

RECIPES



SAVORING THE BEST OF  
**WORLD FLAVORS**  
**INDIA, SPAIN, MEXICO, AND THAILAND**



# INDIA

# PRAWN PEPPER MASALA

## KARNATAKA

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
Vegetable oil	6 Tbsp.
Green chiles, chopped	4 ea.
Onions, chopped	300 g
Curry leaves	40 ea.
Ginger-garlic paste	1 Tbsp.
Coriander powder	1 Tbsp.
Black pepper, crushed	1½ Tbsp.
Cumin powder	1 Tbsp.
Turmeric powder	¼ tsp.
Kashmiri chili powder	1 tsp.
Garam masala powder	¼ tsp.
Tomato purée, fresh	150 ml
Prawns, medium, peeled and deveined	16 ea.
Curry leaves, fried	20 ea.
Lemon wedges	4 ea.

### **Method**

1. Heat the oil in a large saucepan or wok and add the chopped green chile and onions. Stir-fry for 5 minutes, or until golden brown.
2. Add curry leaves, ginger-garlic paste, and the dry spice powders. Stir-fry for a minute. Pour in the fresh tomato purée and cook for 2 to 3 minutes. Slip in the prawns with 50 milliliters of water and cook for 3 to 4 minutes over high heat. When the liquid has almost evaporated and the prawns are done, serve garnished with fried curry leaves and lemon wedges.

Source: Abhijit Saha

# AROMATIC CHICKEN PILAF WITH RAISINS

## CHICKEN YAKHNI PULAO

*Yield: 4 portions*

Ingredients	Amounts
Chicken thigh, boneless	400 g
Ghee	3 Tbsp.
Vegetable oil	3 Tbsp.
Cumin	1 tsp.
Green cardamom	4 ea.
Black cardamom	1 ea.
Black peppercorns	1 tsp.
Star anise	1 ea.
Cloves	8 ea.
Cinnamon stick	1 ea.
Bay leaf	1 ea.
Onion, sliced	200 g
Garlic, sliced	1 Tbsp.
Green chile, split	2 ea.
Basmati rice	300 g
Chicken stock	600 ml
Salt	to taste
 <i>Garnish</i>	
Golden and dark raisins, fried golden brown	2 Tbsp.
Onions, sliced, fried golden brown	2 Tbsp.
Cashew nuts, fried	2 Tbsp.
Mint leaves	12 ea.

### Method

1. Wash and soak the basmati rice for 30 minutes.
2. Heat the ghee and vegetable oil in a heavy bottomed saucepan and add cumin, green cardamom, black cardamom, black peppercorn, cloves, cinnamon stick, and bay leaf. Allow them to crackle for half a minute, then add the sliced onion and cook for a moment. Add the garlic and chiles. Stir for a few moments, then add the chicken pieces. Continue to stir fry for 3 more minutes.
3. Add the basmati rice and chicken stock. Bring it to a boil and cook over medium heat, stirring from time to time for 6 to 8 minutes or until most of the liquid has been absorbed. Cover and bake at 320°F (160°C) for 5 to 7 minutes or until the rice is cooked through and the liquid has evaporated. Discard the cinnamon stick and cardamom.
4. Serve garnished with fried golden raisins, onions, cashew nuts, and mint leaves.

Source: Abhijit Saha

# PRAWN CURRY WITH COCONUT MILK

## *CHEMEEN MOILY*

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
Prawns, medium, peeled and deveined, tail on	600 g
Turmeric	1 tsp.
Kashmiri red chile powder	½ tsp.
Coconut oil or vegetable oil	50 ml
Green chile, slit	4 ea.
Ginger, julienne	2 Tbsp.
Garlic cloves, chopped	6 ea.
Tomato, quartered	2 ea.
Onion, large, thinly sliced	1 ea.
Curry leaves	20 ea.
Coconut milk	400 ml
Water	100 ml
Lemon juice	3 Tbsp.
Salt	to taste
 <i>Garnish</i>	
Coriander sprig	4 ea.
Ginger, julienne	1 Tbsp.
Curry leaves, fried	4 ea.

### **Method**

1. Heat oil in wok or a saucepan, add the curry leaves, and allow them to crackle. Add sliced onion and stir fry for 3 minutes over medium heat.
2. Slip in the ginger, garlic, and chiles, and stir-fry for 3 more minutes. Add the tomatoes and allow to sweat. Add the turmeric and red chile powder and stir well. Pour in the coconut milk and water and bring to a boil.
3. Add the prawns, cover, and cook over medium heat for 5 minutes or until the prawns are done, stirring occasionally. Adjust the seasoning with the salt, finish with lemon juice, and garnish with the coriander sprigs, julienned ginger, and fried curry leaves.

Source: Abhijit Saha

# RAISIN AND DATE CHUTNEY WITH POMEGRANATE JUICE

*Yield: 475 grams*

<b>Ingredients</b>	<b>Amounts</b>
Raisins	50 g
Dates, seeded	100 g
Pomegranate juice	500 ml
Dried red chile, broken in half	1 ea.
Fennel seeds	¼ tsp.
Cumin seeds	¼ tsp.
Ajwain seeds	¼ tsp.
Nigella seeds	¼ tsp.
Fenugreek seeds	10 ea.
Oil	1 Tbsp.
Jaggery	50 g
Lemon juice	1 Tbsp.
Salt	¼ tsp.

*For the garnish*  
Golden raisins  
Red chile, fried

## **Method**

1. Cut the dates into halves and soak in water with the raisins for 30 minutes.
2. Heat oil in a saucepan and add the seeds and red chile. Allow the seeds to crackle before adding the dates and raisins. Stir-fry for a minute and pour in the pomegranate juice.
3. Bring to a boil and reduce heat to a simmer. Cook for 10 to 15 minutes, or until the chutney thickens.
4. Finish with jaggery, salt, and lemon juice. Remove from heat and discard the red chile pieces. The chutney will continue to thicken as it cools. Garnish with golden raisins and fried red chile.

