



Kaffir Lime Recipe Book

110+ Authentic Southeast Asian Recipes Using Kaffir Lime

From **The Kaffir Lime Knowledgebase**

Featuring Thai, Philippine, Vietnamese, Malaysian, Lao & Myanmar cuisines

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Thai & Southeast Asian Recipes

21 recipes from Thailand, Indonesia, Cambodia, and Malaysia

How kaffir lime is used: The leaves (*bai makrut*) are torn or chiffonaded and added to curries, soups, and stir-fries. The rind is pounded into curry pastes. The juice adds sourness to salads and dipping sauces. In Thai cuisine, kaffir lime is one of the "holy trinity" alongside lemongrass and galangal.



Tom Kha Gai (Thai Coconut Chicken Soup)

30 min 4 servings Mild

Ingredients

- 500g chicken breast, sliced
- 400ml coconut milk
- 2 cups chicken stock
- 5 **kaffir lime leaves**, torn
- 3 stalks lemongrass, bruised
- 1 inch galangal, sliced
- 1 cup mushrooms
- 3 tbsp fish sauce, 2 tbsp lime juice
- 1 tbsp palm sugar, 2–3 chilies
- Cilantro for garnish

Instructions

1. Simmer coconut milk with lemongrass, galangal, and **kaffir lime leaves** for 5 minutes.
2. Add chicken stock and chicken. Cook 10 minutes.
3. Add mushrooms. Cook 3 minutes.
4. Season with fish sauce, lime juice, and sugar.
5. Remove lemongrass. Serve garnished with cilantro.

Green Curry Paste (Kaeng Khiao Wan)

 20 min  6 servings  Spicy

Ingredients

- 10 green chilies
- 4 **kaffir lime rinds** (green only)
- 2 stalks lemongrass, sliced
- 1 inch galangal, 1 inch turmeric
- 4 shallots, 4 cloves garlic
- 1 tsp shrimp paste, 1 tsp coriander seeds
- Cilantro roots, cumin seeds

Instructions

1. Pound all ingredients in a mortar and pestle until smooth.
2. Fry paste in a little coconut cream until fragrant.
3. Add meat and remaining coconut milk. Simmer until cooked.
4. Add vegetables and **kaffir lime leaves**. Season with fish sauce and palm sugar.

Pla Kapong Neung Manao (Steamed Fish with Lime)

 25 min  2 servings  Medium

Ingredients

- 1 whole sea bass (400–500g)
- 6 **kaffir lime leaves**, finely sliced
- 4 tbsp lime juice, 3 tbsp fish sauce
- 4 cloves garlic, minced
- 4 chilies, chopped
- 2 tbsp cilantro, sugar to taste

Instructions

1. Score fish. Steam over high heat for 12–15 minutes.
2. Mix lime juice, fish sauce, garlic, chilies, and **kaffir lime leaves**.
3. Pour sauce over steamed fish. Garnish with cilantro.

Som Tum (Thai Green Papaya Salad)

 15 min  2 servings  Spicy

Ingredients

- 2 cups shredded green papaya
- 3 **kaffir lime leaves**, finely sliced
- 3 chilies, 2 tbsp palm sugar
- 3 tbsp lime juice, 2 tbsp fish sauce
- Cherry tomatoes, long beans, dried shrimp, peanuts

Instructions

1. Pound chilies in mortar. Add long beans, bruise lightly.
2. Add papaya, lime juice, fish sauce, sugar. Pound and toss.
3. Add tomatoes, dried shrimp, **kaffir lime leaves**, peanuts.
4. Serve immediately with sticky rice.

Gai Yang (Thai Grilled Chicken)

 40 min + marinating  4 servings  Mild

Ingredients

- 1 whole chicken, butterflied
- 4 **kaffir lime leaves**, minced
- 4 stalks lemongrass, 6 garlic cloves
- 2 tbsp soy sauce, 1 tbsp oyster sauce
- 1 tbsp sugar, pepper, cilantro roots

Instructions

1. Pound lemongrass, garlic, cilantro roots, and **kaffir lime leaves** into a paste.
2. Marinate chicken for 4+ hours.
3. Grill over medium charcoal, basting frequently, until charred and cooked through.
4. Serve with som tum and sticky rice.

Tom Yum Goong (Spicy Shrimp Soup)

 25 min  4 servings  Spicy

Ingredients

- 300g shrimp, 4 cups stock
- 5 **kaffir lime leaves**, torn
- 3 stalks lemongrass, 3 slices galangal
- 3 tbsp lime juice, 3 tbsp fish sauce
- 3 tbsp roasted chili paste (nam prik pao)
- Chilies, cilantro, mushrooms

Instructions

1. Boil stock with lemongrass, galangal, and **kaffir lime leaves**.
2. Add mushrooms and shrimp. Cook until shrimp turn pink.
3. Remove from heat. Stir in lime juice, fish sauce, chili paste.
4. Garnish with cilantro and chilies.

Kaeng Phet (Thai Red Curry)

 35 min  4 servings  Spicy

Ingredients

- 500g chicken or beef, 400ml coconut milk
- 3 tbsp red curry paste (with **kaffir lime rind**)
- 6 **kaffir lime leaves**
- 1 cup bamboo shoots, eggplant, Thai basil
- Fish sauce, palm sugar

Instructions

1. Fry curry paste in coconut cream until oil separates.
2. Add meat and remaining coconut milk. Simmer 15 minutes.
3. Add vegetables, **kaffir lime leaves**. Cook until tender.
4. Season with fish sauce and sugar. Garnish with basil.

Massaman Curry (Kaeng Matsaman)

 50 min  4 servings  Mild

Ingredients

- 500g beef chuck, cubed
- 400ml coconut milk, 1 cup stock
- **3 kaffir lime leaves**
- 3 tbsp massaman curry paste
- Potatoes, onions, roasted peanuts
- Tamarind paste, palm sugar, fish sauce

Instructions

1. Fry curry paste in coconut cream. Add beef and brown.
2. Add coconut milk, stock, **kaffir lime leaves**. Simmer 30 minutes.
3. Add potatoes, onions. Cook until tender.
4. Season with tamarind, sugar, fish sauce. Top with peanuts.

// Pad Kra Pao (Thai Basil Stir-Fry)

 15 min  2 servings  Medium

Ingredients

- 300g minced pork or chicken
- **3 kaffir lime leaves**, finely sliced
- 4 cloves garlic, 3 chilies
- 2 tbsp oyster sauce, 1 tbsp fish sauce
- 1 tbsp soy sauce, holy basil
- Fried egg for topping

Instructions

1. Fry garlic and chilies until fragrant. Add meat.
2. Stir-fry until cooked. Add **kaffir lime leaves**.
3. Season with oyster sauce, fish sauce, soy sauce.
4. Toss in basil. Serve over rice with fried egg.

