



OUA SI KHAI (Stuffed Lemongrass)

This deliciously fragrant dish can be made using pork, chicken, beef, fish or even tofu.

Serves 6

Ingredients

5 cloves garlic
4-6 spring onions, roughly chopped
3/4 cup roughly chopped coriander
1 kaffir lime leaf, finely sliced
1 tsp salt
200g pork minced roughly with a cleaver
10-12 lemongrass stalks
2 eggs, lightly beaten
Oil for frying

Jeow Som

12 peanuts
4 chillies
4 cloves garlic
2 lemon grass stalk
2 tbs sugar
1 tsp salt
Juice of 1 lime
4 tbs water
1 tbs fish sauce.

Method

- Pound garlic, spring onions, coriander, kaffir lime leaf and salt in a mortar and pestle. Add to meat and mix well
- Using a sharp knife and starting from 1cm from the base of the lemongrass, make a cut through the stalk lengthways, 4-5cm. Repeat many times turning the stalk around until you can push the ends together and a basket forms.
- Open the basket and insert a spoonful of the meat mixture and repeat with all lemongrass stalks. Coat in egg mixture.
- Heat the oil in a wok or deep fryer to around 170 degrees. Deep fry until golden brown and serve with Jeow Som.
- To make Jeow Som pound peanuts, chilli, lemongrass, sugar and salt in a mortar and pestle to a rough paste.
- Add lime juice, water and fish sauce, stir and adjust to taste.