Source: Abhijit Saha

# ONION CHUTNEY

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Oil	2 Tbsp.
Ginger	10 g
Garlic cloves	5 ea.
Asafetida	1 pinch
Onion, sliced	200 g
Green chile	3 ea.
Coriander leaves	20 g
Yogurt	180 ml
Salt	to taste

## **Method**

1. Heat oil in a pan. Add the ginger and garlic, followed by the asafetida, onion, green chile, and coriander. Stir-fry for 3 minutes until soft.
2. Put mixture in a grinder with the yogurt and process to make a coarse paste. Adjust the seasoning with salt.

Source: Abhijit Saha

# PEANUT CHUTNEY

*Yield: 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Peanuts, roasted	75 g
Dry red Kashmiri chiles	4 ea.
Tamarind pulp	2 Tbsp.
Garlic cloves	4 ea.
Green chile	1 ea.
Coconut, grated	50 g
Ginger	5 g
Coriander leaves	10 g
Salt	to taste
Water	180 ml

## **Method**

1. Broil the peanuts and red chiles in a pan for 2 minutes.
2. Mix together all ingredients. Place in a grinder with water and process to make a coarse paste. Adjust the seasoning.

Source: Abhijit Saha



# NORTHERN SPAIN

# ALL I OLI

Ingredients	Amounts
Garlic cloves, large, coarsely chopped	3 ea.
Salt	½ tsp.
Olive oil	1 cup
Egg yolks	1-2 ea.

## Method

1. Pound the garlic with salt to a paste. Stir in the egg yolks.
2. Add the olive oil in a thin stream, stirring constantly.

Source: Jaume Brichs

# ROMESCO

<b>Ingredients</b>	<b>Amounts</b>
Red tomatoes	10 ea.
Garlic bulb	1 ea.
Dried hot peppers	6 ea.
Vinegar	1 tsp.
Salt	½ tsp.
Olive oil	¼ l
Bread slices, dried in oven	4 ea.
Hazelnuts, roasted	75 g

## **Method**

1. Dry the garlic and tomatoes in the oven. Peel.
2. Scald the peppers and leave in water to be rehydrate.
3. Pound the garlic, tomatoes, peppers, hazelnuts, and bread to a paste.
4. Add the oil, then the vinegar and salt.

Source: Jaume Birchs

# FIDEUA

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
Cuttlefish, about 800 g, cubed	1 ea.
Olive oil	as needed
Onions, chopped	2 ea.
Red pepper	1 ea.
Tomatoes, peeled and seeded	2 ea.
Rockfish fumet (stock), warm	9 cups
Garlic clove	1 ea.
Parsley, chopped	as needed
Saffron	as needed
Salt	to taste
Short, thin noodles	4 cups

## **Method**

1. Gently fry the cuttlefish in a little olive oil. Remove from pan and set aside.
2. In the same oil, slowly sweat the onion, without browning, until the cooking liquid has completely evaporated. Add the pepper and the tomato, and continue frying until it reaches a jam-like consistency.
3. Add the cuttlefish.
4. In a paella pan, fry pasta in oil until it takes brown.
5. Mix everything in the paella pan and add the rockfish fumet. Season to taste, and cook for about 4 minutes.
6. As this cooks, make a picada by grinding the saffron, salt, garlic, parsley, and water in a mortar. Halfway through the cooking time, add this to pan.
7. Remove from stove and let rest a couple of minutes.
8. Serve.

Source: Jaume Brichs

# CATALAN SEAFOOD PAELLA

## *PAELLA DE MARISCOS DE CATALONIA*

*Yield: 6 to 8 portions*

Ingredients	Amounts
Extra virgin olive oil	4 Tbsp.
Chicken, cut in pieces	3 lb.
Pork ribs, trimmed and diced, salted	2 lb.
Gamba prawns, head and shells on	6-8 ea.
Red shrimp, head and shells on	6-8 ea.
Squid, cleaned, cut in rings, tentacles coarsely chopped, salted	½ lb.
Red bell pepper, chopped, salted	1 ea.
Squid, cleaned, cut into rings, tentacles coarsely chopped	½ lb.
Monkfish, coarsely chopped	½ lb.
Tomato, grated	1 ea.
Bomba rice	2 cups
Seafood stock	4 cups
Chicken stock	2 cups
Snow peas	½ cup
Mussels, cleaned	1 lb.
<i>For the picada</i>	
Garlic cloves, minced	3 ea.
Parsley, minced	1 Tbsp.
Saffron, soaked in 1 Tbsp. water	¼ tsp.
Seafood stock	as needed

### Method

1. Heat the oil in a paella pan over glowing wood coals. Sauté the chicken and pork until brown. Add the Gamba prawns and the red shrimp and cook until the shells turn color. Remove the prawns and shrimp, and set aside. Add the red bell pepper. Cook the mixture approximately 3 minutes. Add the squid, monkfish, and grated tomato.
2. *For the picada:* Mix together the garlic, parsley, and saffron in either a mortar and pestle or a small food processor until the garlic is ground beyond recognition. Add enough stock to produce a thin consistency. Drizzle the picada over the paella mixture.
3. Add the rice, then the stocks and mussels. Return the shrimp and prawns to the paella and add the snow peas. Bring to a boil, then reduce the heat to a medium simmer. Do not mix the paella after it has reached a boil.
4. Cook until all liquid has evaporated and the rice is cooked al dente. Add more chicken stock if necessary. Allow to rest for a minute before serving. Properly cooked paella should stick slightly on the bottom.