Larb Moo (Isaan Pork Salad)

 20 min  4 servings  Medium

Ingredients

- 500g minced pork
- 5 **kaffir lime leaves**, finely sliced
- 3 tbsp lime juice, 2 tbsp fish sauce
- 2 tbsp toasted rice powder
- Chili flakes, shallots, mint, cilantro

Instructions

1. Cook pork in a dry pan until done. Drain liquid.
2. Mix with lime juice, fish sauce, chili flakes.
3. Add **kaffir lime leaves**, shallots, herbs, toasted rice powder.
4. Serve with raw vegetables and sticky rice.

Khao Soi (Northern Thai Curry Noodles)

 45 min  4 servings  Medium

Ingredients

- 400g chicken thighs
- 4 **kaffir lime leaves**
- 3 tbsp khao soi curry paste
- 400ml coconut milk, 2 cups stock
- Egg noodles (fresh + fried for topping)
- Pickled greens, shallots, lime

Instructions

1. Fry curry paste in coconut cream. Add chicken and brown.
2. Add stock, coconut milk, **kaffir lime leaves**. Simmer 25 minutes.
3. Cook fresh noodles. Place in bowls with broth.
4. Top with crispy fried noodles, pickled greens, shallots, lime.

Rendang Daging (Malaysian Dry Beef Curry)

 3 hours  6 servings  Medium

Ingredients

- 1kg beef chuck, cubed
- **8 kaffir lime leaves**
- 400ml coconut milk, 2 stalks lemongrass
- Rendang spice paste (galangal, turmeric, ginger, chilies)
- Toasted coconut (kerisik), tamarind, salt

Instructions

1. Fry spice paste until fragrant. Add beef and brown.
2. Add coconut milk, lemongrass, **kaffir lime leaves**.
3. Cook on low heat for 2.5–3 hours, stirring frequently.
4. Add kerisik in the last 30 minutes. Cook until dry and dark.

Soto Ayam (Indonesian Chicken Soup)

 45 min  4 servings  Mild

Ingredients

- 500g chicken thighs, 1 liter stock
- **6 kaffir lime leaves**
- 2 stalks lemongrass, galangal, turmeric
- Rice vermicelli, potatoes, hard-boiled eggs
- Fried shallots, sambal, lime juice

Instructions

1. Boil chicken in stock with aromatics and **kaffir lime leaves** for 25 minutes.
2. Shred chicken. Strain broth.
3. Assemble bowls: vermicelli, potatoes, chicken, egg.
4. Ladle hot broth over. Top with fried shallots and sambal.

Ayam Bakar (Indonesian Grilled Chicken)

 1 hour + marinating  4 servings  Mild

Ingredients

- 4 whole chicken legs
- 5 **kaffir lime leaves**, finely sliced
- 4 cloves garlic, 5 shallots
- Galangal, ginger, turmeric, candlenuts
- Sweet soy sauce (kecap manis), tamarind

Instructions

1. Blend shallots, garlic, galangal, ginger, turmeric, candlenuts, and **kaffir lime leaves**.
2. Braise chicken in spice paste with water until nearly cooked.
3. Brush with kecap manis. Grill over charcoal until charred.

Sayur Lodeh (Indonesian Vegetable Coconut Soup)

 30 min  4 servings  Mild

Ingredients

- Mixed vegetables (cabbage, carrots, long beans, corn, tofu, tempeh)
- 4 **kaffir lime leaves**
- 400ml coconut milk
- Spice paste (shallots, garlic, chilies, candlenuts, shrimp paste)
- Salt, sugar

Instructions

1. Fry spice paste until fragrant. Add **kaffir lime leaves**.
2. Add coconut milk and harder vegetables first.
3. Add softer vegetables and tofu/tempeh. Simmer until tender.
4. Season with salt and sugar. Serve with rice or lontong.

Nasi Goreng (Indonesian Fried Rice)

 20 min  2 servings  Medium

Ingredients

- 3 cups day-old rice
- 3 **kaffir lime leaves**, finely sliced
- 2 eggs, 200g chicken or shrimp
- 2 tbsp kecap manis, 1 tbsp soy sauce
- Shallots, garlic, chilies, tomato, cucumber

Instructions

1. Fry garlic and shallots. Add protein and cook.
2. Add rice, kecap manis, soy sauce. Stir-fry on high heat.
3. Add **kaffir lime leaves**. Toss until well combined.
4. Serve with fried egg, cucumber, tomato, and prawn crackers.

Amok Trey (Cambodian Steamed Fish Curry)

 40 min  4 servings  Mild

Ingredients

- 500g firm white fish, cubed
- 4 **kaffir lime leaves**, finely sliced
- 3 tbsp kroeung paste (lemongrass, galangal, turmeric, garlic)
- 400ml coconut milk, 1 egg
- Fish sauce, palm sugar, bamboo leaves or banana leaves for cups

Instructions

1. Mix kroeung paste with coconut milk and beaten egg.
2. Fold in fish and **kaffir lime leaves**. Season with fish sauce and sugar.
3. Line steamer cups with banana leaves. Pour in fish mixture.
4. Steam for 20–25 minutes until set. Garnish with coconut cream and kaffir lime.

Samlor Machu Kroeung (Cambodian Sour Soup)

 35 min  4 servings  Medium

Ingredients

- 300g fish or pork
- 4 **kaffir lime leaves**
- 2 tbsp kroeung paste
- Tamarind, pineapple, tomato, long beans
- Fish sauce, sugar, herbs

Instructions

1. Fry kroeung paste until fragrant. Add water and bring to boil.
2. Add tamarind, vegetables, **kaffir lime leaves**.
3. Add protein. Simmer until cooked through.
4. Season with fish sauce and sugar. Serve with rice.

Lok Lak (Cambodian Beef Stir-Fry)

 25 min  4 servings  Mild

Ingredients

- 500g beef sirloin, cubed
- 3 **kaffir lime leaves**, finely sliced
- 3 tbsp oyster sauce, 1 tbsp soy sauce
- 1 tbsp sugar, garlic, onion
- Fried egg, rice, lettuce, tomato for serving

Instructions

1. Marinate beef with oyster sauce, soy sauce, sugar.
2. Stir-fry beef on high heat until browned.
3. Add garlic, onion, **kaffir lime leaves**. Toss briefly.
4. Serve over rice with fried egg, lettuce, tomato, and pepper-lime dipping sauce.

Kari Sach Ko (Cambodian Beef Curry)

 1.5 hours  4 servings  Medium

Ingredients

- 600g beef chuck, cubed
- 5 **kaffir lime leaves**
- 3 tbsp Khmer curry paste
- 400ml coconut milk
- Potatoes, onion, fish sauce, sugar

Instructions

1. Fry curry paste in oil until fragrant. Add beef and brown.
2. Add coconut milk and **kaffir lime leaves**. Bring to boil.
3. Simmer covered for 1 hour until beef is tender.
4. Add potatoes and onion. Cook 20 more minutes.
5. Season with fish sauce and sugar. Serve with crusty bread or rice.

