



## TARO LEAVES COOKED IN COCONUT MILK

# Laing

### INGREDIENTS

- 1/4 kilo dried gabi leaves
- 5 pieces coconut, medium sized
- 5 cups kakang gata (first extraction of coconut milk)
- 5 cups coconut milk (second extraction)
- 1 piece long chili peppers cut in strips
- Several pieces red chili
- 1 tsp salt
- 1 thumbsized ginger (shredded)
- 15 stalks lemongrass (tanglad)
- 1 tbsp cooking oil
- 2 tbsp vegetarian barbecue sauce

### DIRECTIONS

Separate the fresh gabi leaves from the stalk and leave under the sun to dry for a couple of hours. Drying takes out the itchiness of the taro leaves when you eat them. Or buy the packaged dried taro leaves.

Extract the milk from the coconut using 1 cup water per coconut. Then extract the second time with another cup per coconut.

In a cooking pan, put the tanglad (lemongrass), gabi leaves, ginger, barbecue sauce and the second extraction of coconut milk enough to fill up to the level of the gabi leaves. Simmer for more than 30 minutes or until the leaves have dried and have fully absorbed the coconut milk. Pour the first extraction of coconut milk (kakang gata) and throw in the green and red chili peppers as desired, and the salt to taste. Cook for 5 to 10 minutes more.