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by ewfood

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 thouraghly. 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