# MEXICO

# DOG'S NOSE SALSA FROM THE YUCATÁN

## XNIPEC

*Yield: 3 cups*

Ingredients	Amounts
Tomatoes, medium, roughly chopped	3 ea.
Red or white onions, small, finely chopped	2 ea.
Habanero chiles, seeded and finely chopped	1-2 ea.
Seville or bitter orange juice	$\frac{3}{4}$ cup
Cilantro, chopped	4 Tbsp.
Sea salt	to taste

### Method

1. Toss the tomatoes, onions, and chiles together in a glass bowl.
2. Stir in the juice and salt and allow to sit for several hours to blend the flavors.
3. When ready to serve, taste for salt and mix in the cilantro.

**Note:** As substitute for fresh bitter orange juice, use 1 part fresh orange juice, 1 part grapefruit juice, and 2 parts lime juice. To intensify flavor, add a bit of finely grated grapefruit zest.

Source: Silvio Campos

# MOLE NEGRO DE TEOTITLAN DEL VALLE

Ingredients	Amounts
<i>For the mole</i>	
Chiles guajillos, deveined and stemmed, seeds reserved	3 ea.
Chiles chilhuacle negro, deveined and stemmed, seeds reserved	2 ea.
Chiles ancho, deveined and stemmed, seeds reserved	2 ea.
Chiles mulatos, deveined and stemmed, seeds reserved	2 ea.
Onions, whole, unpeeled	2 ea.
Garlic heads, separated, unpeeled	2 ea.
Tomatoes, roasted	3 ea.
Tomatillos with husks	8 ea.
Raisins	2 Tbsp.
Sesame seeds	2 Tbsp.
Blanched almonds	3 ea.
True cinnamon bark stick, 3"	1 ea.
Allspice	2 ea.
Nutmeg, 1/8" (about 1/4 tsp. ground)	1/8 ea.
Dried ginger, 1"	1 ea.
Dried thyme	3 pinches
Oaxacan or Mexican oregano	
Dried marjoram	1 pinch
Bay leaf, medium	1 ea.
Avocado leaf, large	1 ea.
Lard, freshly rendered	1 Tbsp.
Sugar	3 Tbsp.
Mexican chocolate	2 oz.
Chicken broth	6 cups
Sea salt	to taste

## Method

1. Toast the guajillo chiles on a comal for about 2 minutes; they will be almost charred. Toast the other chiles for 1 to 3 minutes, until toasted but not charred. Cover the chiles with boiling water and let sit for 15 minutes.
2. Toast the chile seeds on a comal or in a heavy frying pan until black, 2 to 3 minutes.
3. Bury the onions and garlic in hot coals and roast until soft. Discard charred outsides.
4. Toast tomatoes and tomatillos on the comal until slightly charred
5. Briefly toast the raisins until they puff up. Put into a bowl. Toast the almonds and sesame seeds until golden, about 3 minutes. Be careful as the sesame seeds will pop around. Quickly remove from the heat and put into the bowl. Lightly toast the



cinnamon, cloves, allspice, nutmeg, and ginger to bring out the aroma and add to the bowl. Lightly toast the thyme, oregano, and marjoram together and add to the other ingredients. Lightly toast the bay leaf and avocado leaf, setting the leaves apart from the other ingredients.

6. In batches, grind together all of the ingredients except the bay and avocado leaves, the lard, the chocolate, and the broth on a metate, spice grinder, or blender, adding broth if necessary. The mixture should be quite smooth. Put into a large bowl.
7. Heat the lard in a cazuela or heavy pot, add the bay and avocado leaves and let them flavor the lard. Add the blended mixture and fry over medium-high heat, stirring constantly, for several minutes. Lower the heat and continue to cook and stir for about 20 minutes, until it becomes a semi-solid, almost like tomato paste. Add the chicken stock and heat over low until it reaches a sauce-like consistency.
8. Stir in the salt, sugar, and chocolate and cook for about 40 minutes, adding more broth if necessary. The mole should just be thick enough to coat the back of a wooden spoon.
9. This sauce is traditionally served with boiled chicken.

**Note:** Toasting the chiles 5 days ahead of the sauce makes for a better, less smoky sauce.

Source: Abigail Mendoza

# GRILLED PORK RIBS IN A HABENERO CHILE SAUCE

## *COSTILLAS AL CARBON EN JUGO DE CHILTOMATE*

*Yield: 4 to 6 portions*

<b>Ingredients</b>	<b>Amounts</b>
Pork back ribs, meaty	4 lb.
Sea salt	to taste
Achiote paste	2 Tbsp.
Sour orange juice	½ cup
Garlic cloves, minced	4 ea.
Tomatoes, large, roasted	2 ea.
Habanero chile, roasted	1 ea.
Cilantro, coarsely chopped	¼ cup

*For the pickled red onion garnish*

Red onions, large, ¼" slices	3 ea.
Sour orange juice	to taste
Dried Mexican oregano	¼ tsp.
Salt	1½ tsp.
Habanero chiles, roasted (optional)	

### **Method**

1. Cut the ribs into section of 4 to 5 ribs each and place them in a large pot. Cover with water, add salt and bring to a boil. Reduce the heat, cover and simmer for 35 minutes or until tender. Remove the ribs and set aside to cool.
2. In a bowl, dissolve the achiote paste with the juice; stir in the garlic and a good amount of salt. Brush the ribs with the mixture and let sit in the refrigerator, covered, for at least 6 and up to 24 hours.
3. Put the tomatoes and chile on a grill and cook until softened. Grind until the chile is smooth but the tomato still has some texture. Season with salt and a splash of sour orange juice. Set aside.
4. *For the pickled red onion garnish:* Place the onions in a heavy heatproof bowl and cover with boiling, salted water. Soak for a minute or two, until slightly salted. Drain and pat dry. Add the sour orange juice and season with Mexican oregano and salt. Toss and allow to pickle for an hour or more. For a hotter garnish, add a roasted habanero chile.
5. Cook the ribs slowly over a preheated medium grill until a crispy brown. Cut the cooked ribs into 1-rib portions. Add the hot ribs with the sauce and pickled onions.

