

LAMB LARB

PREP TIME 15 MIN | COOK TIME 20 MIN | SERVES 10

Method

1. Heat a wok over medium-high heat. Add rice and cook, stirring, for 3-4 minutes or until a deep golden brown. Transfer to a mortar and pestle (or small food processor) and gently pound until crushed. Set aside.
2. Heat half the oil in a wok over high heat until just smoking. Add lamb and cook, stirring with a wok charm or metal spatula to break up any lumps, until lamb changes colour and begins to brown. Remove lamb, set aside. Return wok to the heat, add remaining oil, garlic and ginger, stir to combine. Add chilli and lemongrass, cook, tossing, for 2 minutes or until aromatic. Return lamb mince to the wok. Stir to combine well. Add fish sauce and sugar, stir to combine. Remove from heat. Add the eschallots, green onions, coriander and mint and gently toss to combine. Add lime juice. Fold bean sprouts through.
3. Place lettuce on serving plates. Spoon lamb mixture among serving bowls. Top with toasted rice. Serve immediately.

Ingredient List

Lamb

- 1.5kg lamb mince

Other Ingredients

- 150g jasmine rice
- 60mls peanut oil
- 25g garlic cloves, crushed
- 60g ginger, finely grated
- 75g long red chillies, seeded, finely chopped
- 60g stalks lemongrass, white part only, chopped
- 50mls fish sauce
- 30g brown sugar
- 125g eschallots, thinly sliced
- 300g green onions (shallots) thinly sliced on the diagonal
- 150g coriander leaves
- 100g mint leaves
- 60mls lime juice
- 110g Bean sprouts
- Baby coz lettuce leaves to serve

