

Miele

Pork and prawn larp with raw vegetables

By Matt Stone

4 Servings

Serves

INGREDIENTS

200 grams pork mince

200 grams raw prawn flesh

2 sticks lemon grass

6 red chillies

4 shallots

8 cloves garlic

80 grams Gapi (shrimp paste)

4 coriander roots

8 snake beans

Light palm sugar

Tamarind water

Peanut oil

4 red witlof

1/2 Chinese cabbage

4 Lebanese cucumbers

Asian herbs

METHOD

- 1. To make the paste, de-seed and chop chilli. Peel and chop shallots. Wash and chop coriander root.
- 2. Halve the lemon grass sticks and keep the bottom half and chop. Toast Gapi in a pan until fragrant.
- 3. Combine all and blend to a fine paste. To cook, heat a wok. Once hot, add a splash of peanut oil.
- 4. Fry pork mince until well brown. Then tip out the wok into a bowl, discarding any extra liquid.
- 5. Heat wok again, add peanut oil and fry paste until aromatic about 3 mins. Add the prawns and finely sliced snake beans. Cook for 3 mins and add the pork. Stir well.
- 6. To season, add some finely shaved palm sugar, tamarind water, and fish sauce to personal taste.
- 7. Serve in a bowl on a platter with raw chopped vegetable around.
- 8. Eat like corn chips and salsa.