**Note:** If sour orange juice is unavailable, combine the juice of 1 grapefruit, the juice and zest of 2 oranges, and the juice of 3 limes. Allow to sit at room temperature for 1 hour, then strain. Yield: about 2 cups.

Source: Silvio Campos

## SALSA CHILTOMATE

Ingredients	Amounts
Tomatoes, large	2 ea.
White onion	¼ ea.
Habanero chile	1 ea.
Cilantro, coarsely chopped	¼ cup

### Method

1. Roast the tomatoes, onion, and chile over a comal until blackened in spots. Combine on a metate or put into a blender or food processor and blend until smooth. Pour this mixture into a saucepan and keep warm over low heat. The sauce can be prepared in advance and reheated.

Source: Silvio Campos

# HONGOS A LA JALAPEÑOS

Ingredients	Amounts
Olive oil	3 Tbsp.
Garlic cloves, sliced	3 ea.
White onion, large, sliced; or 2 small	1 ea.
Carrots, large, sliced	2 ea.
Jalapeño chiles, deveined, cut into strips	3 ea.
Mushrooms, sliced	2 lb.
White vinegar	1 Tbsp.
Sea salt	to taste

## Method

1. Heat the olive oil and fry in this order: garlic, onion, carrots, chiles, and mushrooms. Mix well and add the vinegar and the herbs. Season with salt. Set aside and cool.

**Note:** If desired, you may also add thyme, oregano, and/or bay leaf.

Source: Raquel Torres

# PEANUT SAUCE

## SALSA DE CACAHUATE

*Yield: 8 to 10 portions*

<b>Ingredients</b>	<b>Amounts</b>
Peanuts, shelled	200 g
Sesame seeds	50 g
French bread	1 slice
True cinnamon, 1" stick	1 ea.
Cloves	3 ea.
Black peppercorns	3 ea.
Ancho chiles, seeded, membranes removed	4 ea.
White onion, peeled and quartered	1 ea.
Garlic cloves	3 ea.
Tomatoes, medium	2 ea.
Meat or chicken broth	as needed
Sugar	1 Tbsp.
Sea salt	to taste
Corn oil, for frying	

### Method

1. Separately toast the peanuts and sesame seeds until aromatic and starting to color. Toast the bread and break into pieces. Lightly toast the cinnamon, cloves, and peppercorns. Grind all together in a spice grinder.
2. Toast the chiles lightly on each side until they just start to puff up and change color. Soak in hot water for 10 minutes, or until soft.
3. Roast the onions and garlic until the outer skin is charred. Remove the burned skin and put onions and garlic in a blender. Roast the tomatoes until the skin is charred and the flesh is softened. Remove the skin and put the tomatoes in the blender with the onions and garlic. Drain the chiles, and add to the blender. Blend all together with as much broth as is needed.
4. Using enough oil to cover the bottom of a cazuela or heavy pot, fry the chile mixture over medium-high heat until it thickens and changes color. Stir in the peanut mixture and add sugar and salt to taste.
5. Pour in enough broth to make a sauce, and continue to cook until the sauce becomes quite thick and rich.
6. This sauce is wonderful with pork loin.

Source: Carmen Titita Ramírez Degollado

# STUFFED PICKLED JALAPEÑOS WITH CHICKEN, PLANTAIN, AND GREEN OLIVES

*Yield: 120 jalapeños*

Ingredients	Amounts
Jalapeños	120 ea.
Salt	as needed
Sugar	as needed
Olive oil	as needed

*For the stuffing*

Onion, brunoise dice	½ lb.
Garlic bulb, brunoise dice	1 ea.
Tomatoes, brunoise dice	2 lb.
Chicken breast, cooked and shredded	4 lb.
Raisins, plumped in hot water	5 oz.
Parsley, chopped	½ cup
Salt	to taste

*For the escabeche*

Olive oil	2 cups
Garlic head, separated and peeled	1 ea.
Onion, thick slices	1½ lb.
Carrots, sliced	2 cups
Thyme	as needed
Oregano branches	as needed
Bay leaf	as needed
Cider vinegar	2 cups
Salt	to taste
Pepper	to taste

## Method

1. Remove the seeds and veins from the jalapeños, making a “T” cut without breaking them. Put the cleaned chiles into boiling water seasoned with salt, sugar, and a few tablespoons of olive oil. Cook until the chiles are barely tender. Remove from water and allow to cool.
2. In olive oil, cook the onion and garlic until aromatic. Add the tomato, chicken, and raisins, and simmer until the excess moisture has evaporated. Season with salt and parsley and allow to cool.
3. *For the escabeche:* Fry the onions and garlic in olive oil until soft but not brown. Add the thyme, oregano, bay leaf, and cider vinegar. Simmer about 5 minutes, until the carrots are barely tender. Add salt and pepper to taste. Cool.
4. When the picadillo is cool, stuff a generous portion into each of the chiles and reshape into their original form, allowing the filling to show. If the chiles are still too hot, rub a pinch of sugar into the chiles prior to stuffing. Plate the chiles on a lettuce-lined platter,

decorate with carrot slices, and drizzle with escabeche. Serve at room temperature or refrigerate for up to three days.

