**Banh Bot Loc**

**Tapioca Dough**  
  
500g Tapioca starch  
400g Rice Flour  
1.4 L boiling water

* Bring the water to boil and mix it slowly into the flour mix until it’s a firm mixture. Kneed the dough until smooth. Add Tapioca starch on the table surface when kneading until tough is nice and smooth. Firm and elastic in the same time.

**The Filling**

1.4kg Cooked Porkbelly small diced  
400g Blanched shrimps diced  
45g Fish sauce Chin Cu  
70g Sugar  
10g ground Pepper  
35g Sate oil  
120g Spring onion

* Put a big Pan on high heat and stir fry the diced Pork until almost golden Color.  
  Take it out and strain the fat.
* Add the diced shrimp to the pork belly and mix well.
* Heat up the Pan again, put back the mix and season with Fish sc. Sugar and Pepper.  
  Fry a little bit and keep stirring that the sugar desolves and gives a nice film on the mixture .
* Add the Sate oil mix it through and take out to cool down.
* Add the Spring onion. And add Fish sauce or pepper to taste.