



Pork and prawn larb with raw vegetables

By Matt Stone

4 Servings

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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
½ 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.