

CHEF SIMMER SAUCE

MALAY COCONUT CURRY SAUCE

Lamb Mince Sang Choi Bao

Handcrafted by Chef Mal Chow



Ingredients

Canola Oil, Lettuce cups, herbs, roasted peanuts,
lamb mince, bean shoots, curry sauce

Steps

- In a saucepan, add oil and sauté 500g mince. Break mince up slowly.
- When it starts browning add 1 pack curry sauce. Cook for 5 minutes.
- Place onto serving bowl.
- Add mince to lettuce cup and bits of herbs on top, as well as bean shoots.
- Finish off with roasted peanuts

