

Fried Potcrust and Dip Recipe

(Khao Tang Na Tang Recipe)

Ingredients for fried potcrust: Serves 4

450g rice-pot crust

4 cups cooking oil

Ingredients for Dip:

½ cup minced pork

½ cup minced prawn (about 200g fresh prawns)

¼ cup ground roasted peanuts

1½ cups coconut milk

1 dried chili, seeds removed and soaked in water

1 teaspoon sliced coriander root

a pinch of pepper

4 cloves garlic

2 tablespoons sugar

1-2 tablespoons fish sauce

1 tablespoon thinly sliced shallot

1 tablespoon chopped fresh coriander

Method:

Place the oil in a deep wok over medium heat. When the oil is hot, fry the potcrust a few pieces at a time, turning as necessary until golden brown on both sides; then, remove from the oil and drain. Bread can also be fried crisp in this way. For the dip, pound the coriander root, pepper, chili and garlic well in a mortar. Bring the coconut milk to a boil in a wok. When some oil has surfaced, add the coriander root-pepper-garlic mixture and stir to disperse. Next, add the prawns and pork, stir well and season to taste with the sugar and fish sauce. When the dip has come to a boil once again, add the peanuts and shallots, remove from heat, and sprinkle with a little chopped fresh coriander. Serve with fried potcrust, crisp fried bread, or melba toast.

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