

## **MOO PING DIP**

### **Serving 8**

#### **INGREDIENTS:**

*2 tablespoons thinly sliced shallots*  
*2 tablespoons coarsely chopped cilantro*  
*2 tablespoons tamarind paste*  
*1 tablespoon fish sauce*  
*1 teaspoon palm sugar*  
*1 teaspoon dried chili flakes*  
*1 tablespoon toasted rice powder*  
*1 tablespoon water*

#### **PREPARATIONS:**

1. *Prepare the tamarind paste by mixing wet tamarind block with water. Mash with your fingers until a thick paste is formed, then strain to remove the seeds and veins.*
2. *Prepare the toasted rice powder by slowly toasting of Thai sticky rice over low heat until it is rich, golden brown in color and has a toasted aroma. Grind into a powder using a mortar and pestle or coffee grinder.*
3. *Slice the shallots into small, thin pieces and coarsely chop the cilantro.*
4. *Mix the tamarind paste, water, fish sauce, and palm sugar in a bowl. Continue mixing until the palm sugar is completely incorporated into the liquid.*
5. *Add the rest of the ingredients. Taste and adjust the flavors according to your preferences.*
6. *The primary flavors should be sour, spicy, and salty.*