



Lotus stems salad with prawns and pork

Gỏi ngó sen

Ingredients - Serves 4

Dressing

- 1 tablespoon sugar
- 1 tablespoon lemon juice ("nước chanh")
- 1 tablespoon fish sauce ("nước mắm")
- ½ teaspoon of chopped long chili and garlic (A pinch of salt optional)

In a bowl add lemon juice, sugar and fish sauce. Whisk until sugar is dissolved completely.

Then add about ½ teaspoon of chopped red long chili (medium spicy), shallots and garlic. Taste it first and adjust with salt, chili or garlic as your convenience.

Salad

- 150 g white radish and carrot pickled
- 200 g fresh lotus stems ("ngó sen"), washed and cut into 5 cm lengths

Pickled lotus stems and carrots:

In one bowl, add 4 tablespoons rice vinegar, 4 tablespoons sugar, 4 tablespoons water, 4 pinches salt and stir well. Add lotus stems and carrots mix with the mixture and keep cool about 45 minutes or 1 hour.

- 150 g prawns, deveined, cooked and peeled
- 100 g lean pork, cooked and thinly sliced
- ½ onion, peeled and thinly sliced ("hành tây")
- 20 leaves Laksa leaves ("rau răm") finely chopped

Garnishing

- 1 tablespoon unsalted crushed peanuts (groundnuts)
- 1 teaspoon fried shallots ("hành tím phi")
- Shrimp crackers, deed fried: optional

Method

If you are not living in Asian country you can find lotus stem in jar or replace by palm heart or bamboo shoots.

Drain the lotus stem, carrot and then combine all salad ingredients prepare as above, and mix well.

Add salad dressing and toss gently.

Arrange the salad on a serving plate. Garnish with crushed peanuts and fried shallots.

Serve immediately with the fish sauce and shrimp crackers on the side.