

PAD THAI GOONG SOD

Stir fried rice noodle Thai style with prawn, egg, bean sprout, tofu, dried shrimp in tamarind sauce

ผัดไทกุ้งสด



Ingredients 1 serving

Prawns	120 g	Egg	2 pieces
Shrimp	15 g	Lime	1 piece
Bean sprouts	20 g	Dried chili	10 g
Thai rice noodle	80 g	Peanut	20 g
Tofu (julienne)	20 g	Chinese chives	10 g
Shallot	15 g	Vegetable oil	2 Tbsp.
Preserved turnip	15 g		

Pad Thai Sauce

Tamarind	$\frac{3}{4}$ Tbsp. tamarind paste dissolved in $\frac{1}{4}$ cup warm water
Fish sauce	2 Tbsp.
Brown sugar	3 Tbsp.

Preparation

- Soak the dry noodles in lukewarm or room temperature water while preparing the other ingredients.
- Make the Pad Thai Sauce by combining the sauce ingredients together in a cup. Stir well to dissolve the tamarind paste and brown sugar. Set aside.
- Warm oil in a wok.
- Fried shallot, salted turnip, garlic and tofu and stir them until they start to brown.
- Drain the noodles and add to the wok. Stir quickly to keep things from sticking.
- Add Pad Thai sauce, chili, and preserved turnip. Stir.
- Make room for the egg by pushing all noodles to the side of the wok. Crack the egg onto the wok and scramble it until it is almost all cooked.
- Fold the egg into the noodles. The noodles should soft and chewy. If the noodles are too hard, add a little bit of water.
- Put the fried noodle to the serving plate.
- Heat the oil in a pan and fried the prawns until brown.
- Put the prawns on top of the fried noodle and add some Pad Thai sauce on top.
- Serve hot with the banana flower slice, a wedge of lime on the side, raw Chinese chives and raw bean sprouts on top.



GAENG KIEW WAN GAI

Chicken in green curry coconut cream with eggplants and sweet basil leaves

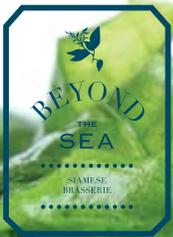
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Ingredients 2 servings

Chicken	350 g
Green curry paste	¼ cups
Coconut milk	1 ¼ cups
Basil leaves	¼ cup
Small eggplant	25 g
Large eggplant	2 pcs
Chicken stock	½ cup
Palm sugar	1 tbsp
Fish sauce	2.5 tbsp
Red chili (sliced in length)	2 pcs
Kaffir leaves	4 pcs
Vegetable oil	1 tsp

Preparation

- Bring ½ cup of coconut milk (use the thick cream off the top) to a boil in a pan. Cook over medium heat, stirring often for 3 to 5 minutes.
- Add green curry paste, continue to cook and stir until the mixture becomes dry and fragrant. Transfer mixture to a larger pot.
- Add the chicken and stir for 1-2 minutes, add fish sauce, sugar, keep stirring for another minute then add cut eggplants, the remaining coconut milk and chicken stock. Cook over medium heat until the chicken is cooked and eggplant is tender.
- Add kaffir lime leaves and Thai basil. Bring to a boil. Remove from heat and adjust the seasoning and transfer to a serving bowl.



PAD KRAPRAO NUE

Stir fried beef with chili and basil leaves

ผัดกระเพราเนื้อ

Ingredients

Beef tenderloin, cut into bite-size pieces	150 g.
Cloves garlic, finely chopped	2 pcs.
Vegetable oil	2 tbsp.
Oyster sauce	1 tbsp.
Fish sauce	1 tbsp.
Fresh holy basil	1 cup
Chilies, chopped and pounded coarsely	1/2 cup
Sugar	1 1/2 tsp.

Preparation

- Preheat the pan and pour in vegetable oil
- Throw in the garlic, stir until light brown
- Add chili
- Add beef, stir until cooked
- Add fish sauce, oyster sauce and sugar
- Add basil leaves and quickly turn a few stirs then serve on a dish with steamed rice



POR PIA PAK TOD

Deep fried vegetable spring rolls
served with sweet chili sauce

ปอเปี๊ยะผักทอด

Ingredients

Vermicelli noodles	100g packet
Vegetable oil	1 tablespoon
Green onions (sliced)	3 pieces
Garlic cloves (crushed)	2 pieces
Carrot (peeled, coarsely grated)	1 piece
Shredded Chinese cabbage	1 ½ cup
Soy sauce	1 Tbsp
White pepper	¼ Tsp
Egg yolk	1 egg
Frozen spring roll wrappers (21.5cm square), thawed	
Vegetable oil, for frying	
Sweet chili sauce, to serve	

Preparation

- ❑ Heat the oil in a pan and fry all vegetable and vermicelli noodles together.
- ❑ Add the soy sauce and white pepper. Mix well for a minute on high.
- ❑ Remove from fire and cool.
- ❑ Defrost the spring roll sheets.
- ❑ Add the filling to the center of the spring roll sheet and fold it.
- ❑ Deep fried spring roll until golden brown.



GLUAY BUAD CHEE

Banana in coconut cream
กล้วยบัวชี่

Ingredients 2 servings

Banana	2 pieces
Coconut milk	1 cup
Sugar	1 ½ Tbsp.
Salt	¼ Tsp.

Preparation

- Preparing the bananas by peeling the bananas and cut vertically into half, then once again cut the pieces horizontally into half.
- In a saucepan, heat the coconut milk, add sugar and salt, and cook gently until the sugar has dissolved.
- Add the banana pieces and cook gently for 5 minutes.



KHAO NEAW MAMUANG

Mango and coconut
aromatized sticky rice
ข้าวเหนียวมะม่วง

Ingredients 1 serving

Mango	150 g
Sticky rice	100 g
Coconut milk	100 g
Sesame seed	15 g
Salt	2 pinches
Sugar	2 Tbsp.

Preparation

- ❑ Soak the sticky rice in enough water to cover the rice for at least an hour and even overnight.
- ❑ Take your steamer, put water in the bottom and cover the steam section with cheese cloth or muslin cloth.
- ❑ Pour the sticky rice on the cheesecloth, cover with the lid and put it on the stove on medium to high heat.
- ❑ The sticky rice should take about a 20 minutes of steaming to cook and will become translucent when done.
- ❑ Heat the coconut milk in a pot over medium heat. Stir constantly and let the coconut milk simmer.
- ❑ Add sugar and salt. Remove from heat.
- ❑ Pour 3/4 of the hot coconut milk over the hot sticky rice. Let it sit for 5 minutes.
- ❑ The hot sticky rice will absorb all the coconut milk. The rice should be a little mushy.
- ❑ Spoon the rest of the coconut milk on top of the rice at serving time.
- ❑ Peel and slice ripe mango. Place sticky rice on a small plate and top with mango. Spoon the coconut milk on top of the mango and sticky rice.