

## Thai sago dumplings

A favourite street food in Thailand – salty sweet spicy savoury goodness!

Dough :

1 cup of sago.

½ cup just boiled water

Tapioca flour or corn flour for rolling and dusting.

Make the dough first, put the sago in a sieve and rinse with hot water, strain immediately and put into a bowl. Stir in the ½ cup of just boiled water, stir well, cover with plastic wrap and leave for 1 hour.

Filling:

1tbs canola oil

1.5 tsp minced coriander root or just use the thicker stems from the packet of coriander.

1tsp minced garlic

90gms minced pork or chicken

2 tbs brown shallots chopped

2.5tsp fish sauce

2tbs brown sugar

2 tbs chopped roasted peanuts

Salt and white pepper to taste.

To serve – lettuce leaves, mint leaves, fresh chilli and garlic oil.

Heat a large fry pan and cook off the coriander and garlic until just golden, then add the pork and shallots and mash the meat until it is all separated. Now add the rest of the ingredients and cook until the pork has browned slightly and the mixture is dry. Season to taste, it should be salty and sweet and nutty. Cool.

Now tip the dough out and with really wet hand give it a good knead. Roll it into 2 logs and cut into 11 pieces each rolled into balls. No dry your hands completely and dust with tapioca flour.

To roll, make an indent with your finger and make a little cup, fill with a teaspoon of filling, pressing it in with the back of the spoon, close the dumpling and repeat.

Using a micro plane grate 3 cloves of garlic into 50ml of rice bran or canola oil and cook until the garlic is slightly golden – remove from heat and pour out of the sauce pan or it will keep cooking. Reserve for serving.

Steam for 20 minutes, allow to cool slightly. They will be super sticky so handle with wet hands.

Place on a lettuce leaf, top with 2 mint leaves, a slice of fresh chilli and some fried garlic oil.