

LOOK CHIN (MEAT BALLS)

Serving 8

INGREDIENTS:

500 g mince pork meat

1 tablespoon salt

2 eggs

2 dl coconut milk

sauce:

1 red onion

3 pieces of garlic

1 dl soya

3 small red chilies

fresh ginger

100 g sugar

PREPARATIONS:

- 1. Blend the meat with salt, add eggs and then coconut milk. Roll the meat to smalls meatballs in size of golfballs, boil them in hot water for about 4 mins.*
- 2. Chop chili and ginger fine.*
- 3. Chop the onion and garlic and fry on a pan until they are transparent, then add soya, heat up and then add chili, ginger and sugar. Now turn the meatballs in the sauce and ready for serve.*