PH Philippine Dayap Recipes

23 recipes using dayap (kaffir lime) in Filipino cooking

Dayap in Filipino cuisine: The Philippines grows kaffir lime as *dayap*, used extensively in sour soups (*sinigang*), chicken ginger soup (*tinola*), grilled dishes, and desserts. The leaves, rind, and juice are all utilized — unlike many other cuisines that primarily use the leaves.

Tinola (Chicken Ginger Soup with Dayap)

 45 min  4 servings  Mild

Ingredients

- 500g chicken pieces, bone-in
- 6 **dayap leaves** (or kaffir lime leaves)
- 2 inches ginger, sliced
- 1 onion, 4 cloves garlic
- 1 green papaya or chayote, sliced
- 1 cup moringa (malunggay) leaves
- Fish sauce, water, oil

Instructions

1. Sauté garlic, onion, and ginger until fragrant.
2. Add chicken. Brown on all sides.
3. Add water and **dayap leaves**. Bring to boil, then simmer 20 minutes.
4. Add papaya. Cook until tender.
5. Add moringa leaves. Season with fish sauce. Serve hot with rice.

Sinigang na Baboy (Pork Sour Soup with Dayap)

 1 hour  6 servings  Mild

Ingredients

- 500g pork belly or ribs
- 6 **dayap leaves**
- 4 **dayap juice** (or 2 tbsp tamarind base)
- 1 onion, 2 tomatoes
- Long beans, radish, eggplant, kangkong
- Fish sauce, water

Instructions

1. Boil pork in water with onion and **dayap leaves** until tender, about 30 minutes.
2. Add tomatoes and harder vegetables.
3. Add **dayap juice** and remaining vegetables.
4. Season with fish sauce. Serve hot with rice.

Sinigang na Hipon (Shrimp Sour Soup)

 25 min  4 servings  Mild

Ingredients

- 300g shrimp, head-on
- 4 **dayap leaves**
- 3 tbsp **dayap juice**
- 1 onion, 2 tomatoes
- Long beans, radish, kangkong
- Fish sauce

Instructions

1. Sauté onion and tomato. Add water and **dayap leaves**. Bring to boil.
2. Add vegetables. Cook until tender.
3. Add shrimp. Cook until pink.
4. Add **dayap juice**. Season with fish sauce. Serve immediately.

Sinigang na Isda (Fish Sour Soup)

 30 min  4 servings  Mild

Ingredients

- 400g fish (bangus or salmon)
- 5 **dayap leaves**
- 3 tbsp **dayap juice**
- 1 onion, 2 tomatoes, 1 tbsp miso paste
- Mustard leaves, radish, long beans

Instructions

1. Sauté onion, tomato, and miso. Add water and **dayap leaves**.
2. Add radish and long beans. Simmer until tender.
3. Add fish gently. Cook 5 minutes.
4. Add mustard leaves and **dayap juice**. Serve with rice.

Tinola sa Gata (Ginger Soup with Coconut Milk)

 50 min  4 servings  Mild

Ingredients

- 500g chicken
- 5 **dayap leaves**
- 1 inch ginger, 1 onion, 3 garlic cloves
- 400ml coconut milk
- Green papaya, moringa leaves

Instructions

1. Sauté ginger, garlic, onion. Add chicken and brown.
2. Add water and **dayap leaves**. Simmer 20 minutes.
3. Add papaya. Cook until tender.
4. Add coconut milk and moringa. Heat through but don't boil. Serve.

Adobong Manok sa Dayap (Chicken Adobo with Dayap)

 45 min  4 servings  Mild

Ingredients

- 500g chicken pieces
- **5 dayap leaves**
- 1/4 cup soy sauce, 1/4 cup vinegar
- 1 tbsp **dayap rind**, grated
- 1 onion, 6 garlic cloves, bay leaves, peppercorns

Instructions

1. Marinate chicken in soy sauce, vinegar, **dayap rind**, garlic for 30 minutes.
2. Transfer to pot with marinade. Add bay leaves, peppercorns, **dayap leaves**.
3. Simmer 30 minutes until chicken is tender and sauce reduces.
4. Serve with steamed rice.

Adobong Baka sa Dayap (Beef Adobo with Dayap)

 1.5 hours  4 servings  Mild

Ingredients

- 600g beef chuck, cubed
- **4 dayap leaves**
- 1/2 cup soy sauce, 1/4 cup vinegar
- 1 tbsp **dayap rind**
- 1 onion, 6 garlic, bay leaves, peppercorns
- 1/2 cup water

Instructions

1. Brown beef in oil. Add garlic and onion.
2. Add soy sauce, vinegar, water, **dayap leaves and rind**.
3. Simmer covered for 1–1.5 hours until beef is very tender.
4. Season to taste. Serve with rice and pickled papaya.

Kare-Kare (Oxtail Peanut Stew with Dayap)

 2.5 hours  6 servings  Mild

Ingredients

- 1kg oxtail, cut into pieces
- 4 **dayap leaves**
- 1 cup peanut butter, 1/2 cup ground peanuts
- 1 tbsp annatto seeds (for color)
- String beans, eggplant, banana heart
- Fish sauce, shrimp paste (bagoong)

Instructions

1. Boil oxtail until very tender, 1.5–2 hours. Reserve broth.
2. Sauté annatto seeds in oil for color. Remove seeds.
3. Add broth, peanut butter, **dayap leaves**. Simmer.
4. Add vegetables. Cook until tender.
5. Serve with shrimp paste (bagoong) on the side.

Paksiw na Isda (Fish in Vinegar with Dayap)

 25 min  4 servings  Mild

Ingredients

- 400g fish (bangus or galunggong)
- 3 **dayap leaves**
- 1/2 cup vinegar, 1/4 cup water
- 1 tbsp sugar, 1 tbsp **dayap juice**
- Onion, garlic, ginger, bitter melon, eggplant

Instructions

1. Arrange fish in a pot with garlic, onion, ginger.
2. Add vinegar, water, sugar, **dayap leaves and juice**.
3. Bring to boil without stirring. Simmer 15 minutes.
4. Add vegetables. Cook until tender. Serve with rice.

Inihaw na Manok (Grilled Chicken with Dayap Marinade)

 45 min + marinating  4 servings  Mild

Ingredients

- 1 whole chicken, butterflied
- 5 **dayap leaves**, minced
- 2 tbsp **dayap rind**, grated
- 3 tbsp **dayap juice**
- 4 garlic cloves, soy sauce, pepper, sugar

Instructions

1. Blend garlic, **dayap leaves, rind, and juice** with soy sauce, pepper, sugar.
2. Marinate chicken for at least 4 hours.
3. Grill over charcoal, basting with remaining marinade, until cooked and charred.
4. Serve with sinangag (garlic rice) and atchara (pickled papaya).

