



SALAD TALAY-SARB (TAO-KUA)

southern-style pork salad with tofu, eggs, and rice noodles

สลัดทะเลสาบ (เต้าคัว)

desired result: the pork meat is succulent and the organs are perfectly cooked. This dish is not too spicy nor too sweet. The dressing is condensed and sticky.

½ cup boiled pork meat, thinly sliced
½ cup boiled pork belly, thinly sliced
½ cup cooked pork heart, thinly sliced
½ cup cooked pork lung, thinly sliced
1 firm white tofu
5 boiled eggs
2 cups fresh bean sprouts, roots removed
2 cups morning glory, torn into small pieces
1 cup cucumber, peeled, deseeded and sliced into 1½ inch long pieces
200 grams dry rice noodles
2 cups vegetable oil for frying

dressing:
2 tablespoons fish sauce
4 tablespoons palm sugar
1 teaspoon dark soy sauce
¼ cup water
1 teaspoon ground sea salt
¼ cup vinegar
10 green and red bird's eye chilies, lightly crushed
1 ½ tablespoon garlic, grounded

deep-fried small shrimp:
300 grams small or white shrimp, washed
1 cup all-purpose flour
½ cup rice flour
½ teaspoon sugar
½-¾ cup cold water
3 cups oil for deep-frying

To make the dressing, mix the water, sugar, fish sauce, dark soy sauce, and salt together over low heat. Stir until all ingredients turn slightly thick then add the vinegar. Once the mixture starts to boil, remove from the heat and mix in the crushed chilies and ground garlic. Season to taste.

To make deep-fried small shrimp, mix the all-purpose flour, rice flour, salt and sugar together in a mixing bowl. Slowly add the cold water and mix until well blended and thick. Add the small shrimp into the flour mixture and coat. Put the oil on medium heat. Once the oil is hot, spoon the shrimp and flour mixture into the hot oil and fry in batches. Once golden, remove from the oil and drain.

Clean the tofu and drain, then chop into 1 centimeter-thick pieces. Pour the oil into a pan. Once the oil is hot, fry the diced tofu until golden. Drain and set aside.

Blanch the bean sprout and morning glory in boiling water and shock with iced water. Allow to drain.

Peel the boiled eggs and cut into 1 centimeter-slices or wedges.

Blanch the dry rice noodles in boiling water. Remove and shock in cold water, then drain and cut the noodles into short strips.

Arrange all of the prepared ingredients onto a plate and drizzle with the dressing. Garnish with deep-fried small shrimp.