



LAAB MOO

Preparation Time: 10 minutes

Cooking Time: 10 minutes

Ingredients:

Minced Pork - 125 grms
Rice Powder - 1tbsp
Dried chilli flakes - 1tsp
Lime Juice - 1tbsp
Shallots - 2 diced
Kaffir Lime Leaves - 3 stems removed
Thai Parsley - 3 chopped
Coriander leaf - 3 leaves chopped
Spring Onion - 1 stem, chopped
Mint - large bunch
White sugar
Salt

Cooking Instructions:

Main dish

1. Turn on low gas and add pork mince
2. Stir until cooked thoroughly
3. Allow pork to cool
4. Add rice powder and dried chilli - mix well
5. Add lime juice, sugar and salt to taste
6. Add shallots and mix
7. Add Kaffir lime leaves, Thai parsley, coriander leaf - mix well
8. Add spring onion, followed by chopped mint and stir
9. Serve on a plate garnished with mint and chilli slices