

Jing's Larb Mhoo Tord @ 5pm Saturday 12th September

Ingredients:

- 300g minced pork
- 2 tbsp fish sauce
- 3 tbsp lime juice (or around 2 limes)
- Pinch of salt
- 1 tsp sugar
- 1-2 tbsp chilli powder (adjusted as you wish)
- 2 tbsp ground toasted rice (toss the uncooked sticky rice or jasmine rice into the pan over medium-low heat, stir frequently until the grain is toasted and golden, let cool. Then grind it with mortar and pestle or with the grinder into coarse powder).
- 3 tbsp all-purpose flour
- 4 kaffir lime leaves (thinly sliced)
- 3 shallots (thinly sliced)
- Handful of coriander leaves (finely chopped)
- Mint leaves (optional)
- Gloves (optional)
- Cooking oil (enough for deep frying)
- Garnish (cucumber, kaffir lime leaves, dried chilli, long green beans, coriander, mint or lime)

Method:

In a mixing bowl, combine pork, fish sauce, limejuice, salt, sugar, chilli powder, ground toasted rice and flour together.

Add in kaffir lime leaves, shallots and coriander. Mix in well.

Heat oil in a pan for frying in a medium heat.

Roll the mixture into a ball (around 1 inch). If you do not use gloves, make sure you lightly coat your hands with oil or cold water or sprinkle some flour onto your palms to avoid mixture sticking to your hands.

Fry the meatballs over a low heat. Frequently flip the meatballs so every side is equally done until golden brown. (Approx. 5 mins).

Serve with your favourite garnish.