Salads / Laos

# Larb



Chopped meat with toasted rice powder, herbs and lime. The national dish of Laos.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 600 g Pork — chopped by hand
- ☐ 4 tbsp Fish sauce
- ☐ 2 tsp Toasted chilli flakes
- ☐ 4 piece Spring onions
- ☐ 30 g Coriander
- ☐ Salt — to taste
- ☐ 3 tbsp Sticky rice — raw, for the powder
- ☐ 4 piece Limes
- ☐ 4 piece Shallots
- ☐ 30 g Mint
- ☐ 300 g Lettuce and raw vegetables — to serve

## Let's make it.

01 Toast the raw sticky rice in a dry pan for ten minutes, to a deep gold, stirring.

02 Grind the cooled rice in a mortar or mill to a coarse powder.

03 Chop the pork fine with a knife, but not to a paste; the pieces should stay distinguishable.

04 Cook the meat in a pan with two spoons of water over medium heat for five minutes, breaking up lumps.

05 Take it off the heat and let it cool to warm, about five minutes.

06 Stir in the fish sauce, lime juice, chilli, shallot and rice powder.

07 Add the herbs, toss and serve with sticky rice and raw vegetables.

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