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Posted on 17 September 2012  
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# Kung Yang Sot Makham Piak

## Ingredients

1fl oz. oil  
3 cloves garlic, finely chopped  
2 shallots, thinly sliced  
3 tsp. coriander root chopped  
0.5fl oz. water  
0.5oz. sugar  
½ tsp. salt  
3-4 tsp. dried chili flakes  
1fl oz. tamarind juice  
1fl oz. fish sauce  
handful fresh coriander, chopped  
1lb. lobster

### Servings

4

### Person

### Preparation Time

20

min

### Cooking Time

1

hr

## Preparation

- 1 In a wok stirfry the shallots, garlic and coriander root until they are golden in colour. Remove from the wok and set to one side
- 2 Return the wok to the heat and to it add the water, sugar, salt, chili, tamarind juice and fish sauce. Bring the sauce to boil mixing all the ingrediends together thouragly. When the mixture begins to boil remove it from the heat
- 3 Broil the lobsters for a few minutes and arrange the on plates. Sprinkle the fried mixture onto them. Then pour the sauce over them. Garnish with the chopped coriander generously and serve.

## Cooks Note

Preparation time: 20 minutes; Cooking time: 1 hour; Serves 4

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