

SATURDAY

MENU

"Poh Piah Tod"

Deep fried spring rolls

"Larb Gai"

Spicy minced chicken salad
(Northeastern style)

"Gaeng Phed Gai"

Red curry with chicken

"Tom Kha Koong Mae Nam"

Spicy river prawns soup
with coconut milk and herbs

"Mun Cheum Rad Kathi"

Sweet potatoes in coconut cream

"Poh Piah Tod"

Deep-fried spring rolls



SERVES
2 persons



PREP
20 mins



COOKING
20 mins

Ingredients

- | | | | |
|---|--------|-------------------------------|-------|
| • Spring roll wrappers | 4 pcs. | • Minced shrimp | 50 g. |
| • Glass noodles
(soaked in water for 15 minutes) | 50 g. | • Minced chicken | 50 g. |
| • Shitake mushrooms
(thinly sliced) | 50 g. | • Soy sauce | 10 g. |
| • Carrot
(finely shredded) | 200 g. | • White sugar | 5 g. |
| • Cabbage
(finely shredded) | 200 g. | • Cooking oil for deep-frying | |



Preparation

- Stir-fry the minced shrimp and chicken over medium heat.
- Add shredded vegetable (mushrooms, carrot, cabbage) and season with soy sauce and sugar.
- Continue stir-frying until everything well mixed and cooked.
- Remove from heat and keep the mixture for filling.
- Spread spring roll wrapper, put 1 spoon ful of filling and roll forward. Close both ends.
- Deep-fry the spring rolls in medium-hot oil until golden and crispy.
- Let the oil drain before serving.
- Serve with sweet plum sauce.

"Larb Gai"

Spicy minced chicken salad (Northeastern style)



SERVES
2 persons



PREP
10 mins



COOKING
10 mins

Ingredients

- Minced chicken 200 g.
- Shallots (sliced) 30 g.
- Spring onion (chopped) 20 g.
- Mint leaves 3 g.
- Roasted ground sticky rice 20 g.
- Roasted ground chilli 3 g.
- White sugar 30 g.
- Lime juice 50 ml.
- Fish sauce 30 g.
- Dried chillies (deep-fried) 4 pcs.



Preparation

- Pour water into the pot and bring to a boil. Add minced chicken and stir until cooked.
- In a mixing bowl, add the cooked minced chicken season with fish sauce, lime juice and white sugar.
- Add spring onion, shallots, roasted ground chilli, and roasted ground sticky rice. Toss until evenly mixed.
- Garnish with deep-fried dried chillies and mint leaves.
- Serve with fresh cucumber and cabbage on the side.

"Gaeng Phed Gai"

Red curry with chicken



SERVES
2 persons



PREP
15 mins



COOKING
15 mins

Ingredients

- | | |
|---------------------------|---------|
| • Chicken breast (sliced) | 200 g. |
| • Red curry paste | 30 g. |
| • Coconut milk | 150 ml. |
| • Small eggplants | 4 pcs. |
| • Pea eggplants | 100 g. |
| • Red chillies | 2 pcs. |
| • Kaffir lime leaves | 3 pcs. |
| • Sweet basil leaves | 5 g. |
| • Fish sauce | 15 g. |
| • Palm sugar | 15 g. |
| • Cooking oil | 50 ml. |



Preparation

- Stir-fry red curry paste in oil until fragrant.
- Add coconut milk little by little until the oil begins to separate.
- Add chicken and cook for 5 minutes. Then add both types of eggplants and cook until tender.
- Season with fish sauce and palm sugar.
- Add kaffir lime leaves, sweet basil leaves and red chillies.
- Serve hot with steamed rice.

"Tom Kha Koong Mae Nam"

Spicy river prawns soup with coconut milk and herbs



SERVES
2 persons



PREP
20 mins



COOKING
15 mins

Ingredients

- | | | | |
|--|---------|--------------------|--------|
| • River prawns 4 pieces (peeled and deveined) | 240 g. | • Lime juice | 30 ml. |
| • Coconut milk | 240 ml. | • Chilli oil | 5 ml. |
| • Chicken stock | 240 ml. | • White sugar | 15 g. |
| • Galangal (thinly sliced) | 30 g. | • Dried chillies | 3 pcs. |
| • Lemongrass (sliced diagonally and lightly crushed) | 30 g. | • Coriander leaves | 3 pcs. |
| • Kaffir lime leaves | 3 pcs. | | |
| • Bird's eye chillies (fresh, lightly crushed) | 2 pcs. | | |
| • Straw mushrooms | 100 g. | | |



Preparation

- Pour chicken stock and coconut milk into the pot and bring to a boil.
- Add galangal, lemongrass, kaffir lime leaves, and mushrooms.
- Add river prawns and cook until they turn pink (about 5 minutes).
- Season with lime juice, fish sauce, white sugar, chilli oil, and fresh chillies.
- Cook the soup over medium heat, uncovered, for another 5 minutes.
- Remove from heat and garnish with dried chillies and coriander leaves.

"Mun Cheum Rad Kathi"

Sweet potatoes in coconut cream



SERVES
2 persons



PREP
20 mins



COOKING
15 mins

Ingredients

- Sweet potatoes 300 g.
- White sugar 250 g.
- Coconut cream 200 ml.
- Water 300 ml.
- Salt a pinch

Coconut Cream Topping

- Coconut milk 200 ml.
- Corn flour 15 g.
- Salt a pinch
- Add coconut milk, salt and corn flour slowly on low heat until hot. Remove from the heat. It will be thickened when cool down.



Preparation

- Peel the sweet potatoes and cut them into pieces.
- Clean the potatoes very well.
- Boil water on medium heat.
- Add sugar and stir until the sugar is dissolved.
- Once the syrup is boiling, add sweet potatoes.
- Continue boiling for another 15-20 minutes, using low heat.
- Note the colour of potatoes. If it is clear, then it is ready.
- Remove from heat.
- Topped with coconut cream.