



Cambodian Street Food  
with Chefs Annie Elmore and Eric Delossantos

*Deep Fried Prawn Sandwiches*  
*Seared Steak Salad with Lime Dressing*  
*Bibingka*

**Ingredient List:**

3 shallots, roughly chopped  
5 garlic cloves, divided  
1 oz fresh ginger, peeled and chopped  
2 lemon grass stalk, trimmed and chopped, divided  
1 Thai or serrano chili, seeded and chopped  
½ cups sugar, divided  
8 oz shrimp, peeled and deveined  
½ cup fish sauce  
3 large eggs, divided  
12 thin slices of day-old baguette  
1/4 cup mae ploy sweet chili sauce  
Oil for frying  
2 limes, zested and juiced  
1 Fresno chili, seeded and finely sliced  
1 pound beef, such as flank, flat iron or shoulder tenderloin  
4 oz bean sprouts  
1/2 English cucumber, slice rounds 1/8" thick  
1 cup cherry tomatoes, halved  
1/4 cup each of Thai basil and mint leaves, roughly chopped  
2 tablespoons toasted peanuts, roughly chopped  
1 cup uncooked long grain rice  
Precut banana leaf, 10" x 10" (available on Amazon or at most Asian supermarkets (Uwajimaya, H Mart))  
1 cup rice flour  
⅛ teaspoon salt  
1 ½ teaspoon baking powder  
3 tablespoons butter, softened  
1 ¼ cup coconut milk  
⅓ cup cream cheese, cubed

**Equipment:**

Large mortar and pestle or food processor  
Chef knife  
Cutting board  
Large, medium, small mixing bowls  
Oil thermometer  
Medium saucepan  
Small sauce pan with lid  
Slotted spoon  
Sauté pan  
Sheet pan  
9" cake pan  
Hand mixer or electric stand mixer with a paddle attachment