or sel rose)  
¼ cup kosher salt  
3 bay leaves  
2 whole star anise  
1 cinnamon stick  
5 garlic cloves

Cut the ham into 1-inch-or-so cubes. Put the cubes in a large mixing bowl and toss them with the sel rose. Refrigerate for at least 1 day, and up to 3 days.

Heat the oven to 275.

Put the cured ham in a large heavy pot with a lid, like a Dutch oven. Add the salt, bay leaves, star anise, cinnamon, garlic, and enough water just to cover the meat. Bring to a simmer on the stovetop. Cover the pot and put it in the oven for 2 hours, until the meat is very tender.

Use a slotted spoon to transfer the ham from the braising liquid to a large mixing bowl; set the pot aside. Break up the meat with your fingers, leaving it in large chunks but removing as much fat as possible. Put the fat in the work bowl of a food processor, piece by piece, as you remove it. (If you've supplemented your ham with another fatty cut you can more or less skip this step, though do harvest any fat from the ham that's there for the taking.)

Scoop the garlic cloves from the braising liquid and add them to the braised fat in the food processor. Process until the two come together in a smooth puree, scraping down the sides as needed. (You can loosen the puree with a few spoonfuls of the braising liquid if need be; then discard the braising liquid and spices.) Scrape the garlicky fat into a small bowl.

Dip pieces of ham in the garlic fat and line them up neatly in a baking pan with a 6-cup capacity—like a terrine mold or an 8 ½-by-4 ½-inch loaf pan. (Alternatively, pour the fat into the bowl with the braised meat, toss the meat well to ensure that all the meat is well coated, and dump that mix into the pan. Doing it that way makes for a less attractive terrine but saves a few minutes.)

Wrap the pan in aluminum foil, then set another pan the same size, full of some kind of weight (dried beans, marbles, etc.), on top. (Or, if you don't have a second pan, use anything that fits snugly over the face of the terrine—like a foil-wrapped brick—just so it applies even pressure to the whole meat loaf, which is key for it holding together.) Put the setup in the refrigerator to chill and set overnight.

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#### PICKLED CARROT & DAIKON JULIENNE

First peel your carrots and daikon, then cut them into 3-inch lengths and julienne them. The right thickness of julienne for this is 3/16 of an inch. Most Asian mandolines come with a set of three blades for cross-cutting vegetables. The widest is too thick to be useful, the thinnest just shreds things, but the middle blade, like warm porridge, is just right—especially for these pickles.

Once you have the vegetables cut, pickle them in separate containers, using 1 batch of the brine for vinegar pickles (recipe follows), split equally between the carrots and the daikon. After 1 day, they'll be good; after days, they'll be perfect; and they'll keep for weeks after that.

If you haven't planned that far in advance, use the salt-and-sugar method: Put the julienned vegetables in separate small bowls and sprinkle each with a tablespoon of sugar and a teaspoon of salt per cup of cut-up vegetable. Toss well and let sit for as long as possible before using.

#### VINEGAR PICKLES

1 cup water, piping hot from the tap

½ cup rice wine vinegar

6 tablespoons sugar

2 ¼ teaspoons kosher salt

Combine ingredients in a mixing bowl and stir until the sugar dissolves.

*Louis's Notes: Everything worked and I would make them again!*

