

## RECIPE: Moo Takrai – Pork with Lemongrass

### Ingredients

100 gr minced pork  
1 clove garlic very finely chopped  
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1 stalk lemongrass very finely chopped  
3 stalks lemongrass  
1 stalk coriander sliced finely  
1 kaffir lime leaf sliced very finely  
1/4 teaspoon sugar  
1/4 tablespoon salt  
1/4 tablespoon pepper  
1/2 tablespoon soy sauce  
200gr tempura flour  
1/4 egg  
500ml cooking oil

### Preparation

Mix the pork, garlic, finely chopped lemongrass, kaffir lime leaf, coriander, sugar, salt and pepper, soy sauce and tempura flour and egg into mixing bowl. Divide into 3 portions and wrap around the lemongrass stalks. Then deepfry and serve with sweet chili sauce.