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# MIANG KUM



Food : Main Courses

## Ingredients

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

- 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.