



Lahpet Thoke

Tea Leaf Salad

DIRECTIONS

1. Combine all ingredients in a large bowl, and mix well.
2. Divide between two plates and serve with garnishes.

To make fried garlic, slice lengthwise as many cloves of garlic as desired. Sauté slowly in a little peanut oil until garlic is lightly browned on both sides. Remove from oil and place on paper towels to drain. Store in a tightly covered container.

INGREDIENTS

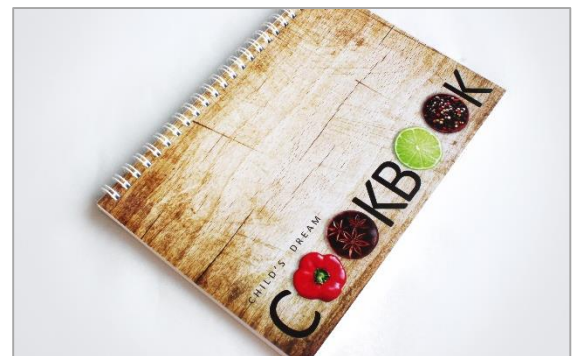
- 60 to 120 gr fermented tea leaves
- 100 gr shrimp paste
- 100 gr peanut oil
- 2 tomatoes
- 24 green bell peppers, thinly sliced
- 24 red bell peppers, thinly sliced
- 200 roasted peanuts
- 2 fried garlic
- 2 tsp toasted sesame seeds
- 2 to 3 tsp lime juice
- 1/8 to 1/4 tsp salt, hot or mild
- Coriander leaves, sliced fried garlic and whole green chilies for garnish.

USD 25

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We at Child's Dream love food that can be joyfully shared among friends. We have collected our favorite recipes and designed this wonderful booklet for you.

Each and every one in the Child's Dream team has contributed their favorite recipe in order to create our unique Child's Dream Cookbook. From 'Sweet Leaf with Ant Eggs', traditional 'Bündner Pazöggel' or Thailand's famous 'Som Tam' (Papaya Salad) to Myanmar's 'Tea Leaf Salad' and 'Pigs in a Blanket', this cookbook contains a great collection of starters, main dishes and desserts from all over the world.



CHILD'S DREAM COOKBOOK

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