Source: Raquel Torres

# MOLOTES WITH CHEESE, CHILE AND EPAZOTE

## *MOLOTES DE QUESO CON CHILE Y EPAZOTE*

Ingredients	Amounts
Masa, fresh, prepared for tortillas	1 lb.
Salt	1 tsp.
Water	1 tsp.
Flour	1 tsp.
or	
Masa harina	1¾ cups
Water, warm	1 cup, plus 2 Tbsp.
Salt	1 tsp.
Queso fresco, cut in strips	1 pkg.
Epazote leaves	12 ea.
Jalapeño chiles, fresh, sliced and seeded	4 ea.
Corn oil or vegetable oil	1½ cups

### Method

1. *For fresh masa:* Knead the masa with salt and add a little warm water, if needed, to make it soft. Divide the dough into medium balls and cover with a damp cloth.
2. *For masa harina:* Mix masa harina with the water to make a soft but not dry dough. Allow the dough to rest 5 minutes. Add the salt and knead for 1 minute. Divide the dough into medium balls and cover with a damp cloth.
3. *For both methods:* Press the masa balls out on a tortilla press between 2 sheets of plastic. If you don't have a tortilla press, you can flatten out the dough between the two sheets of plastic by using the palm of your hand. Remove the top piece of plastic and place 2 strips of queso fresco, 2 leaves of epazote, and 1 slice of chile on the bottom half of each tortilla towards the center.
4. Fold the top half of the tortilla over the filling to make a half moon. Dab a little water on the edge to seal it shut. Lift the molote with the bottom sheet of plastic and invert it onto a baking sheet covered with waxed paper.
5. Pull the plastic away from the dough, place it back on the tortilla press, and repeat the procedure with the remaining balls of dough.
6. Heat the oil in a deep heavy frying pan over high heat. When the oil is hot, place the molotes in the pan, lower to medium heat, and fry on one side for approximately 2 minutes. Do not crowd them in the pan. When the tortillas are golden brown, turn them over and fry on the other side, about 2 minutes more. Drain the molotes on paper towels. Keep hot until ready to serve.

Source: Ana Elena Martinez



## TINGA POBLANA FOR MOLOTES

Ingredients	Amounts
Lard	3 Tbsp.
Longaniza (optional)	¼ lb.
Onion, medium, chopped	1 ea.
Garlic cloves, chopped	3 ea.
Salt	1 tsp.
Tomatoes, chopped	2 lb.
Oregano, dry	1 tsp.
Thyme	1 tsp.
Bay leaves	3 ea.
Chipotles, pickled	4 ea.
Broth	as needed
Sugar	to taste
Salt	to taste

### Method

1. Heat the lard in a saucepan, then fry the longaniza until it changes color. Add the onion and garlic and cook until they become translucent. Add the 1 teaspoon salt.
2. Add the tomatoes, oregano, thyme, bay leaves, and the chipotles, and cook for about 15 minutes. If the sauce is dry, add some broth.
3. Season with more salt and some sugar, to taste.

**Note:** Longaniza is a pork sausage seasoned with chiles.

Source: Ana Elena Martinez

# CRAB TURNOVERS

## *EMPANADAS DE JAIBA*

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Dough</i>	
Fresh masa	1 lb.
<i>Filling</i>	
Olive oil	4 Tbsp.
White onion, chopped	$\frac{3}{4}$ cup
Tomatoes, peeled and chopped	1½ lb.
Green olives, pimento-stuffed, sliced	8 ea.
Flat-leaf parsley, chopped	1 Tbsp.
Capers	8 ea.
Bay leaf	1 ea.
Salt and pepper	to taste
Crabmeat	12 oz.
Jalapeño chile, seeded and chopped	1 ea.

### **Method**

1. Preheat the oven to 375°F.
2. Heat the oil in a large skillet and sauté the onion and garlic until the onion is soft. Add the tomatoes, olives, parsley, capers, bay leaf, and salt and pepper to taste. Lower the heat and continue cooking for about 20 minutes. The mixture should be well seasoned and quite dry.
3. Stir in the crabmeat and jalapeño, adding a little at a time to taste. Cook 5 minutes more, discard the bay leaf, and let the mixture cool.
4. Make small balls of fresh masa (approximately 30 grams) and press in the torilladora (tortilla press). Put a tablespoon of the filling in the center of each tortilla and fold over, pressing the border tightly with your fingers. Fry the empanadas in hot oil.

Source: Carmen Titita Ramírez Degollado

# THAILAND

# WARM CHICKEN SALAD, NORTHEASTERN THAI STYLE

## *LARB PED*

Ingredients	Amounts
Shallots, roasted	4 ea.
Garlic bulbs, roasted	2 ea.
Banana peppers, roasted	10 ea.
Chicken, ground	8 oz.
Chicken skin, boiled	¼ cup
Chicken offal meats, cooked	¼ cup
Rice kernels, toasted, coarsely ground	¼ cup
Sawtooth coriander	¼ cup
Spring onions, chopped	½ cup
Mint leaves	½ cup
<i>Dressing</i>	
Fish sauce	5 Tbsp.
Tamarind juice	5 Tbsp.
Ground dry chile pepper	¼ cup
Palm sugar	1 Tbsp.
Lime juice	5 Tbsp.
<i>Accompanying vegetables</i>	
Cabbage wedge	
Cucumber	
Long beans	
Thai eggplant	

### Method

1. Pound the shallots, garlic, and peppers into a paste. Mix the raw ground chicken into the paste.
2. Put a saucepan on the stove, add a little water, and bring to a boil. When it boils, add the paste. Cook, stirring, until the chicken is cooked and separated into small pieces. Remove from heat.
3. Slice the chicken skin and offal into small pieces and add to the pan. Season with the dressing ingredients. Mix well and taste the salad. It should be sour and salty with a hint of sweetness, and very fragrant.
4. Add the ground toasted rice kernel to tighten the salad. Before plating, add the sawtooth coriander, spring onion, and mint. Serve with the accompanying vegetables.

Source: Sirichalerm Svasti

# GREEN CURRY PASTE

## *KRUENG GAENG KIEW WAN*

<b>Ingredients</b>	<b>Amounts</b>
Long green chiles, roasted, peeled, and seeded	10-15 ea.
Green Thai chiles	10 ea.
Shallots, peeled and chopped	5 Tbsp.
Garlic, peeled and chopped	6 Tbsp.
Lemon grass, sliced	2 tsp.
Galangal, chopped	1 tsp.
Kaffir lime peel	1 tsp.
Cilantro roots, chopped	1 Tbsp.
Shrimp paste	1 tsp.
Salt	1 tsp.
Coriander seeds, toasted	1 tsp.
Cumin seeds, toasted	1 tsp.
Nutmeg, ground	½ tsp.
White peppercorns	15 ea.