Kinilaw na Isda (Filipino Ceviche with Dayap)

 15 min + marinating  4 servings  Mild

Ingredients

- 300g fresh fish (tuna or tanigue), cubed
- 4 **dayap leaves**, finely sliced
- 4 tbsp **dayap juice**
- 3 tbsp vinegar
- Onion, ginger, chilies, salt, pepper

Instructions

1. Wash fish with vinegar. Drain.
2. Mix with **dayap juice**, vinegar, onion, ginger, chilies, **dayap leaves**.
3. Season with salt and pepper.
4. Refrigerate 15 minutes. Serve cold with rice or crackers.

Lechon Kawali (Crispy Pork Belly with Dayap Salt)

 2 hours  6 servings  Mild

Ingredients

- 1kg pork belly
- 3 **dayap leaves**
- 1 tbsp **dayap rind**, mixed into salt
- Bay leaves, peppercorns, garlic, salt
- Oil for deep frying

Instructions

1. Boil pork belly with bay leaves, peppercorns, garlic, salt, and **dayap leaves** for 1.5 hours until fork-tender.
2. Drain and refrigerate uncovered overnight (or freeze 1 hour).
3. Deep fry in hot oil until golden and crispy.
4. Serve with **dayap salt** and liver sauce (sarsa).

Pinakbet (Mixed Vegetable Stew with Dayap)

 35 min  4 servings  Medium

Ingredients

- 200g pork belly, cubed
- 4 **dayap leaves**
- 2 tbsp bagoong (shrimp paste)
- Squash, string beans, eggplant, okra, bitter gourd, tomatoes

Instructions

1. Fry pork until browned. Add tomatoes and bagoong.
2. Add squash and **dayap leaves**. Cook 5 minutes.
3. Add remaining vegetables. Simmer until tender.
4. Serve with rice and grilled fish.

Sinangag (Garlic Fried Rice with Dayap)

 10 min  4 servings  Mild

Ingredients

- 4 cups day-old rice
- 3 **dayap leaves**, finely sliced
- 1 tbsp **dayap rind**
- 1 head garlic, minced
- Salt, pepper, oil

Instructions

1. Fry garlic until golden. Remove half for topping.
2. Add rice. Stir-fry on high heat.
3. Add **dayap leaves and rind**. Season with salt and pepper.
4. Serve topped with remaining garlic, fried egg, and longganisa.

Ampalaya con Carne (Bitter Gourd with Beef)

 20 min  3 servings  Medium

Ingredients

- 200g beef sirloin, thinly sliced
- 3 **dayap leaves**, finely sliced
- 1 bitter gourd (ampalaya), sliced
- 2 eggs, soy sauce, garlic, onion

Instructions

1. Sauté garlic and onion. Add beef and cook until browned.
2. Add ampalaya and **dayap leaves**. Stir-fry 3 minutes.
3. Push aside. Scramble eggs in the pan.
4. Season with soy sauce. Serve with rice.

Laing (Taro Leaves in Coconut Milk with Dayap)

 45 min  4 servings  Spicy

Ingredients

- 200g dried taro leaves
- 4 **dayap leaves**
- 400ml coconut milk
- 2 tbsp bagoong, chilies, ginger, garlic
- Pork or shrimp (optional)

Instructions

1. Sauté garlic, ginger, and chilies. Add pork if using.
2. Add coconut milk, bagoong, and **dayap leaves**. Bring to simmer.
3. Add taro leaves. Don't stir — let leaves absorb coconut milk.
4. Cook 30 minutes until oil separates. Serve with rice.

Bibingka (Rice Cake with Dayap Zest)

 40 min  8 servings  Sweet

Ingredients

- 2 cups rice flour
- 1 tbsp **dayap rind**, grated
- 1 cup coconut milk, $\frac{3}{4}$ cup sugar
- 3 eggs, 1 tsp baking powder
- Salted egg, butter, coconut jam for topping

Instructions

1. Mix rice flour, sugar, baking powder, and **dayap rind**.
2. Beat eggs with coconut milk. Combine wet and dry ingredients.
3. Pour into lined molds. Top with salted egg slices.
4. Bake at 375°F (190°C) for 25 minutes. Brush with butter and coconut jam.

Leche Flan (Caramel Custard with Dayap Zest)

 1 hour  8 servings  Sweet

Ingredients

- 12 egg yolks
- 1 tsp **dayap rind**, finely grated
- 1 can (390g) condensed milk
- 1 can (370ml) evaporated milk
- 1 cup sugar (for caramel)
- 1 tsp vanilla

Instructions

1. Caramelize sugar in flan molds over low heat.
2. Mix egg yolks, condensed milk, evaporated milk, **dayap rind**, and vanilla. Strain.
3. Pour into caramel-lined molds.
4. Steam for 30–40 minutes until set. Chill and unmold.

Biko (Sweet Sticky Rice with Dayap)

 1 hour  8 servings  Sweet

Ingredients

- 3 cups glutinous rice
- 2 **dayap leaves**
- 1 tsp **dayap rind**
- 2 cans coconut milk, 1½ cups brown sugar
- Latik (coconut curds) for topping

Instructions

1. Cook glutinous rice with 1 can coconut milk, **dayap leaves**, and water until done.
2. Simmer remaining coconut milk with brown sugar and **dayap rind** until thick (latik sauce).
3. Spread rice in pan. Top with coconut caramel sauce.
4. Bake at 350°F (175°C) for 30 minutes. Top with latik.

Dayap Ice Candy (Philippine Frozen Treat)

 15 min + freezing  10 pieces  Sweet

Ingredients

- 4 cups water
- 4 tbsp **dayap rind**, finely grated
- ½ cup **dayap juice**
- ¾ cup sugar
- ¼ cup milk powder (optional)

Instructions

1. Dissolve sugar in warm water. Add milk powder if using.
2. Add **dayap rind and juice**. Mix well.
3. Pour into ice candy plastic bags. Tie shut.
4. Freeze overnight. Serve frozen.

Dayap Tea (Tisane)

 10 min  2 servings  —

Ingredients

- 5 **dayap leaves**
- 2 cups hot water
- Honey to taste

Instructions

1. Tear **dayap leaves** and place in a teapot.
2. Pour hot water over. Steep 5–10 minutes.
3. Strain. Add honey if desired. Serve hot or chilled.

Dayap Salt (Seasoning Salt)

 10 min  Makes 1 cup  —

Ingredients

- 1 cup coarse sea salt
- 4 **dayap leaves**, finely sliced
- 2 tbsp **dayap rind**

Instructions

1. Mix salt with **dayap leaves and rind**.
2. Spread on a baking sheet. Bake at 200°F (95°C) for 1 hour until dry.
3. Store in an airtight container. Use for seasoning meats and vegetables.

Dayap Cooler (Refreshing Drink)

 5 min  2 servings  —

Ingredients

- 3 tbsp **dayap juice**
- 2 **dayap leaves** for garnish
- 1 tbsp sugar or honey
- Sparkling water, ice

Instructions

1. Dissolve sugar in a splash of warm water.
2. Fill glasses with ice. Add **dayap juice** and sugar mixture.
3. Top with sparkling water. Garnish with **dayap leaves**.

