



Ingredients :

- 500 g of rice vermicelli
- 500 g of beef
- 200 g of shrimp
- 200 g of asian fish or beef balls
- 200 g of cuttlefish
- 200 g of water spinach
- 100 g of mushrooms
- 100 g of crushed peanuts
- 1 kg of spinach
- 2 Chinese cabbage
- 3 bok choy
- 75 g of sugar
- 2 teaspoons of salt
- 2 tablespoons of tamarind concentrate
- 40 cl of coconut cream
- 15 cl of nuoc mam sauce
- 150 g of satay powder or paste
- 1,5 liters of water

Preparation :

Prepare the noodles according to the instructions indicated on the package.

Cut the meat into thin slices. Shell the shrimp and make a small cut on the back of the shrimp and remove the small black vein.

Cut the fish or beef balls and bok choy in 2 pieces and 4 pieces the cuttlefish.

Cut the mushrooms into strips and water spinach and Chinese cabbage in 3.

In a saucepan pour the coconut cream and satay, mix well so that everything is well homogeneous, then add the tamarind concentrate, sugar, stir and simmer 5 minutes over medium heat.

Add 1,5 L of water, salt, fish sauce and crushed peanuts and stir and simmer 30 minutes over high heat.

Transfer a quantity of soup in serving Asian melted, then add the vegetables, meat and seafood and rice vermicelli, cook and enjoy.

Tips : you can use prawns instead of shrimps and the soya vermicelli instead of rice noodles, because it doesn't need to be soaked in water before consumption, you can put directly into the Cambodian melted.

Anecdotes : The khmer fondue is made ??at major events such as : New Year, weddings, birthday, family meetings...