

MIANG KUM



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Wilai Tangpraser



Reinolf Moessl

A fresh mix of lime, shallots, ginger, roasted coconut and peanuts served on a traditional Thai bitter leaf dressed in a sweet and zesty coconut and shrimp sauce.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Silver Jubilee Ceylon
Ginger, Honey &
mint

Ingredients

MIANG KUM

Filling



- Thai Bitter Leaf
- 80g Lime, peeled and finely diced
- 80g Shallots, finely diced
- 80g Ginger, finely diced
- 80g Roasted Coconut
- 100g Roasted Peanut, chopped

Sauce

- 15g Ginger
- 10g Galangal
- 10g Roasted Peanuts
- 20g Roasted Coconut
- 5g Dry Shrimps
- 30g Palm Sugar
- 15ml Fish Sauce
- 30g Coconut Milk
- 5g Shrimp Paste

Methods and Directions

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- To make the sauce, in a mortar and pestle pound the ginger, galangal, dry shrimps, roasted peanuts and roasted coconut until well combined.
- In a small pot bring to a boil the coconut milk, shrimp paste, fish sauce and palm sugar and simmer for 5 minutes.
- Remove from the heat and combine it with the pounded ingredients and cool down.