



## Miang Kham ( Spicy betel leaf snacks )

NIBBLEDISH CONTRIBUTOR

### Ingredients

Chopped Shallots

Peanuts

Thai chillis sliced thinly ( de seeded)

Roasted shredded coconut

Small lime ( with skin on) cubed

Dried shrimp

### Dressing

Please dont take this as the genuine sauce because i just added ingredients to suit, pounded it all up in a pestle n mortar and lo and behold...it was awesome.

1 chopped shallot

1 piece of galangal

1 piece of fresh ginger

1 tbsp shrimp paste

1 tbsp dried shrimps

2 tbs shredded roasted coconut

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1 small cup of water

1/2 a cup of brown sugar and a little palm sugar

Lettuce or Betel leaves or even spinach leaves

## Instructions

Its really cold here in the English lake district at the moment ( dec 09 ) so definitely not the weather for this starter i knocked up tonight. Still i couldn't resist trying it out after i sampled the "real deal" at Jim thompson house in Bangkok a couple of weeks ago.

Prepare all the filling ingredients

For the dressing, bash everything up in a pestle and mortar until a paste consistency is reached

boil the water with the sugars until dissolved and add the paste

Reduce until sticky and syrupy then cool

## To serve

Spoon small amounts of each of the filling ingredients into a lettuce leaf and top with a spoonful of sauce , wrap up and eat in one go

Let those flavours flow ;-)