

Steamed Curried Pork Recipe

Ingredients for spice mixture: Serves 4

5 dried chilies, seeds removed and soaked in water
3 garlic bulbs
2 tablespoons finely sliced galangal
2 tablespoons finely sliced lemon grass
1 teaspoon finely sliced kaffir-lime rind
2 teaspoons finely sliced coriander root
5 peppercorns
½ teaspoon salt
1 teaspoon shrimp paste

Other ingredients:

450g pork (can be chicken or filleted fish - depending on individual preference)
3 tablespoons fish sauce
1 egg
2 cups coconut milk
1 teaspoon rice flour
2 cups sweet basil leaves (horapha)
2 tablespoons finely chopped coriander greens
1 finely sliced red chili
3 tablespoons shredded kaffir-lime leaves

Method:

Pound the spice mixture ingredients well in a mortar. Chop the pork but not too finely; if chicken is used, cut it into small pieces; if fish is used, cut the fillets into thin slices. Skim ¾ cup coconut cream from the coconut milk, add rice flour, bring to a boil, remove from the heat, and set aside for topping. Stir 1 cup coconut milk with the pounded spice mixture, add the meat or fish, the egg, the fish sauce, and then the remaining coconut milk a little at a time. Add ½ cup basil leaves, 1 tablespoon coriander greens and 2 teaspoons kaffir lime leaves and stir to mix in. Place the remaining sweet basil leaves in the bottom of custard cups, fill each cup with the mixture, and steam for 15 minutes. Remove the cups from the steamer, top each one with some of the boiled coconut cream and a little coriander greens, kaffir lime leaves and sliced chili, return to the steamer to steam for one minute, and then remove from the steamer. Shredded cabbage may be substituted for sweet basil leaves.