

WALSH BAY KITCHEN

TORTE

A torte, little to no flour and the use of ground nuts in its place.

TAMARIND

Tamarind is a leguminous tree bearing edible fruit that is indigenous to tropical Africa.

NDUJA

Nduja is a particularly spicy, spreadable pork salami.

YAKISOBA

Yakisoba, “fried buckwheat”, is a Japanese noodle stir-fry dish.

ZAATAR

Za’atar Spice is a blend of savory dried herbs like oregano, marjoram, thyme, cumin and coriander, with sesame seeds, salt and sumac.

SSAM

Ssam is a South Korean technique that encompasses various dishes that are made by wrapping different ingredients in raw or blanched lettuce.

XO SAUCE

XO sauce is made of roughly chopped dried seafoods, including dried scallops, fish and shrimp, which are cooked with chili peppers, onions and garlic.

KAYA

Kaya is a coconut jam made from a base of coconut milk, eggs and sugar.

SUMAC

Sumac is made by grinding the dried berries of sumac trees or shrubs, is one of the essential ingredients in the popular Middle Eastern spice.

ANORI

Green laver, known as aonori in Japan and parae in Korean, is a type of edible green seaweed.

TAPIOCA

A starchy substance in the form of hard white grains, obtained from cassava and used in cooking for puddings and other dishes.