

## "Poh Piah Tod"

Deep-fried spring rolls





PREP 20 mins

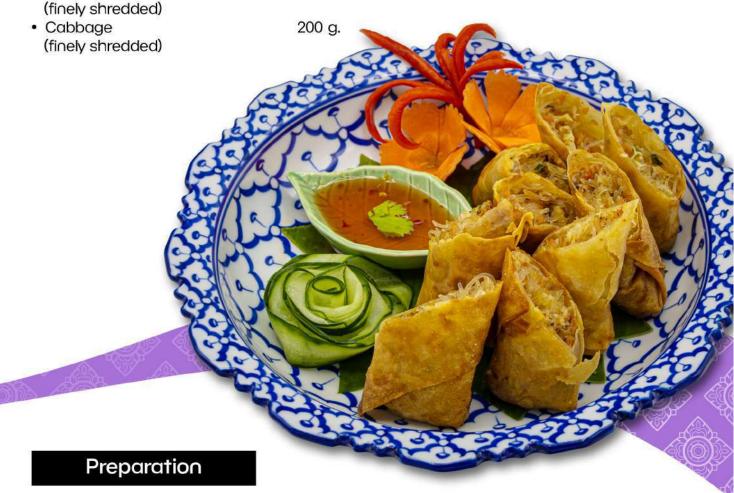


COOKING 20 mins

#### Ingredients

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

• Carrot 200 g.



- 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)





PREP 10 mins



COOKING 10 mins

### Ingredients

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



- 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





**PREP** 15 mins



COOKING 15 mins

### Ingredients

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



- 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





PREP 20 mins



COOKING

#### Ingredients

 River prawns 4 pieces 240 g. (peeled and deveined) Coconut milk 240 ml. 240 ml. 30 g. 30 g.

 Chicken stock Galangal (thinly sliced) Lemongrass (sliced diagonally and lightly crushed) Kaffir lime leaves Bird's eye chillies (fresh, lightly crushed) Straw mushrooms

30 ml. Lime juice Chilli oil 5 ml. White sugar 15 g. · Dried chillies 3 pcs. Coriander leaves 3 pcs.



- **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





PREP 20 mins



COOKING 15 mins

### Ingredients

- Sweet potatoes
- · White sugar
- Coconut cream
- Water
- Salt

300 g. 250 g. 200 ml. 300 ml.

a pinch

### Coconut Cream Topping

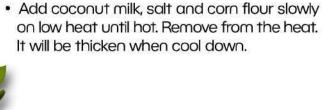
- Coconut milk
- · Corn flour

15 g.

200 ml.

Salt

a pinch





- 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.