### **Method**

1. Pound the chiles, shallots, garlic, lemon grass, galangal, kaffir lime peel, cilantro roots, shrimp paste, and salt together in a mortar and pestle until a paste is achieved.
2. Add the toasted coriander seed, ground nutmeg, cumin seeds, and white peppercorns, and pound until a green curry paste is achieved.

Source: Sirichalerm Svasti

## RED CURRY PASTE

### *KRUENG GAENG PED*

Ingredients	Amounts
Dried red chiles, large, soaked in water	10-15 ea.
Shallots	5 ea.
Garlic cloves	7 ea.
Lemon grass stalks, sliced	2 ea.
Galangal slices, chopped	5 ea.
Kaffir lime rind	1 tsp.
Cilantro roots, chopped	3 ea.
White or black peppercorns	1 Tbsp.
Cumin seeds, toasted	1 Tbsp.
Coriander seeds, toasted	1 Tbsp.
Nutmeg, ground	½ Tbsp.
Shrimp paste	1 tsp.
Salt	1 tsp.

#### Method

1. Cut the soaked chiles into small pieces and pound with the remaining ingredients in a mortar and pestle until a paste is achieved.

Source: Sirichalerm Svasti

# MANGO SALAD

## YUM MAMUANG

Ingredients	Amounts
<i>Dressing</i>	
Palm sugar	1 Tbsp.
Fish sauce	1 Tbsp.
Lime juice	2 Tbsp.
Fresh green or red chiles, crushed	4 ea.
<i>Salad</i>	
Green mango, peeled and shredded	1 ea.
Shallots, small, peeled and sliced	6 ea.
Lemon grass stalk, thinly sliced	1 ea.
Sawtooth coriander leaves, thinly sliced	1 Tbsp.
Green onion, green part only, chopped	2 stems

### Method

1. Put the palm sugar into a bowl and work in the fish sauce to “melt” the sugar until syrupy.
2. Add the lime juice and taste. Adjust seasoning. If the raw mango is quite sour, the dressing could be sweetened further. The dressing should be fairly sour.
3. Pound or chop the fresh chiles and add to the dressing for heat. If a milder dressing is preferred, use fewer chiles.
4. Toss the mango with the dressing.
5. Add the rest of the ingredients to the dressing and toss well. Serve with fried fish or grilled shrimp.

Source: Sirichalerm Svasti

# HOT AND SOUR SOUP WITH PRAWNS

## *TOM YUM KOONG*

<b>Ingredients</b>	<b>Amounts</b>
River prawns, peeled and deveined, 16-20 count	5-6 cups
Water or mild chicken stock	2 cups
Fresh galangal slices	3-4 ea.
Fresh lemon grass stalks, smashed, cut into 2" pieces	1 ea.
Fresh kaffir lime leaves, torn	2 ea.
Fresh mushrooms	150 g
Fresh chiles, bruised	4 ea.
Coriander leaves, picked	½ cup
Fresh lime juice	3-5 Tbsp.
Fish sauce	4-6 Tbsp.

### **Method**

1. In a pot, bring the chicken stock to a boil. If spicy soup is desired, add chiles at this point. When boiling, add the galangal, kaffir lime leaves, lemon grass, and mushrooms.
2. Season the soup with fish sauce for saltiness, then add the lime juice for sourness. Taste the soup for desired flavor. Add the shrimp and stir to allow the shrimp to cook. Correct seasoning and turn off. Do not overcook the shrimp.
3. Add the chiles, if not added earlier. Finish with coriander leaves. Serve piping hot.

Source: Sirichalerm Svasti



# CHICKEN COCONUT SOUP

## TOM KA GAI

*Yield: 2 portions*

<b>Ingredients</b>	<b>Amounts</b>
Chicken stock	2 cups
Coconut milk	$\frac{3}{4}$ cup
Fish sauce	2-3 Tbsp.
Chicken thighs, cubed	6 oz.
Kaffir lime leaves, torn	3 ea.
Bird chiles	2 tsp.
Coriander plant, roots of	1 ea.
Galangal root, young, sliced	2 Tbsp.
Lemon grass, sliced	1 Tbsp.
Fresh lime juice	4-5 Tbsp.

### **Method**

1. Combine the chicken stock and coconut milk in a pot. Add the kaffir lime leaves, coriander roots, chiles, young galangal, and lemon grass. Bring to a boil and allow to boil for 1 minute.
2. Add cubed chicken pieces to the soup and return to a boil. Boil the chicken until just cooked.
3. Season the soup with fish sauce and lime juice. The soup should taste slightly tart, followed by a saltiness and creaminess from the coconut milk. Take the soup off the heat and serve in a bowl. Garnish with coriander leaves.

Source: Sirichalerm Svasti

# NOODLES WITH CURRY SAUCE, NORTHERN STYLE

## *KAO SOI*

Ingredients	Amounts
<i>Spice mixture</i>	
Dried chiles, roasted	7 ea.
Shallots, roasted	$\frac{3}{4}$ cup
Ginger, roasted and diced	4 Tbsp.
Fresh turmeric, roasted	3 Tbsp.
Coriander seeds	$\frac{1}{4}$ cup
Salt	1 Tbsp.
Fresh yellow noodles	1 lb.
Beef, or chicken legs or thighs, diced	2 lb.
Coconut cream	2 cups
Coconut milk	2 cups
Salt	$\frac{1}{2}$ Tbsp.
Soy sauce	1 cup
Sweet dark soy	2 Tbsp.
Oil, for deep frying	4 cups
Dry-roasted chile, ground, fried in oil	as needed
Lime wedges	as needed
Picked Chinese cabbage	as needed
Shallots, finely diced	as needed
Lime wedges	as needed
Dry-roasted chile, ground, fried in oil	as needed

