THAILAND / 48 HOURS IN BANGKOK

SALMON LARB

A salmon larb from Audrey Cafe and Bistro in Bangkok: salmon dressed with palm sugar, fish sauce, chilli and lemon, then finished with roasted rice powder. It is salty, sour and hot, as larb should be.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
2	20 min	10 min	30 min	Easy	Hot

INGREDIENTS

FOR THE ROASTED RICE POWDER

- 2 tbsp sticky rice
- 1 slice galangal
- 2 kaffir lime leaves
- 1 lemongrass stalk, finely sliced

FOR THE LARB

- 1 tbsp grated palm sugar
- 2 tbsp fish sauce
- 1 tsp dried chilli flakes
- 3 tbsp lemon juice
- 1/2 red onion, thinly sliced
- 2 spring onions, sliced
- 250 g salmon fillet, diced or lightly poached and flaked
- 1 tbsp roasted rice powder
- 1 dried chilli, deep-fried, to garnish
- Fresh herbs and lettuce leaves, to serve

METHOD

MAKE THE ROASTED RICE POWDER

1. Dry-roast the sticky rice with the galangal, lime leaves and lemongrass in a pan over medium heat for 5 to 6 minutes, until the rice is deep golden and smells nutty. Pound or grind to a coarse powder.

MAKE THE DRESSING

2. In a bowl, stir the palm sugar, fish sauce, chilli flakes and lemon juice until the sugar dissolves. Add the red onion and spring onions.

DRESS THE SALMON

3 Add the salmon and fold gently so it does not break up. Add the roasted rice powder and fold once more.

4 Taste and adjust. It should be salty first, then sour, then hot.

SERVE

5 Pile onto a plate with the fried chilli on top and serve with lettuce leaves and herbs.

USEFUL SHORTCUTS FOR HOME COOKS

Use sushi-grade salmon if you want it raw, or poach it for 2 minutes in simmering water and flake it for a cooked larb.

Roasted rice powder keeps for a week in a jar. Make double.

Dress the salmon just before eating so the lemon does not cook it through.

At Audrey Cafe and Bistro in Bangkok, Khun Apple sets Will a test. She lays out the ingredients, tells him the dressing is all about salty, sour and hot, and watches him rebuild her salmon larb without a recipe.Will mixes palm sugar, fish sauce, chilli powder and lemon, then folds in red onion, spring onion and salmon. Roasted sticky rice...