



## MOK PLA

### *Chef Pavy Keomaniboth*

## INGREDIENTS

- 1 lb. filet of fish with lots of fatty tissue (I used grouper cut into 4 – 4oz. pcs. Per pouch)
- 3 Tbsp. Thai Red Curry Paste
- 2 Cp. coconut milk
- 1.5 oz Thai basil (leaves picked)
- 2 Tbsp. fish sauce
- 1 Tsp. palm sugar
- 1 Tsp. Salt
- 1 Tbsp. minced cilantro leaves
- 1 small red chili or to preference on spice level
- 2 Tbsp. kaffir lime leaves
- 2 stalks Green Onion
- 1 stalk Lemongrass (Minced)
- 1 Tbsp. Fresh Dill (Chopped)
- 8 (8" x 8") cut banana leaves

## METHOD

- Lay out two square pieces of banana leaf per fish pouch (outer leaf veins running horizontally, inner leaf veins running vertically on top);
- Place a ladle full of coconut milk and herb mixture on top of fish in the center;
- Fold the bottom edge of leaves up to meet the top edge;
- Pinch the top and fold the left side in, then wrap the triangular shaped edges around the main parcel;
- Repeat for the right side;
- (Optional) Wrap an extra strip of banana leaf (approx. 30 x 4 cm / 11 x 1.5 inch) around the bottom of the wrapper to strengthen the parcel;
- Pin the tops together with a bamboo toothpick or skewer;
- Place pouches in a preheated steamer and cook for 25 – 30 minutes;
- Remove from steamer and enjoy with sticky rice or over Jasmine rice.