

Mahaka Mango Cheeks With Red Onion Shave Ice

Makes 4 servings | Active Time: 35 minutes | Total Time: 12 hours

Swick

Chef's Notes

- White (shiro) soy sauce is made with more wheat and less soy than the regular soy sauce we're used to. The result is lighter in color and has a more delicate flavor. If you can't find it, you can substitute light soy sauce or a mixture of 2 parts regular soy sauce to one part water.
- A mango has two cheeks, one on either thick side of the pit.

Step 1: Making the Recipe

- FOR THE PICKLED RED JALAPEÑO:

- 4 teaspoons water
- 1 tablespoon raw, unprocessed Hawaiian Lehua honey or another honey
- 1 teaspoon rice vinegar
- 1 teaspoon white vinegar
- 1/2 teaspoon salt
- 1 red jalapeño, thinly sliced

- FOR THE RED ONION SHAVE ICE:

- 1/2 red onion, diced large
- 1 cup water
- 1 red jalapeño pepper (seeded for a milder dish)
- 2 tablespoons freshly squeezed lime juice
- Pinch of salt

- FOR THE VEGAN NÚ'ỐC CHẤM:

- 1 1/2 tablespoons white soy sauce
- 1 1/2 tablespoons powdered monk fruit sweetener
- 1 1/2 tablespoons freshly squeezed lime juice

- FOR THE MANGO CHEEKS

- 4 mango cheeks (from 2 peeled mangoes)

- FOR THE GARNISHES:

- Chopped basil
- Chopped cilantro
- Chopped mint
- Chopped dill
- Reserved pickled red jalapeño

To make the pickled red jalapeño, in a bowl, combine the water, honey, rice vinegar, white vinegar, and salt, and whisk to combine well, dissolving the honey and salt. Add the jalapeño slices and stir to coat. Cover and refrigerate for at least 24 hours.

To make the red onion shave ice, in a blender or food processor, combine all the ingredients and process until smooth. Pour the mixture into a stainless-steel bowl and freeze for a few hours.

When the mixture is frozen, scrape the ice with a spoon to create fine to medium-size ice granules.

Keep frozen until ready to serve.

To make the vegan nú'ốc chấm, in a small bowl, stir together all the ingredients until the sweetener dissolves.

To serve, place the mango cheeks in a bowl, cut side down.

Drizzle a tablespoon of the nú'ốc chấm mixture over the mango and let it drip into the bowl, slightly pooling around the fruit.

Garnish with the fresh herbs and pickled jalapeño, as desired, then top with about 2 tablespoons of the red onion shave ice.