



Spicy minced pork and mushrooms with quinoa grilled in banana leaves



Chef ML Sirichalerm Svasti (McDang) (Thailand)

Serves: 4

Ingredients:

8 banana leaves for wrapping
(or lotus leaves)
20 bamboo skewers

For the paste

10 garlic cloves
15 Thai chillies
2 stems lemongrass

For the meat mixture

2 cups minced pork
3 tbsp soy sauce
1 cup oyster mushrooms
2 cups black quinoa
(or other available colour)
5 cups water
½ cup light dairy cream
1 tbsp butter

For the garnish

4 boiled eggs
½ cup long, fresh chillies
(red, yellow and green)
½ cup Thai basil leaf.

Preparation:

- Soak the quinoa for a few hours and rinse.
- Heat a pan, add the quinoa and slowly pour in water while stirring. Add more water as the water evaporates. At the end of cooking, add the cream and butter.
- For the paste, crush the garlic, chillies and finely chopped lemongrass in a mortar until you have a paste.
- In a bowl, mix 2 tablespoons of the paste with the minced pork, soy sauce and mushrooms, previously torn into pieces by hand. For a less spicy dish, reduce the amount of paste
- Place two banana leaves one on top of the other to wrap the ingredients.
- For each portion, place four or five slices of chilli in the centre of the banana leaves, and two egg halves, face down. Sprinkle with Thai basil leaf and cover with ½ cup of the minced pork mixture.
- Add ⅓ cup of cooked quinoa onto the minced pork mixture.
- Wrap everything with the banana leaves and secure with bamboo skewers.
- Grill the banana leaf wraps at low heat until the pork is cooked. You can also steam.
- Serve hot.



Tip:

In the recipe you can use other types of meat or rice instead of quinoa.