

Phensiri Thai Cooking Class.

Yam makua yao

ingredients

2	Large egg plants (Chinese Eggplants)
200 g.	Pork mince
1 tsp	Soy sauce
2 cloves	Garlic mince
	Pinch of salt
12	Shrimp (size 31 -40 or any size)
3	Shallots, slice thin or ½ cup of red onion
3 tbsp	Lemongrass, slice very thin
2 tbsp	Kaffir Lime leaves, cut into thin stripes (about 4-5 leaves)
10 – 15 leaves	Mint
3	Fresh Thai chilli or Prik Kee Noo (spiciness is adjustable)
1 tbsp	Nam Prik Pao or Chilli paste with soya bean oil
3 tbsp	Lime juice
2 tbsp	Fish sauce
2 tbsp	Coconut milk

Preparation

Marinate pork with soy sauce, garlic and salt.

Roast or grill the eggplants either on charcoal or in the oven until soft and cooked. Peel the skin and cut into 1 ½ inch long. Remove to a mixing bowl.

Heat a frying pan or a small pot over medium heat. Add the marinated pork and 2 tbsp water cook until changes colour and breaking up any lumps, before pork is cooked add shrimp and cook until pork and shrimp are cooked (you can cook pork and shrimp separately also).

Making salad dressing, combine Nam Prik Pao, lime juice, chilli and fish sauce, and mix well or until Nam Prik Pao dissolved.

Combine eggplants, pork, shrimp, shallots, lemongrass, kaffir lime leaves and mints. Pour into salad dressing and mix well.

Serve with steamed rice.

