

Traditional Cambodian Noodle (Nom Banh Samlor Khmer)

Instructions:

1. Boil a pot of water and put the fish into the boiling water until its cooked and remove the fish to cool.
2. Slice the lemon grass thinly.
3. In a mortar, pound the kachai roots, tumeric powder, garlic, chilli, salt and sugar into a paste.
4. Add the fish into the mortar and pound it with the paste until it is well mixed.
5. Put the paste into the heated saucepan on the stove and add the fish paste (prahok) and fish sauce to stir.
6. Let it cook and adjust the taste according to your preference.
7. Serve with khmer-style rice noodle (nom bonh-chokk)

Serving: 2 persons

Note: Served best with khmer vegetables like banana flower, green papaya, string beans, cucumbers, bean sprouts, and many other greens.

"I hope you enjoy this Nom Banh Samlor Khmer recipe that I specially prepare for you. Thank you for feeding Riverkids children to give them a better future."

- Socheata

Recipe donated by San Socheata, a Cambodian living in Singapore.

Ingredients:

500g of fish fillet
½ cup of coconut milk
3 kachai roots
2 lesser ginger
1 bilk garlic
½ teaspoon of tumeric power
2 stalks of lemon grass
A handful of roasted peanuts
A spoon of fish paste
2 teaspoons of sugar
2 tablespoons of fish sauce
1 teaspoon of salt
4 cups of water



"Thank you donors for feeding me for the past one year. My sister and I can go to school with a full stomach!"

- Riverkids children