VN Vietnamese Kaffir Lime Recipes

12 authentic Vietnamese dishes using kaffir lime

Kaffir lime in Vietnamese cooking: Called *layapot*, the leaves are used extensively in central and southern Vietnamese cuisine, particularly in Huế' imperial cooking. The rind is grated into marinades and dipping sauces. The juice adds extreme sourness.

Phở Bò (Beef Noodle Soup with Kaffir Lime)

 6 hours  6 servings  Mild

Ingredients

- 2kg beef bones, 500g beef brisket
- **6 kaffir lime leaves**
- 3 star anise, 1 cinnamon stick
- 5 slices ginger, 1 onion, halved
- Fish sauce, rock sugar, rice noodles
- Bean sprouts, herbs, lime, hoisin, sriracha

Instructions

1. Blanch bones. Char ginger and onion. Toast spices.
2. Simmer bones with brisket, ginger, onion, spices, and **kaffir lime leaves** for 4–6 hours.
3. Strain broth. Season with fish sauce and rock sugar.
4. Slice brisket. Serve over rice noodles with broth and fresh herbs.

Bún Bò Huế (Spicy Beef Noodle Soup)

 2 hours  4 servings  Spicy

Ingredients

- 500g beef shank, 300g pork bones
- **6 kaffir lime leaves**
- 3 stalks lemongrass, 2 tbsp shrimp paste
- 3 tbsp chili oil, fish sauce, annatto oil
- Round rice noodles, herbs, banana blossom

Instructions

1. Simmer pork bones and beef shank with lemongrass, **kaffir lime leaves**, and shrimp paste for 1.5 hours.
2. Remove beef. Slice thinly.
3. Season broth with fish sauce and chili oil.
4. Serve over noodles with sliced beef, herbs, and banana blossom.

Canh Chua (Sour Fish Soup)

 30 min  4 servings  Mild

Ingredients

- 400g catfish, sliced
- **4 kaffir lime leaves**
- 2 tbsp tamarind paste, 1 cup pineapple
- Tomato, okra, bean sprouts, celery
- Fish sauce, sugar, rice paddy herb

Instructions

1. Boil water with tamarind, pineapple, tomato, and **kaffir lime leaves**.
2. Add fish. Cook until done.
3. Add okra and bean sprouts.
4. Season with fish sauce and sugar. Garnish with rice paddy herb.

Mì Quảng (Central Vietnamese Turmeric Noodles)

 45 min  4 servings  Mild

Ingredients

- 300g shrimp and/or pork
- 4 **kaffir lime leaves**
- 2 tbsp turmeric, rice noodles
- 1 cup pork/shrimp stock
- Peanuts, sesame rice crackers, herbs

Instructions

1. Sauté protein with turmeric and **kaffir lime leaves**.
2. Add stock. Simmer briefly.
3. Place noodles in bowls. Ladle minimal broth over.
4. Topp with peanuts, crackers, herbs, and a squeeze of lime.

Bò Kho (Vietnamese Beef Stew)

 2 hours  4 servings  Mild

Ingredients

- 700g beef chuck, cubed
- 5 **kaffir lime leaves**
- 2 stalks lemongrass, 2 star anise
- 2 tbsp annatto paste, 3 tbsp curry powder
- Carrots, potatoes, baguette for dipping

Instructions

1. Brown beef. Add lemongrass, star anise, **kaffir lime leaves**.
2. Add annatto paste, curry powder, water.
3. Simmer 1.5 hours. Add carrots and potatoes.
4. Cook until tender. Serve with baguette or noodles.

Cá Kho Tộ (Caramelized Fish in Clay Pot)

 40 min  4 servings  Mild

Ingredients

- 500g catfish steaks
- 3 **kaffir lime leaves**, sliced
- 3 tbsp sugar, 2 tbsp fish sauce
- 3 tbsp coconut juice or water
- Garlic, shallots, black pepper, chili

Instructions

1. Caramelize sugar in clay pot until amber.
2. Add garlic, shallots, **kaffir lime leaves**.
3. Add fish, coconut juice, fish sauce. Simmer covered.
4. Cook until sauce is thick and caramelized. Serve with rice.

Gà Kho Gừng (Ginger Chicken Braise)

 45 min  4 servings  Mild

Ingredients

- 500g chicken thighs
- 3 **kaffir lime leaves**
- 3 inches ginger, sliced thin
- 2 tbsp fish sauce, 2 tbsp sugar
- 2 tbsp coconut juice, pepper

Instructions

1. Brown chicken. Add ginger and **kaffir lime leaves**.
2. Add fish sauce, sugar, coconut juice.
3. Simmer covered for 30 minutes until tender.
4. Uncover. Reduce sauce. Serve with rice.

Gỏi Cuốn (Fresh Spring Rolls)

 30 min  8 pieces  Mild

Ingredients

- Rice paper wrappers
- 3 **kaffir lime leaves**, very finely sliced
- Shrimp, rice vermicelli, lettuce, herbs
- Mint, perilla, chives
- Peanut dipping sauce or hoisin

Instructions

1. Soften rice paper in warm water.
2. Layer herbs, vermicelli, shrimp, and **kaffir lime leaves**.
3. Roll tightly, tucking sides in.
4. Serve with peanut sauce or hoisin sauce.

Nộm Hoa Chuối (Banana Flower Salad)

 20 min  4 servings  Mild

Ingredients

- 1 banana flower, thinly sliced
- 3 **kaffir lime leaves**, finely sliced
- Shrimp or chicken, shredded
- 3 tbsp lime juice, 2 tbsp fish sauce
- Carrot, onion, peanuts, herbs

Instructions

1. Soak sliced banana flower in acidulated water to prevent browning.
2. Mix dressing: lime juice, fish sauce, sugar.
3. Toss banana flower with protein, carrot, onion, **kaffir lime leaves**.
4. Top with peanuts and herbs. Serve immediately.

Bánh Xèo (Crispy Vietnamese Crepes)

 30 min  4 servings  Mild

Ingredients

- 1 cup rice flour, 1/2 cup coconut milk
- 3 **kaffir lime leaves**, finely sliced
- 1 tsp turmeric, 1 cup water
- Shrimp, pork, bean sprouts
- Lettuce, herbs, nuoc cham

Instructions

1. Batter: rice flour, coconut milk, water, turmeric, **kaffir lime leaves**. Rest 30 min.
2. Heat oil in non-stick pan. Pour thin batter.
3. Add shrimp, pork, bean sprouts. Cover and cook until crispy.
4. Fold in half. Serve with lettuce, herbs, and nuoc cham.

Chè Bưởi (Pomelo Sweet Soup)

 40 min  4 servings  Sweet

Ingredients

- 2 cups pomelo segments
- 2 **kaffir lime leaves**
- 1 can coconut milk, sugar
- Tapioca pearls, mung beans

Instructions

1. Simmer mung beans and tapioca until soft.
2. Add coconut milk, sugar, and **kaffir lime leaves**. Heat through.
3. Add pomelo segments.
4. Serve warm or chilled with crushed ice.

