

G R E A T C H E F S O F B O S T O N

Pho Republique's Sashimi Tuna Spring Rolls



Chef R. Paul Hyman

by Clint Hamblin

Located at 1415 Washington Street in the South End, Pho Republique (pronounced fuh-rep-uh-leek) features the cuisine of Southeast Asia in an exotically stylish, yet casual atmosphere. Buddha heads, gigantic gongs and other Asian artifacts serve as a background for Chef R. Paul Hyman's creative cuisine. Open daily from 5:30 pm to 1 am, the food is prepared and plated well, and the atmosphere of this very popular restaurant is contagious.

The specialties of the house include Royal Thai Green Coconut Curry Lemongrass served with chicken, shrimp or crispy tofu. The sweet taste of coconut in this mildly curried dish is sublime, and the Deluxe Pad Thai Noodles with Jumbo

Shrimp is pure Asian comfort food. Let's not forget pho, the national noodle soup dish of Vietnam. A single bowl of this delicious soup is all you need for a hearty meal.

Pho Republique's Pu Pu Platter includes various dim sum items, including Pork and Ginger Pot Stickers, Candied Garlic Spare Ribs, Shrimp Rangoon Spring Rolls filled with Chili Plum Sauce, Vegetarian Rangoon Spring Rolls and Crispy Tofu with Dipping Sauce.

The Crispy Sashimi Tuna Spring Rolls filled with Jasmine Rice, Avocado and Wasabi are worth repeated trips to this unique restaurant. If you like sashimi, you will love this unusual combination of fried wonton and fresh raw tuna.

Sashimi Tuna Spring Rolls filled with Jasmine Rice, Avocado & Wasabi

Ingredients

Spring Roll

(Makes 1 spring roll)
4 ounces fresh tuna cut in two-inch by one-inch pieces
2 ounces ripe avocado cut in two-inch by one-inch pieces
2 egg roll wrappers
Wasabi paste
2 ripe plum tomatoes, fillet and julienne
Leafy green lettuce
3 ounces jasmine rice, made one hour before to cool
Enough Canola oil to fill a deep frying pan and cover half the diameter of the spring roll
Salt and pepper

Jasmine Rice

(Fills 2 spring rolls with rice to spare)
1 cup of high quality jasmine rice
1 3/4 cups water
1 tablespoon sea salt

Preparation

Jasmine Rice

Jasmine rice is a fine, medium-grain variety of rice. It is fragrant when cooked, hence the name. Hyman recommends Wanderm Brand super grade rice.

Wash rice and mix with water and salt. Bring to a rapid boil. Cover and reduce heat to low for two minutes. Turn heat off and let stand for 15 minutes. Dump pot of rice upside down on a sheet pan and spread. Let cool for at least 20 minutes before using.

Making the spring roll

Place the two egg roll wrappers on top of one another. Smear a small amount of Wasabi across the middle of the top egg roll wrapper. Place lettuce, avocado, tomato and tuna across one end of the egg roll wrapper to the other. Spread Jasmine rice from one end of the egg roll wrapper to the other. Roll like a burrito fold-

ing from one corner over the stuffing, then tuck the edge under the other side of the stuffing. Roll the egg roll wrapper forward folding in the sides like an envelope before finishing, making sure there are no open seams. (If you're making more than one, store until all are rolled and ready to fry.)

Heat oil and place the roll(s) in the 350 to 360 degree oil with the seam down. Fry until golden brown and turn and finish frying until you achieve a uniform light golden brown color. Be careful not to overcook as the outside will become too crispy and will fall apart when you slice the spring roll, and the steam inside the spring roll will cook the tuna. Slice and serve with a soy dipping sauce.

Wine Pairing

Hyman recommends Sake: Fukucho – Moon on the Water.

Signature cocktail

Pho Republique offers a wide variety of cocktails, including Indochine Punch, a refreshing pineapple and coconut concoction complete with a paper umbrella



Indochine Punch

and a maraschino cherry.

Indochine Punch

1 ounce of mango juice
1 ounce of pineapple juice
4 ounces of coconut milk
2 ounces of Malibu coconut liquor
2 ounces of Meyers Dark Rum
Ice
Mix all ingredients together and serve with maraschino cherry and mandatory paper umbrella. Delicious!



Sashimi Tuna Spring Rolls

PHOTOS: CLINT HAMBLIN

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