Mmmmh!

Golden triangle with a papaya salad

Ingredients

For the golden triangles
600 g veal and pork mince
80 g frozen peas
40 g red bell pepper brunoise
4 tbsp chilli paste
4 tbsp vegetable oil
4 tbsp fish sauce
1 pack of wheat flour dough sheets for frying 25/25cm
Edible glue or 2 egg yolks

For the papaya salad
60 g unsalted peanuts
4 large red chillies
80 g French beans or a shallot in winter
4 cloves of garlic
4 limes
6 tbsp fish sauce (nam pla)
1 tbsp of shrimp paste
1 tbsp of honey
2 green papaya
1 cucumber
2 spring onions
100 g soy bean sprouts
1 bunch of mint
1 bunch of coriander
1 head of romaine lettuce
150 g cherry tomatoes

Persons: 10

Cooking time: 20 min.

Preparation time: 40 min.

Instructions

For the golden triangles:

Heat the chilli oil for 2 to 3 minutes in hot vegetable oil. Leave to cool and reduce the heat by adding the fish sauce.

In a large bowl, mix the meat with the sauce, add the red bell peppers and finally the peas.

Divide the wheat flour sheets into 4 pieces to obtain strips of +/- 5 cm by 25 cm.

Fold the bottom edge over, and place 1 heaped tsp of filling in the corner. Fold the dough into a triangle until the end of the strip. If necessary, use scissors to trim off any excess (if necessary seal it

with some egg yolk) to close the triangle. Gently press it to distribute the filling.

Deep-fry the golden triangles.

For the papaya salad:

Roast the peanuts on a baking sheet until they turn golden-brown. Then grind with a mortar and pestle.

Prepare the chilli paste: split the chillies lengthwise, then deseed. Peel and degerm the garlic. Place the chillies, the garlic and the green beans in the bowl of your blender. Mix roughly. The idea is not to obtain a homogeneous paste.

Prepare the sauce: juice the limes. Pour 3 tbsp of lime juice in a bowl and add 2 tbsp of fish sauce. Taste and correct the sour-salt ratio. Then add the honey and the shrimp paste and beat briefly.

Peel the papaya, quarter and deseed it. Slice it into fine ribbons. (If the papaya is not too ripe, you can also grate the flesh).

Rinse the cucumber, halve it and deseed it with a teaspoon. Cut into thin sticks. Finely slice the onions. Halve the cherry tomatoes.

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Tear the mint and coriander leaves from the stalks and chop finely. Set aside some of the leaves to garnish the plates.

In a large salad bowl, mix the vegetables, the herbs, the papaya and 2 to 3 tbsp of chilli paste. Mix, then pour over the sauce.

To plate, arrange a pretty lettuce leaf on your plate, and garnish with coriander and mint leaves and the roasted, ground peanuts.