

# Rice Cakes with Pork and Green Bean Filling

សំនាម ចំណី  
Num Ang Som

Follow step by step chrouk



1. Take some banana leaves  
(Buy them in a Cambodian market.)

2. Spread sweet raw (uncooked) rice on leaves

3. Next layer (2<sup>nd</sup> layer) spread small dry green beans

4. Third layer spread with banana strips of pork fat

leaf on tree

5. Spread pork fat with another layer of green beans



banana leaf is cut into a rectangle when used for cooking

6. Spread another layer of sweet uncooked rice to cover the beans.

7. Fold the banana leaves. **Boil 3 hours.**