Bánh Flan (Vietnamese Caramel Custard)

 1 hour  6 servings  Sweet

Ingredients

- 6 egg yolks, 2 whole eggs
- 1 tsp **kaffir lime rind**, finely grated
- 1 can condensed milk, 1 can evaporated milk
- Sugar for caramel, vanilla

Instructions

1. Caramelize sugar in molds.
2. Mix eggs, milks, **kaffir lime rind**, vanilla. Strain.
3. Pour into molds. Steam over low heat for 30–40 minutes.
4. Chill thoroughly. Unmold and serve with coffee.

MY Malaysian & Singaporean Recipes

12 recipes from Malaysia and Singapore

Kaffir lime in Malaysian cooking: Called *daun limau purut*, the leaves are essential in curries, rendang, and laksa. The rind is pounded into rempah (spice paste). Malaysian cuisine blends Malay, Chinese, and Indian influences.

Rendang Daging (Dry Beef Curry)

 3 hours  6 servings  Medium

Ingredients

- 1kg beef chuck
- **8 kaffir lime leaves**
- 400ml coconut milk, lemongrass
- Rendang paste, kerisik, tamarind

Instructions

1. Fry paste. Add beef and brown. Add coconut milk, lemongrass, **kaffir lime leaves**.
2. Cook on low heat 2.5–3 hours, stirring often. Add kerisik in last 30 min.
3. Cook until dry and dark. Serve with nasi lemak.

Kari Ayam (Malaysian Chicken Curry)

 45 min  4 servings  Medium

Ingredients

- 500g chicken pieces
- 5 **kaffir lime leaves**
- 3 tbsp curry powder, 400ml coconut milk
- Potatoes, onion, garlic, ginger
- Fish sauce, tamarind

Instructions

1. Fry onion, garlic, ginger. Add curry powder and **kaffir lime leaves**.
2. Add chicken and brown. Add coconut milk and water.
3. Add potatoes. Simmer until tender.
4. Season with fish sauce and tamarind. Serve with rice or roti.

Gulai Kawah (Traditional Malay Curry)

 1.5 hours  6 servings  Medium

Ingredients

- 600g beef or mutton
- 6 **kaffir lime leaves**
- Rempah (spice paste), coconut milk
- Gula melaka, tamarind, kerisik

Instructions

1. Cook rempah in a large kawah (wok) until oil separates.
2. Add meat and **kaffir lime leaves**. Brown.
3. Add coconut milk. Simmer until thick and oil rises.
4. Add gula melaka, tamarind, kerisik. Cook until dry.

Laksa (Coconut Curry Noodle Soup)

 45 min  4 servings  Spicy

Ingredients

- 300g shrimp or chicken
- 5 **kaffir lime leaves**
- 3 tbsp laksa paste, 400ml coconut milk
- Rice noodles, tofu puffs, bean sprouts
- Fish sauce, lime, sambal, herbs

Instructions

1. Fry laksa paste with **kaffir lime leaves** until fragrant.
2. Add coconut milk and stock. Simmer 15 minutes.
3. Add protein and tofu puffs.
4. Serve over noodles with bean sprouts, lime, sambal, and herbs.

Mee Rebus (Spicy Gravy Noodles)

 30 min  4 servings  Medium

Ingredients

- Yellow noodles
- 3 **kaffir lime leaves**
- Sweet potato, shrimp paste, chili paste
- Prawn stock, cornstarch, lime
- Tofu, egg, bean sprouts, fried shallots

Instructions

1. Boil sweet potato until soft. Mash.
2. Fry chili paste with **kaffir lime leaves**. Add prawn stock.
3. Add mashed sweet potato. Thicken with cornstarch.
4. Pour gravy over blanched noodles. Top with tofu, egg, sprouts, shallots.

Asam Pedas (Sour & Spicy Fish Stew)

 35 min  4 servings  Spicy

Ingredients

- 400g fish (mackerel or stingray)
- 4 **kaffir lime leaves**
- Asam pedas paste, tamarind
- Tomato, okra, brinjal, daun kesum (laksa leaf)
- Fish sauce, sugar

Instructions

1. Fry asam pedas paste with **kaffir lime leaves** until oil separates.
2. Add tamarind juice and water. Bring to boil.
3. Add fish and vegetables.
4. Cook until fish is done. Season with fish sauce and sugar.

Nasi Lemak (Coconut Rice)

 30 min  4 servings  Mild

Ingredients

- 2 cups rice
- 3 **kaffir lime leaves**
- 1 cup coconut milk, pandan leaf
- Sambal, fried anchovies, peanuts, egg, cucumber

Instructions

1. Rinse rice. Cook with coconut milk, **kaffir lime leaves**, pandan, water.
2. Prepare sambal (chili paste with dried shrimp).
3. Fry anchovies and peanuts. Hard-boil egg.
4. Serve rice with sambal, anchovies, peanuts, egg, cucumber.

Nasi Kuning (Turmeric Yellow Rice)

 30 min  6 servings  Mild

Ingredients

- 3 cups rice
- 3 **kaffir lime leaves**
- 1 tsp turmeric powder
- Coconut milk, lemongrass, pandan
- Fried chicken, sambal, eggs for serving

Instructions

1. Cook rice with coconut milk, turmeric, **kaffir lime leaves**, lemongrass.
2. Steam until fluffy.
3. Shape into a cone (tumpeng) or serve flat.
4. Serve with fried chicken, sambal, boiled eggs, and vegetables.

Ikan Bakar (Grilled Fish in Banana Leaf)

 30 min  4 servings  Medium

Ingredients

- 1 whole fish (snapper or tilapia)
- 4 **kaffir lime leaves**
- Sambal belacan (chili paste with shrimp paste)
- Banana leaves for wrapping
- Lime, soy sauce

Instructions

1. Score fish. Rub with sambal and **kaffir lime leaves**.
2. Wrap in banana leaf.
3. Grill over charcoal, turning once, until cooked through.
4. Serve with rice, sambal, and lime wedges.

 Udang Masak Lemak (Prawn Coconut Curry) 25 min  4 servings  Mild**Ingredients**

- 300g prawns
- 3 **kaffir lime leaves**
- 400ml coconut milk
- Turmeric, lemongrass, chili
- Salt, sugar

Instructions

1. Simmer coconut milk with turmeric, lemongrass, **kaffir lime leaves**.
2. Add prawns. Cook until pink.
3. Season with salt and sugar.
4. Serve with rice and stir-fried vegetables.

 Kuih Lapis (Layered Rice Cake) 1 hour  8 pieces  Sweet**Ingredients**

- 2 cups rice flour
- 2 **kaffir lime leaves**, finely sliced
- 1 cup coconut milk, sugar
- Food coloring (red, green)

Instructions

1. Mix rice flour, coconut milk, sugar, and **kaffir lime leaves**.
2. Divide batter. Color each portion differently.
3. Steam one layer at a time, building up.
4. Cool completely before slicing. Serve.

