

BANGING CHICKEN LAHPET WRAP



DRESSING Soy sauce, honey, lime, toasted sesame oil, fish sauce

INGREDIENTS

Fresh SweetCorn	2no.
Flour	500 gram
Corn oil	100g
Chicken Meat	600g
Lahpet (Tea)	100g
Garlic	3 clove
Chilli.	2 no.
lime	1 no.
egg	1 no.
Mint	20g
Carrots	2no.
Red Onion	1no.
Courgette	1no.
Crunchy Beans and Nuts	10g

METHOD :

For Homemade Tortilla

1. Pit the fresh sweet corn and pound until it's become smooth corn paste.
2. Mix all the flour, corn paste , corn oil , and salt .
3. Add the water a little by little and mix until it becomes dough form.
4. Cover and Rest the dough for at least 2 hours.
5. Divide the dough 70g each.
6. Roll out the dough round shape(look like the pizza) and Pangrill with low fire.

For Lahpet Chicken Kebab

1. Chop the chicken meat and put in a bowl.
2. Pound the lahpet(tea) together with garlic, fresh chilli until it becomes paste and marinate with lime juice and salt.
3. Place chicken and lahpet in a medium bowl ,add half the egg and salt , pepper and chopped mint.
4. Add 2 tablespoons of cornstarch to the Chicken Lahpet mixture.
5. Attach to Skewer and grill until the meat is well cooked.

Making the Tortilla Wrap

1. Place the pan grilled tortilla bread on the chopping board. Spread the Mayonnaise on the bread and place the slaw (cabbage, onion, courgette). If you want more hits to your mouth, you can add a slice of gherkin and jalapeno.
2. Place the Chicken Kebab and lahpet on the veggies then wrap the tortilla

