



Naem Khao



Cooking ingredients

- 3 cups of jasmine rice cooked
- 1 whole coconut freshly grated
- Cooking oil

Salad

- 2 cups of Lao sour pork sausage, Som Moo, shredded into bite size pieces, supplement with ordinary pork sausage if needed.
- 3 pickled garlicks, minced
- 1 lime, juiced
- 2 tablespoons of fish sauce
- 1 tablespoon of sugar
- 1 onion, sliced
- 1 shallot, sliced
- 3 green onion, chopped finely
- 1 cup of cilantro, chopped finely
- ½ cup of hot mint, chopped finely
- ½ cup of regular mint, chopped finely
- ¼ cup roasted peanuts

Garnish

- Fresh vegetable to serve
- Fried dry chilli (optional)
- Lettuce leaves



Naem Khao Instructions



how to

- Instructions for Making Laos Coconut Rice Salad
- Slice the onion and shallots thinly. Let them soak in an ice water bath while preparing the rest of the meal.
- Grate the coconut. Put in a large bowl.
- Add the coconut in a large bowl. Add the rice. Using your hands, mix the coconut and rice together.
- Roll the mixture to form 2-inch rice ball croquettes.
- Heat up the cooking oil in a pot or pan.
- Beat two eggs and a large bowl. Dip the balls into the egg mixture. Then, drop the balls into the cooking oil.
- Once cooled, break apart the rice balls and add into a larger bowl.
- Drain the onion and the shallots.
- Make sure you tear the pork sausage up into small pieces. You can use a knife too, but the traditional method is tearing
- In the large bowl, add in the onion, shallots, sour pork sausage, pickled garlic, lime juice, fish sauce, sugar, coriander, hot mint, regular mint.
- Top with peanuts. Serve with lettuce, dry chilli, and other fresh vegetables.