



## Mekong Flavors Masterclass

### INGREDIENTS

#### Grilled chicken with Cambodian lime and pepper sauce

##### *Ingredients to marinate*

Chicken	1 kg
Lemongrass, chopped	3 tbsp
Dried turmeric	1 large pinch
Sea salt	1 pinch
Peeled garlic	2 tbsp
Ground white pepper	1/2 tsp
Fish sauce	2-3 tbsp <i>or to taste</i>

##### *Ingredients to baste*

Coconut cream	2 tbsp
Oil	1 tbsp
Turmeric powder	1 pinch

##### *Ingredients for lime and pepper sauce*

Freshly ground black pepper powder	1 tbsp
Lime juice	2 tbsp
White sugar	2 tsp
Chopped garlic	1 tsp

#### Fresh cucumber salad

##### *Ingredients for syrup dressing*

White vinegar	1/4 cup
White sugar	1/4 cup
Water	1/4 cup
Sea salt	1 pinch

##### *Ingredients for cucumber salad*

Small asian cucumbers, washed and sliced	3 or 4
Red shallots, finely sliced	4 or 5
Ginger, julienned	2 tbsp
Coriander leaves, chopped	1 large pinch



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#### Stir-fried cabbage with fish sauce, dried prawns and garlic

Garlic clove, peeled	1 tbsp
Salt	1 pinch
Oil or lard	1 to 2 tbsp
Cabbage leaves, torn (wilted is best)	300g
Dried prawns	2 tbsp
Water	1/4 cup
Fish sauce	2 tbsp
White sugar	1 pinch
Ground white pepper	1 pinch

#### Mango and sticky rice

##### *Ingredients for sticky rice*

Sticky rice	1 cup or 250g
Pandan leaves	2
Coconut cream	1/2 cup
Castor sugar	1/2 cup
Salt	1 pinch <i>or to taste</i>
Ripe mangoes	1 or 2
Sweetened coconut cream	3 or 4 tbsp

##### *Ingredients for sweetened coconut cream*

Rice flour	1 tsp
Coconut cream	1 tbsp
Salt	1 pinch
Pandan leaf	1
White sugar	1 tbsp <i>or to taste</i>
Coconut cream	1/2 cup