### Method

1. Pound all spice mixture ingredients in a mortar and pestle to a paste.
2. Bring the coconut milk to boil in a pot, then add the beef or chicken legs or thighs. Simmer until tender.
3. In another pan, heat the coconut cream until it starts to break. Add the spice mixture and fry until fragrant over medium heat.
4. Pour this cooked curry paste mixture into the pot with the meat.
5. Season the curry with soy sauce and sweet soy. Taste to check the seasonings. If not salty enough, add more salt. When the curry comes back to a boil, remove from heat and ready for service.
6. Heat the oil in a frying pan. When hot, fry about one-third of the noodles to golden brown; rest on absorbent paper. This is to be used as the garnish.
7. At service time, cook the noodles in bowls and spoon the sauce and meat over the noodles. Garnish with crispy fried noodles on top and serve with accompanying pickled cabbage, shallots, lime wedges, and fried dry chile peppers in oil.

Source: Sirichalerm Svasti

# GREEN CHICKEN CURRY

## *KAENG KHIAO WAN GAI*

Ingredients	Amounts
<i>Green curry paste</i>	
Green hot chiles	15 ea.
Thai chiles, stemmed	10 ea.
Shallots, sliced	5 Tbsp.
Garlic, sliced	6 Tbsp.
Lemon grass, sliced	2 Tbsp.
Galangal, sliced	1 tsp.
Kaffir lime rind, grated	1 tsp.
Coriander seed, ground	1 tsp.
Coriander roots, chopped	1 Tbsp.
Cumin, roasted	1 tsp.
Nutmeg, toasted	½ tsp.
Salt	1 tsp.
Shrimp paste, wrapped in banana leaf and roasted until fragrant	1 tsp.
White peppercorns	15 ea.
 <i>Chicken curry</i>	
Coconut cream	2 cups
Oil	a little
Green curry paste	3-4 Tbsp.
Coconut milk	6 cups
Chicken, sliced	½ kg
Thai eggplant, quartered	200 g
Thai basil leaves	1 cup
Kaffir lime leaves, torn	5 ea.
Fish sauce	¼-½ cup
Palm sugar	2 tsp.
Red spur chiles, thinly sliced	5 ea.

### Method

1. Make a paste by pounding together the green chiles, Thai chiles, shallots, garlic, lemon grass, galangal, kaffir lime rind, coriander seeds, coriander roots, cumin, nutmeg, salt, shrimp paste, and white peppercorns in a mortar.
2. Heat the coconut cream in a pan large enough to hold the curry. Add a little oil and cook over medium-low heat. Once the hot, lower the heat and add the curry paste. Fry over low heat, separating the lumps as much as possible. Stir constantly and do not let the curry burn, adding more oil if it becomes too thick.

3. Add a little of the coconut milk to the curry paste to soften the paste, making it more spreadable. Bring the sauce to a boil, scraping the bottom of the pot to prevent scorching.
4. Add the sliced chicken and stir. Bring the curry back to a boil and cook until the chicken turns white. Add the rest of the coconut milk; if desired, may be thinned with water to cut the rich taste. Return to a boil.
5. Taste and adjust seasoning with kaffir lime leaves. Add palm sugar. Season with fish sauce and add the eggplant. Adjust the seasoning again as needed. Add the basil leaves, remove from heat, and garnish with red spur chiles. For a hotter curry, add pounded green Thai chiles. Serve with rice.

Source: Sirichalerm Svasti

## CURRY FISH CUSTARD IN BANANA LEAF *HOR MOK PLA*

Ingredients	Amounts
Red snapper, diced	300 g
Red curry paste	½ Tbsp.
Egg	1 ea.
Coconut milk	½ cup
Fish sauce	to taste
Palm sugar	to taste
<i>Garnishes</i>	
Coconut cream	¾ cup
Rice flour	1 tsp.
Fresh red chile, thinly sliced	1 Tbsp.
Sweet basil leaves	½ cup
Kaffir lime leaves, julienned	1 Tbsp.
Banana leaves	

### Method

1. Prepare banana leaf cups, 2½ inches in diameter. Ramekins may be used instead.
2. Place snapper in a food processor, add the red curry paste and egg, and blend until the mixture becomes smooth. While the machine is running, add the coconut milk and season the mixture with fish sauce and palm sugar.
3. Line the bottom of the banana leaf cups with sweet basil leaves. Fill each cup with some of the fish mixture and steam for 15 minutes.
4. Prepare coconut cream garnish by mixing coconut cream with rice flour. Heat until the mixture boils and thickens. Remove from heat and set aside.
5. Remove the cooked curry fish custard from the steamer. Spoon a small amount of the thick coconut cream mixture over the custard, top with red chiles and kaffir lime leaves, and serve hot.

Source: Sirichalerm Svasti

# SPICY STIR-FRIED NOODLES

## *KWAY TEOW PAD THAI*

Ingredients	Amounts
<i>Sauce Pad Thai</i>	
Pickled garlic	300 g
Fresh garlic	100 g
Fresh bird chile peppers	170 g
Chili sauce	3 cups
Ketchup	3 cups
Palm sugar	1 k
Distilled vinegar	½ btl.
Tamarind juice	3 cups
Salt	3 Tbsp.
Water	3 l
Noodles, small (chanburi)	600 g
Vegetable oil	80 g
Garlic, chopped	as needed
Fresh prawns	300 g
Dried shrimp	50 g
Sauce Pad Thai	500 g
Pressed bean curd, cut batonette	200 g
Chinese chives, cut into 3 cm pieces	70 g
Sweet pickled daikon, sliced or cubed small	60 g
Bean sprouts roots, picked	200 g
Egg	4 ea.
Water	100 g
Unsalted, toasted peanuts, chopped	60 g
Lime wedges	4 ea.

