



New India Food Store

Gateway to Real Indian Taste

Laing RECIPE

(Estimated cooking and preparation time: 30 minutes)



Cooking Instructions

- 1) In a casserole, sauté garlic, ginger and onions then add the pork.
- 2) Mix in the gabi leaves.
- 3) Pour in the coconut milk (gata) and bring to a boil then simmer for 15 minutes.
- 4) Add jalapeno, bagoong, salt and MSG and simmer for another 5 minutes.
- 5) Add the coconut cream and continue to simmer until oil comes out of the cream.
- 6) Serve hot with plain white rice.

Ingredients

25 pieces gabi (taro) leaves, dried and shredded
1/2 kilo pork, diced
1/4 cup shrimp bagoong
5 cloves garlic, minced
2 red onions, chopped
2 tablespoons ginger, minced
5 jalapeno pepper, sliced
1 cup coconut cream (katang gata)
2 cups coconut milk (gata)
1/2 teaspoon monosodium glutamate (MSG)
2 tablespoons of oil
1 teaspoon salt