

Kampot Pepper Mini-Cook Book



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Recipe Ideas

BEEF LOK LAK

**KAMPOT PEPPER ICE-CREAM
WITH FRUIT**

LEMON CHICKEN

**STRAWBERRY RHUBARB
PIE WITH A TWIST**

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Beef Lok Lak

Ingredients:

- Sirloin Beef OR Wagyu beef
- Fish sauce
- Oyster sauce
- Garlic cloves
- Soy Sauce
- Salt
- Sugar

Side -

- Lettuce or coleslaw
- Tomatoes
- Onions

Dipping Sauce -

- Lemon
- Kampot Pepper
- Salt



1. In a large bowl, mix beef with soy sauce, oyster sauce, sugar, fish sauce, ground black pepper and garlic. Marinate for at least one hour.

2. Make dipping sauce, combine ingredients in a small bowl-set aside.

3. Begin to serve dinner plates with sliced tomatoes, lettuce and onion. Set aside.

4. Heat the vegetable oil in a wok or large frying pan over high heat. Add the beef and spread out in the pan. Sear until light brown. Add the onions and toss through for a few seconds. Then, turn off heat & let the meat rest.

KAMPOT PEPPER ICE- CREAM WITH FRUIT

Ingredients:

- 1½ cups heavy cream
- 1½ cups whole milk
- 2 teaspoons vanilla extract
- ⅛ teaspoon sea salt
- Kampot Pepper

Garnish -

- Strawberry



1. In a medium saucepan, combine the cream, milk, sugar, vanilla, and salt. Warm over medium-low heat, whisking often, for 5 minutes, or until the sugar dissolves and the mixture is warmed through.
2. Add in the pepper right at the very end (grinded pepper).
3. Pour into a heatproof bowl, cover. Then, chill for 2 hours or overnight.
4. Remove the chilled ice cream base from the fridge and whisk well. Churn in an ice cream maker according to the manufacturer's instructions, typically 20 to 30 minutes. The ice cream will be soft after churning. For firmer ice cream, transfer to an airtight container and freeze for 2 to 4 hours before serving.
5. Garnish with strawberries

LEMON CHICKEN

Ingredients:

- 2 large boneless skinless chicken breasts
- Salt & pepper to taste
- 1/4 teaspoon garlic powder
- Flour for dredging
- 1 tablespoon olive oil
- 3 tablespoons butter divided
- 1/2 cup chicken broth
- 2 tablespoons lemon juice + zest of 1/2 lemon
- Chopped fresh parsley optional, to taste

Garnish -

- Kampot Pepper



1. Cut your chicken breasts in half lengthwise so you have thinner cutlets. Sprinkle them with salt, pepper, and garlic powder. Cover them in flour.
2. Add the olive oil and 1 tablespoon of the butter to a skillet over medium-high heat. Add the chicken cutlets and cook them for 4-5 minutes/side or until they're nice and golden. Take them out of the pan and set aside.
3. Add the chicken broth, lemon juice + zest, and remaining butter to the pan and let it bubble for a couple of minutes.
4. Add the chicken back in and cook for another few minutes until it's cooked through, and the sauce is reduced.
5. Garnish with salt & pepper. Sprinkle the fresh parsley over top if using.

STRAWBERRY RHUBARB PIE WITH A TWIST

Ingredients:

- 1 cup white sugar
- ½ cup all-purpose flour
- 1 pound rhubarb, cut into 1/4 inch slices
- 2 pints strawberries, hulled and quartered
- 1 recipe pastry for a 9 inch double crust pie
- 2 tablespoons butter
- 1 large egg yolk
- 2 tablespoons white sugar for sprinkling



1. Make the filling by mixing the flour and sugar in a large bowl.
2. Add the rhubarb and strawberries, then mix all the ingredients until the fruit is coated completely. Let the mixture stand for about 30 minutes.
3. To fill the pie, pour the filling into the base of the pie. Proceed to add a spoon of butter, then add the top layer of pastry. Crimp the edges with wet fingers to finish sealing the pastry together,
4. Brush the top layer with the egg yolk and cut small holes to allow the steam to escape.
5. Bake for 15 minutes at 218 degrees celcius, then drop the oven temperature to 190 degree Celsius and bake for another 45-50 minutes (about 60 minutes total bake time) until the crust is golden brown on top and the filling is bubbling.
6. Let the pie cool for another 4 hours, then dish with kampot pepper ice-cream!