Sago Gula Melaka (Sago Pudding)

 30 min  4 servings  Sweet

Ingredients

- 1 cup sago pearls
- 2 **kaffir lime leaves**
- $\frac{3}{4}$ cup gula melaka (palm sugar)
- 1 cup coconut milk, pinch of salt

Instructions

1. Boil sago in water with **kaffir lime leaves** until translucent.
2. Press into molds. Chill until set.
3. Melt gula melaka with a little water for syrup.
4. Unmold. Drizzle with gula melaka syrup and coconut milk.

LAMM Lao & Myanmar Recipes

17 authentic dishes from Laos and Myanmar

Kaffir lime in Lao & Myanmar cooking: In Lao (*maak gheuy*), the leaves and rind are essential in larb, jaew dipping sauces, and or kham stews. In Myanmar (*makrut*), the leaves and rind flavor mohinga, lahpet thohk, and hin curries. Both cuisines use fermented ingredients extensively.

Khao Piak Sen (Lao Chicken Noodle Soup)

 1 hour  4 servings  Mild

Ingredients

- 500g chicken thighs
- 6 **kaffir lime leaves**
- 2 stalks lemongrass, galangal
- 4 garlic, 1 onion
- Fresh rice noodles, fish sauce
- Fried garlic, cilantro, green onions

Instructions

1. Boil chicken in stock with **kaffir lime leaves**, lemongrass, galangal, garlic, onion for 30 min.
2. Shred chicken. Strain broth.
3. Add noodles to broth. Cook until soft.
4. Add chicken. Season with fish sauce. Top with fried garlic and herbs.

Or Lam (Lao Venison Stew)

 2.5 hours  6 servings  Mild

Ingredients

- 700g venison (or beef), cubed
- **8 kaffir lime leaves**
- 3 stalks lemongrass, galangal
- 1 cup dill (essential!)
- Jeow bong (Lao chili paste), tua nao (fermented soybeans)

Instructions

1. Brown meat with lemongrass, galangal, and **kaffir lime leaves**.
2. Add jeow bong and fermented soybeans.
3. Add stock. Simmer covered 1.5–2 hours until tender.
4. Add dill in last 10 minutes. Serve with sticky rice.

Gaeng Jeen Jay (Lao Vegetarian Noodle Soup)

 45 min  4 servings  Mild

Ingredients

- 200g rice noodles, 200g fried tofu
- **4 kaffir lime leaves**
- 2 stalks lemongrass, galangal
- Mixed vegetables, vegetable stock
- Soy sauces, fried garlic, herbs

Instructions

1. Simmer stock with lemongrass, galangal, **kaffir lime leaves**. Strain.
2. Add vegetables and tofu. Cook until tender.
3. Add noodles. Season with soy sauces.
4. Serve with fried garlic and fresh herbs.

Larb Neua (Lao Beef Salad)

 20 min  4 servings  Medium

Ingredients

- 500g beef mince
- 6 **kaffir lime leaves**, finely sliced
- 3 tbsp lime juice, 3 tbsp fish sauce
- 2 tbsp toasted rice powder (khao khua)
- Chili flakes, shallots, mint, cilantro

Instructions

1. Cook beef in a dry pan. Drain liquid.
2. Mix with lime juice, fish sauce, chili flakes.
3. Add **kaffir lime leaves**, shallots, herbs, toasted rice powder.
4. Serve immediately with sticky rice and raw vegetables.

Tam Mak Hoong (Lao Green Papaya Salad)

 15 min  2 servings  Spicy

Ingredients

- 2 cups shredded green papaya
- 1 **kaffir lime rind**, thinly sliced
- 2–4 chilies, 2 tbsp padaek (Lao fermented fish)
- 2 tbsp lime juice, 1 tbsp fish sauce
- Palm sugar, tomato, long beans, dried shrimp

Instructions

1. Pound chilies and long beans in mortar.
2. Add **kaffir lime rind**, tomato, dried shrimp. Pound to bruise.
3. Add papaya. Pound and toss.
4. Season with padaek, lime juice, fish sauce, sugar. Serve with sticky rice.

 Tam Sakhoo (Lao Glass Noodle Salad) 20 min  3 servings  Medium**Ingredients**

- 150g glass noodles
- 4 **kaffir lime leaves**, finely sliced
- 200g shrimp or pork
- Lime juice, fish sauce, sugar
- Shallots, cilantro, chili, peanuts

Instructions

1. Soak noodles in hot water. Drain.
2. Toss with lime juice, fish sauce, sugar.
3. Add protein, shallots, **kaffir lime leaves**, cilantro.
4. Top with peanuts and chili.

 Ping Kai (Lao Grilled Chicken) 45 min + marinating  4 servings  Mild**Ingredients**

- 4 chicken halves
- 4 **kaffir lime leaves**, minced + 1 tbsp rind
- 4 stalks lemongrass, 6 garlic
- Soy sauce, oyster sauce, honey, oil

Instructions

1. Pound lemongrass, garlic, **kaffir lime leaves and rind** into paste.
2. Mix with sauces and oil. Marinate chicken 2+ hours.
3. Grill over charcoal, basting, until charred and cooked.
4. Serve with jaew maak gheuy and sticky rice.

Pa Tod (Lao Whole Steamed Fish)

 30 min  4 servings  Mild

Ingredients

- 1 whole snapper (600g)
- 6 **kaffir lime leaves**, torn
- 3 stalks lemongrass, galangal, garlic
- Fish sauce, lime juice, soy sauce
- Cilantro, fried shallots

Instructions

1. Score fish. Stuff with **kaffir lime leaves**, lemongrass, galangal.
2. Steam over high heat 12–15 minutes.
3. Mix fish sauce, lime juice, soy sauce. Pour over fish.
4. Top with garlic, cilantro, fried shallots.

Khao Niao Mamuang (Mango Sticky Rice — Lao Style)

 2 hours  4 servings  Sweet

Ingredients

- 2 cups glutinous rice, soaked 4+ hours
- 1 can coconut milk, sugar, salt
- ½ tsp **kaffir lime rind** (optional Lao touch)
- 2 ripe mangoes, sesame seeds

Instructions

1. Steam soaked rice until cooked.
2. Warm coconut milk with sugar, salt, **kaffir lime rind**.
3. Pour ¾ over rice. Fold gently. Let absorb 15 min.
4. Serve with sliced mango. Drizzle remaining coconut sauce. Top with sesame seeds.

Mohinga (Myanmar Fish Noodle Soup)

 1.5 hours  6 servings  Medium

Ingredients

- 500g catfish
- 6 **kaffir lime leaves** + 1 tbsp rind
- 2 stalks lemongrass, ginger, turmeric
- 2 tbsp chickpea flour
- Fish sauce, chili powder, rice vermicelli
- Fried onions, cilantro, lime, hard-boiled egg

Instructions

1. Boil fish with lemongrass, ginger, turmeric, **kaffir lime leaves**.
2. Debone and flake fish. Strain broth.
3. Add chickpea flour, fish, **kaffir lime rind**, chili powder. Simmer.
4. Serve over noodles with fried onions, cilantro, egg, lime.