### Method

1. *For the sauce:* Saute the garlic in the pickled garlic juice. Add the red pepper, palm sugar, chili sauce, water, and ketchup. Stir and add vinegar, salt, and tamarind juice. Bring to a boil. Check seasoning.
2. Soak the noodles in warm water until soft. Drain.
3. Heat a little of the oil in a wok until hot and add the chopped garlic; stir-fry until fragrant. Add the prawns. Stir-fry to stiffen them up but not cook them. Remove the prawns and reserve.
4. Add the remaining oil to the pan, then add half the dried shrimp and more garlic. Stir for a minute.

5. Add the noodles to the pan and stir. Once the noodles soften a little, add the pad Thai sauce. Stir to incorporate the sauce into the noodles and allow the steam from the liquid to soften the noodles further. Test noodles for doneness.
6. Add the bean curd, Chinese chives, and pickled daikon.
7. Add the peanuts and remaining dried shrimp, and mix everything well. Return the partially cooked prawns to the pan, and add more oil if needed.
8. Create a space at the bottom of the wok and crack the eggs into it. Spread the eggs over the bottom of the wok and heap the noodles to cover the eggs. Allow the steam and heat from the noodles to cook the egg for half a minute and toss to mix. Add the bean sprouts and allow to wilt. At this point you can add more fresh vegetables or peanuts.
9. Toss and serve on a platter with Chinese chives or fresh banana blossoms. Squeeze fresh lime over the noodles before eating.

Source: Sirichalerm Svasti

# STIR-FRY CHICKEN, PORK, OR BEEF WITH BASIL AND CHILE *PAD KAPRAO*

Ingredients	Amounts
Ground chicken, pork, or beef	300 g
Onion, finely diced	½ cup
Thai red and green chiles	4-5 ea.
Garlic bulb	1 ea.
Vegetable oil	1 Tbsp.
Fish sauce	1 Tbsp.
Sugar	1 tsp.
Thai holy basil (bai kaprao), picked	1 cup

## Method

1. Heat the wok until very hot; add the vegetable oil. Add the pounded garlic and Thai chiles and stir-fry until fragrant. Add the chicken, pork, or beef, and stir quickly to cook.
2. Add the onion and stir. Once the onion has become slightly translucent, season the pan with fish sauce and sugar. Taste the dish for correct seasoning. It should be salty and naturally sweet from the onion.
3. Before plating the dish, add the basil leaves and toss in the pan to wilt. Serve hot over rice or eat with rice and Thai fried egg.

Source: Sirichalerm Svasti



# COCONUT DUMPLINGS

## *KA NOME TOM KAOW*

<b>Ingredients</b>	<b>Amounts</b>
<i>Dough</i>	
Glutinous rice flour	1 cup
Water, warm	½ cup
<i>Stuffing</i>	
Palm sugar	½ cup
Dried coconut	½ cup
<i>Coating</i>	
Fresh coconut meat, shredded	¼ cup

### **Method**

1. Combine the glutinous rice flour and warm water by gradually adding 1 to 2 tablespoons of water at a time until a dough is achieved.
2. Form the dough into balls of about 2 centimeters.
3. Cook the dried coconut and the palm sugar to a thick paste. Allow to cool completely.
4. Flatten each dough ball into a round disk, and stuff with the coconut paste. Re-form the dough into a ball.
5. Cook the dumplings in boiling water until they float to the surface. Using a slotted spoon, remove the cooked dumplings and roll in the shredded fresh coconut.

Source: Sirichalerm Svasti

# RECIPE INDEX

## A

All i Oli.....10

## C

Chutney, Onion.....7

Chutney, Peanut.....8

Chutney, Raisin and Date with Pomegranate Juice.....6

Curry Paste, Green

    K rueng Gaeng K iew Wan..... 29

Curry Paste, Red

    K rueng Gaeng Ped..... 30

Curry, Green Chicken

    K aeng K hiao Wan Gai..... 35

Curry, Prawn with Coconut Milk

    Chemeen Moily ..... 5

Custard, Curry Fish in Banana Leaf

    Hor Mok Pla ..... 37

## D

Dumplings, Coconut

    K a Nome Tom K aow ..... 41

## F

Fideua .....12

## H

Hongos a la Jalapeños.....20

## J

Jalapeños, Stuffed Pickled with Chicken, Plantain, and

    Green Olives.....22

## M

Mango Salad

    Y um Mamuang ..... 31

Masala, Prawn Pepper

    K arnataka..... 3

Mole Negro de Teotitlan del Valle.....16

Molotes with Cheese, Chile and Epazote

    Molotes de Queso con Chile y Epazote.....24

## N

Noodles with Curry Sauce, Northern Style

    K ao Soi..... 34

Noodles, Spicy Stir-Fried

    K way Teow Pad Thai.....38

## P

Paella, Catalan Seafood

    Paella de Mariscos de Catalonia.....13

Pilaf, Aromatic Chicken

    Chicken Y akhni Pulao.....4

Pork Ribs, Grilled in a Habenero Chile Sauce

    Costillas al Carbonen Jugo de Chiltomate.....18

## R

Romesco..... 11

## S

Salad, Warm Chicken, Northeastern Thai Style

    L arb Ped .....28

Salsa Chiltomate..... 19

Salsa, Dog's Nose, from the Yucatán

    X nipec .....15

Sauce, Peanut

    Salsa de Cacahuate.....21

Soup, Chicken Coconut

    Tom K a Gai.....33

Soup, Hot and Sour with Prawns

    Tom Y um Koong .....32

Stir-Fry Chicken, Pork, or Beef with Basil and Chile

    Pad K aprao.....40

## T

Tinga Poblana for Molotes..... 25

Turnovers, Crab

    Empanadas de Jaiba .....26

