

Tuesday Menu



Yum Woon Sen

Spicy glass noodle salad



Kaeng Jeud Taow Hoo

Clear soup with shrimps and bean curd



Hor Mok Kung Nang

Steamed river prawn mousse



Pha Naeng Moo

Pha-naeng curry with pork



Gluay Buad Chee

Banana in coconut milk

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Yum Woon Sen

Spicy glass noodle salad



Serves
2 persons



Prep
25 mins



Cooking
15 mins

Ingredients

- Mung bean (glass noodles) 100 g.
- Minced pork 50 g.
- Prawns 4-5 pc.
- Shallots 2 tbs.
- Chinese celery 2 tbs.
- Hotchilli 1 tbs.
- Black and white jelly mushrooms 30 g.
- Fishsauce 2 tbs.
- Lemon juice 2 tbs.
- Coriander leaves 2 pc.

Preparation

- Blanch glass noodles and jelly mushrooms in boiling water for a few minutes; lift out and drain well.
- Poach prawns and minced pork.
- Mix all ingredients together, season to taste with fish sauce and lemon juice.
- Garnish with coriander leaves.





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Kaeng Jeud Taow Hoo

Clear soup with shrimps and bean curd



Serves
2 persons



Prep
20 mins



Cooking
10 mins

Ingredients

- Shrimps 30 g.
- Bean curd 100 g.
- White lettuce 15 g.
- Spring onion 5 g.
- Chinese celery 5 g.
- Salted turnip 1 tsp.
- Soya sauce 1 tbs.
- Chicken stock 1/2 cup
- Fried crispy garlic 1 tsp.

Preparation

- Boil shrimps in chicken stock until cooked. Add vegetables and bean curd.
- Season with soya sauce and salted turnip. Sprinkle with fried crispy garlic before serving.





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Hor Mok Kung Nang

Steamed river prawn mousse



Serves
2 persons



Prep
25 mins



Cooking
20 mins

Ingredients

- River prawn (shelled) 100 g.
- Fish meat (minced) 150 g.
- Crab meat 30 g.
- Scallops 20 g.
- Coconut milk 1 cup
- Coconut cream 1 tbs.
- Chinese key 1 tbs.
- Chili paste 1 tbs.
- Egg 1 pc.
- Fish sauce 1 tbs.
- Kaffir lime leaves 2 pcs.
- Red chili 1 pc.

Preparation

- Blend all seafood meat (prawn, fish, crab and scallop) with chilli paste, coconut milk, egg, Chinese key and fish sauce until all ingredients are well mixed.
- Stuff the mousse into prawn shell, topped with coconut cream and garnish with kaffir lime leaves and chilli.
- Steam for approximately 5 minutes.





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Pha Naeng Moo

Pha-naeng curry with pork



Serves
2 persons



Prep
15 mins



Cooking
15 mins

Ingredients

- Pork (sliced) 500 g.
- Pha-naeng curry paste 2 tbs.
- Coconut milk 1 cup
- Roasted peanuts 2 tbs.
- Fish sauce 1 tbs.
- Palm sugar 1 tbs.
- Vegetable oil 2 tbs.

Preparation

- Fry curry paste in vegetable oil on low heat for 2-3 minutes.
- Add coconut milk and stir well with curry paste.
- Add pork and stir-fry for 2-3 minutes.
- Add roasted peanuts and season to taste with fish sauce and palm sugar.





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Gluay Buad Chee

Banana in coconut milk



Serves
2 persons



Prep
10 mins



Cooking
10 mins

Ingredients

- Coconut milk 500 ml.
- Sugar 1/2 cup
- Salt 1/4 tsp.
- Small bananas 3 pcs.
(cut diagonally,
then in half, 4 pcs
per banana)

Preparation

- Boil coconut milk.
- Add sugar and salt.
- Stir constantly to prevent coconut milk from splitting.
- Add bananas and cook gently for 5 minutes, then remove from the heat.
- Sprinkle with roasted yellow beans before serving.