Shan Noodle Soup

 45 min  4 servings  Mild

Ingredients

- 300g chicken or pork
- 4 **kaffir lime leaves**
- 2 stalks lemongrass
- Flat rice noodles, tomato, bean sprouts
- Soy sauce, fish sauce, fried garlic, herbs

Instructions

1. Sauté chicken with garlic. Set aside.
2. Simmer stock with lemongrass and **kaffir lime leaves**. Strain.
3. Add noodles and tomato. Cook until soft.
4. Add chicken, sprouts, soy sauce, fish sauce. Top with fried garlic.

Ohn No Khao Swè (Burmese Coconut Chicken Noodles)

 1 hour  4 servings  Mild

Ingredients

- 400g chicken thighs
- 5 **kaffir lime leaves**
- 1 stalk lemongrass, ginger, garlic
- 400ml coconut milk, chicken stock
- Flat rice noodles, turmeric, fish sauce
- Fried noodles, eggs, shallots, lime

Instructions

1. Cook chicken with ginger, garlic, turmeric.
2. Add coconut milk, stock, lemongrass, **kaffir lime leaves**. Simmer 20 min.
3. Season with fish sauce. Remove aromatics.
4. Serve over noodles with fried noodles, egg, shallots, lime.

Ohn No Thohk (Burmese Chicken Curry)

 1.5 hours  4 servings  Medium

Ingredients

- 600g chicken pieces
- 3 **kaffir lime rinds**, pounded
- Turmeric, paprika
- 4 shallots, 4 garlic, ginger
- Oil, water, fish sauce

Instructions

1. Blend shallots, garlic, ginger, **kaffir lime rind**, turmeric, paprika.
2. Fry paste until oil separates. Add chicken. Brown.
3. Add water. Simmer covered 45 minutes.
4. Season with fish sauce. Oil should float on top. Serve with rice.

Htamin Jin (Burmese Rice Salad)

 30 min  4 servings  Mild

Ingredients

- 2 cups cooked rice
- 2 **kaffir lime rinds**, grated
- Boiled potato, shredded chicken or fried fish
- Tamarind paste, fish sauce
- Fried shallots, cilantro, crispy garlic

Instructions

1. Mix rice with tamarind and fish sauce.
2. Fold in potato, protein, **kaffir lime rind**.
3. Shape into a mound. Top with fried shallots, cilantro, crispy garlic.

Lahpet Thohk (Myanmar Tea Leaf Salad)

 15 min  4 servings  Medium

Ingredients

- 1 cup lahpet (fermented tea leaves)
- 2 tbsp **kaffir lime juice**
- Fried garlic, peanuts, sesame seeds
- Sunflower seeds, fried split peas
- Tomato, onion, fish sauce, egg

Instructions

1. Drain tea leaves. Arrange on plate with crunchy ingredients in separate piles.
2. Add tomato, onion, sliced egg.
3. Drizzle with **kaffir lime juice** and fish sauce.
4. Toss together just before eating.

Thohk Thamin (Burmese Sticky Rice Salad)

 30 min  4 servings  Medium

Ingredients

- 2 cups warm sticky rice
- 3 **kaffir lime leaves**, finely sliced
- Shallots, lime juice, fish sauce
- Chili flakes, mint, cilantro, peanuts

Instructions

1. Mix warm rice with lime juice and fish sauce.
2. Fold in **kaffir lime leaves**, shallots, herbs, peanuts.
3. Season with chili flakes. Serve warm.

Samosa Thohk (Burmese Samosa Salad)

 20 min  4 servings  Medium

Ingredients

- 4 samosas, crumbled
- 1 tbsp **kaffir lime rind**, grated
- Cabbage, chickpeas
- Tamarind water, fish sauce
- Fried onions, cilantro, chili powder

Instructions

1. Arrange crumbled samosas on plates.
2. Top with cabbage, chickpeas, **kaffir lime rind**.
3. Drizzle with tamarind water and fish sauce.
4. Garnish with fried onions, cilantro, chili powder.

Singapore, Brunei & Peranakan Recipes

16 authentic dishes from Singapore, Brunei, and Peranakan (Nyonya) cuisine

Kaffir lime in Singaporean & Bruneian cooking: Called *daun limau purut*, the leaves are essential in laksa, curry, and Peranakan cuisine.

Hainanese Chicken Rice

1.5 hours 4 servings

Poach chicken with **kaffir lime leaves**, ginger, garlic. Cook rice in chicken stock. Serve with chili sauce.

Katong Laksa

45 min 4 servings

Fry laksa paste with **kaffir lime leaves**. Add coconut milk. Serve over noodles with prawns and sambal.

Satay

30 min + marinating 4 servings

Marinate with **kaffir lime leaves**, lemongrass, turmeric. Grill. Serve with peanut sauce.

Ayam Buah Keluak

1.5 hours 4 servings

Fry rempah with **kaffir lime leaves**. Add chicken and buah keluak nuts. Simmer.

Nasi Lemak

30 min 4 servings

Cook rice with **kaffir lime leaves** and coconut milk. Serve with sambal, anchovies, peanuts.

Ikan Bakar

30 min 4 servings

Rub fish with sambal and **kaffir lime leaves**. Wrap in banana leaf. Grill.

Otak-Otak

40 min 12 pieces

Blend fish with **kaffir lime leaves** and spices. Wrap in banana leaves. Grill.

Kueh Pie Tee

45 min 12 pieces

Stir-fry vegetables with **kaffir lime leaves**. Fill crispy cups.

Nyonya Laksa

1 hour 4 servings

Fry rempah with **kaffir lime leaves**. Add coconut milk and tamarind. Serve over noodles.

Mee Soto

45 min 4 servings

Boil chicken with **kaffir lime leaves** and turmeric. Serve over noodles.

Prawn Mee

1 hour 4 servings

Make prawn stock with **kaffir lime leaves**. Serve over noodles with prawns.

Kueh Lapis

1 hour 8 pieces

Mix with **kaffir lime leaves**. Steam one layer at a time. Cool before slicing.

Onde-Onde

40 min 20 pieces

Mix with **kaffir lime leaf**. Wrap around gula melaka. Boil. Roll in coconut.

Sago Gula Melaka

30 min 4 servings

Boil sago with **kaffir lime leaves**. Chill. Drizzle with syrup.

Hainanese Curry Rice

1 hour 4 servings

Fry curry with **kaffir lime leaves**. Add coconut milk and chicken. Serve over rice.

Nyonya Chap Chye

40 min 4 servings

Fry with **kaffir lime leaves**. Add vegetables and noodles. Simmer.



Kaffir Lime Recipe Book — 110+ Authentic Southeast Asian Recipes

From The Kaffir Lime Knowledgebase



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