

Coconut Milk and Fermented Soybean Dip Recipe

(Lon Tao Jiao Recipe)

Ingredients: Serves 4

450g grated coconut or 1½ cups coconut milk

½ cup fermented soybean

3 tablespoons chopped shrimps

3 tablespoons chopped pork

4 shallots

3-5 chilies

3 tablespoons sugar

3 tablespoons tamarind juice

Method:

Add ¾ cup warm water to the coconut and squeeze out 1½ cups coconut milk. Heat the coconut milk in wok until oil comes to the surface. Strain the fermented soybean, place the solids in a mortar with 2 shallots and pound until mixed thoroughly. Mix with coconut milk in the wok over low heat. Add the shrimp, pork and chilies and cook over low heat until done. Add 2 sliced shallots, sugar and tamarind juice to taste, bring to a boil and remove from heat. Serve with fresh vegetables, such as cabbage, cucumbers and coriander.

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