



KAO KLOOK GAPI MOO WARN

fried rice with shrimp paste and sweet pork

ข้าวคลุกกะปิ-หมูหวาน

desired result: the rice is soft with even colors and fragrant from the shrimp paste. The texture is not too soggy yet perfectly moist. The sweet pork is tender and succulent.

5 cups cooked jasmine rice
1 cup sweet pork
½ cup peeled sour green mango, chopped
½ cup peeled shallots, thinly sliced
¼ cup dry shrimp, finely pounded
1 tablespoon fish sauce
1 tablespoon sugar
3 tablespoons shrimp paste
2 tablespoons lime juice
1½ tablespoons peeled garlic, finely chopped
2 tablespoons vegetable oil

sweet pork:
350 grams pork belly or other fatty parts
¼ cup palm sugar
3 tablespoons fish sauce
2 tablespoons water

thinly sliced omelet:
1 egg, beaten
1 teaspoon vegetable oil

To make the sweet pork, clean the pork and put into a pot with water (weigh the pork down with something heavy so the pork stays submerged in the water) and put on high heat. Once the pork is cooked, drain and allow the pork to cool before slicing into small pieces.

In a saucepan, heat the palm sugar until brownish then add fish sauce, water and the sliced cooked pork. Cook over low heat until the sauce thickens and the pork is glazed. Turn off the heat.

To make the omelet, heat the oil in a saucepan on medium heat. When the oil is hot, add the beaten egg into the middle part of the pan. Tilt the pan around and allow the egg to thinly coat the pan. When the egg is cooked, roll and remove from the pan. Allow the omelet to cool before slicing the roll into thin slices (once sliced, the egg strips should not be left out for too long or they might go dry and harden).

In a mixing bowl, mix the shrimp paste with 3 tablespoons of water. Heat the vegetable oil until quite hot, then add chopped garlic and fry until fragrant, stirring occasionally. Add the shrimp paste mixture into the pan and stir.

Add sugar, fish sauce and lime juice into the pan and stir. Add the dry shrimp and reduce the heat. Add the cooked rice, shallots, sweet pork and stir. Sprinkle the sour mango and turn off the heat. Stir well.

Serve kao klook gapi on a plate and top with strips of omelet, garnished with cucumber, thinly sliced shallots and fried dry shrimp. If desired, you may add chilies and lime wedges.

tips: green mangoes and shallots enhance the overall flavor of kao klook gapi.