

INGREDIENTS

2 bunches CILANTRO
6 cloves GARLIC
1 LIME (juiced)
3 tbsp COCONUT OIL
¼ tsp SEA SALT
¼ tsp BLACK PEPPER
½ lb LOTUS ROOT
2 tbsps SESAME OIL
1 tbsp SMOKED SALT
1 tbsp SEAWEED FLAKES
15 cups WATER
3 ¼ cups DUBIA ROACHES (thawed)
12 ozs RAMEN
BLACK SESAME SEEDS (garnish)
CILANTRO (stalks and leaves for garnish)
SMOKED SALT

DIRECTIONS

1. Preheat oven to 350°F
2. Create CILANTRO PESTO by food processing/blending CILANTRO, GARLIC CLOVES, LIME JUICE, COCONUT OIL, SEA SALT and BLACK PEPPER until finely minced together. Transfer to a bowl and set aside.
3. Thinly slice LOTUS ROOT on a mandoline and place in mixing bowl. Toss with 1 tbsp SESAME OIL, 2 tbsps SMOKED SALT and SEAWEED FLAKES.
4. Arrange the SLICED LOTUS on a lined baking sheet and bake in oven for 30 minutes. To expedite, you may opt to fry the LOTUS in SESAME OIL over medium-high heat for 5 minutes.
5. Bring WATER to a boil in large pot. Add 3 cups of the DUBIAS and return to a boil then reduce to simmer for 1 hour.
6. In a pan, saute remaining DUBIAS in SESAME OIL over high heat for 3 minutes, until puffed and crispy. Transfer to a plate lined with paper towels, sprinkle with remaining SMOKED SALT and set aside.
7. When ready, remove the LOTUS CHIPS from oven (if baking) and set aside.
8. When ready, transfer SIMMERED DUBIAS with WATER to a food processor/blender. Process on highest speed 5 to 10 minutes until completely pulverized.
9. Strain DUBIA BROTH back into the same pot and place over low heat until ready to serve.
10. Cook RAMEN accordingly and prepare to plate dish.
11. Arrange all ingredients in a bowl. Add DUBIA BROTH, RAMEN, a sprinkle of BLACK SESAME SEEDS, CILANTRO PESTO, LOTUS CHIPS, SAUTEED DUBIAS, CILANTRO GARNISH and finish with a sprinkle of SMOKED SALT.