

Sticky Sweet Chilli Pork Kofte



what you need

- 500g John Penny minced pork
- 2 large shallots, finely chopped
- 3 garlic cloves, crushed
- 2 tbsp finely chopped lemon grass
- 1 1/2 tsp cornflour
- 2 tbsp finely chopped mint and coriander
- 4 tbsp fish sauce
- 4 tbsp sweet chilli sauce, plus extra for dipping
- 4 spring onions, sliced
- 1 red chilli, deseeded, finely sliced
- 2 tbsp coriander leaves

Preparation time: 10 mins

Cooking time: 10 - 15 mins

Serves: 4

how to cook

- 1 In a large bowl, mix the pork, shallots, garlic, lemon grass, cornflour, herbs and fish sauce. Shape into approx 18-20 balls.
- 2 Thread onto large metal skewers (or individual wooden ones, soaked in water for 20 minutes to avoid burning). Barbecue or grill for 5-6 minutes, turning now and again until they are just cooked through.
- 3 Brush with 2 tbsp of the chilli sauce and cook for a couple of minutes more until lightly caramelised.
- 4 Remove the skewers and serve spoon over with a little more chilli sauce, plus extra for dipping, and scattered with the spring onion, chilli and coriander.