

Lemongrass Shrimp wrapped in Banana Leaves – serves 4 persons

200 grams of	Peeled and De veined Shrimp
2 stalks of	Lemongrass
2	Shallots
1 clove of	Garlic
1/2	Fresh Chilli
½ teaspoon of	Pepper
½ teaspoon of	Salt
½ teaspoon of	Sugar
2 teaspoons of	Vegetable Oil
2 large	Banana Leaves (or similar)

Lime dipping sauce

1 tsp of salt
1 tsp of black ground pepper
1 tsp of fine sugar
Juice of 1 lime
Mix together

Peel lemongrass and remove stalk – cut into very thin strips and put in mortar. Cut shallots, garlic, and chilli into small pieces and add to mortar. Add salt, pepper and sugar, and pound mixture with pestle until finely grounded. Add oil.

Soften banana leaves over an open flame ready for rolling. Place large leaf underneath the smaller leaf. Put mixture at top end of small leaf and fold into square package, then do the same with the big leaf – after rolling you can tie the package using wire.

Place on barbecue and grill each side for 7 minutes. If using an oven griller allow 10 minutes for each side.

Serve with steamed rice.