



Asian Chowder

Recipe courtesy Emeril Lagasse

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	1 hr 0 min	Easy	6 to 8 servings
Cook Time:	15 min		

Ingredients

- 1 tablespoon olive oil
- 1 cup bok choy, julienned
- 1 cup julienned carrots
- 1/2 cup water chestnuts, thinly sliced
- 6 ounces straw mushrooms
- 1 ounce dried cloud mushrooms, rehydrated
- Salt and pepper
- 1 pound red snapper, cut into 1-inch cubes
- 1 quart fish, chicken, or vegetable stock, or a combination of
- 1 1/2 cups milk
- 1 cup coconut milk
- Pinch black sesame seeds
- Pinch ground chili pepper
- 1/4 cup chiffonade cilantro leaves
- 1 sheet nori (seaweed), cut into thin strips
- 1 ounce salmon roe
- 4 fried wonton wrappers
- 2 tablespoons chopped green onions

Directions

In a tagine or large saucepan, heat the olive oil. When the oil is hot, saute the bok choy, carrots, water chestnuts, straw mushrooms and cloud mushrooms. Saute for 3 to 4 minutes or until the vegetables wilt. Season with salt and pepper. Stir in the snapper. Whisk in the fish stock, milk and coconut milk. Bring the liquid up to a boil and reduce to a simmer. Cover with lid and simmer for 15 minutes or until fish is cooked through.

Season the chowder with the black sesame seeds and chili pepper. Stir in the cilantro and seaweed. Bring the liquid back up to a boil. Ladle the soup in a shallow bowl. Garnish the soup with the salmon roe and green onions. Serve with the fried wonton wrappers.