Soups / Cambodia

Samlor korko



A thick vegetable soup with toasted ground rice, pork and prahok, from a dozen vegetables.

Time 90 min **Servings** 6

What you'll need.

- [ ] 500 g Pork — diced
- [ ] 3 piece Lemongrass
- [ ] 20 g Fresh turmeric
- [ ] 2 tbsp Prahok
- [ ] 300 g Green papaya
- [ ] 150 g Yard-long beans
- [ ] 2 tbsp Fish sauce
- [ ] 60 ml Vegetable oil
- [ ] 60 g Rice — to toast and grind
- [ ] 30 g Galangal
- [ ] 5 clove Garlic
- [ ] 300 g Pumpkin
- [ ] 200 g Aubergines
- [ ] 150 g Moringa leaves or spinach
- [ ] 1 tbsp Palm sugar
- [ ] Salt — to taste

Let's make it.

01 Toast the rice in a dry pan to a deep gold and grind it to a fine powder.

02 Pound the lemongrass, galangal, turmeric and garlic into a kroeung paste.

03 Fry the paste in oil for five minutes, add the prahok and cook two minutes more.

04 Add the pork and brown it, then pour in a litre and a half of water.

05 Cook twenty minutes, then add the pumpkin, papaya and aubergine.

06 Add the rice powder, first stirred into a ladle of the broth, and cook ten minutes.

07 Add the beans and moringa leaves for the last five minutes and adjust with fish sauce and palm sugar.

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