



CHEF MAGNUS NAESS'

THAI LAAB TACOS

WITH PURPLY MINCE

PURPLY "THAI LAAB TACOS"

For approx. 100 people

You will need:

5 kg Purply mince
100 g garlic, crushed
150 g peanuts (preferably unsalted), roughly chopped
50 g coriander (cilantro), chopped
50 g mint, chopped
100 g mild green/red chili, thinly sliced
300 g spring onions, sliced

For the dressing:

2 dl fish sauce
3 dl freshly squeezed lime juice
1 dl light syrup or honey (to balance the acidity)
2 tbsp chili flakes (alternatively sambal oelek)
Salt to taste (balance against the fish sauce)

For serving:

Approx. 2 kg romaine lettuce / heart of romaine or similar cup-shaped lettuce (approx. 2-3 leaves per person)
Jasmine rice

Note: *Laab traditionally contains roasted rice powder (toasted golden in a pan and then crushed in a mortar), added at the very end before serving. In large-scale food service, this can carry a risk of very hard pieces remaining. If you still want to make 100% authentic laab, look up a recipe for "khao khua." Otherwise, use this tooth-friendly alternative: Approx. 70/30% popcorn and crispy fried onions, blended into a sprinkle using a food processor. Allow approx. 80 g total weight per 100 servings.*

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Method:

1. Mix the dressing and set aside.
2. Fry the Purply mince until very crispy in a pan or on a griddle using rapeseed oil. Chop it into suitable bite-sized pieces during frying. Add the garlic at the very end. For extra crispiness, finish the mince in the oven at 200°C for approx. 12 minutes.
3. Once the mince is ready, transfer it to a container and mix with the chopped ingredients and the dressing.
4. Serve lukewarm with the accompaniments: sticky rice (jasmine rice), a rich and creamy dressing, and cup-shaped lettuce leaves on the side to use as "taco shells."
5. Alternatively, serve pre-assembled in the lettuce leaves to better control portion size.

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