

WORLD CULINARY ARTS:  
*Thailand*



**THE WORLD'S PREMIER  
CULINARY COLLEGE**

Recipes from  
Savoring the Best of World Flavors:  
Thailand

Copyright © 2017  
The Culinary Institute of America  
All Rights Reserved

This manual is published and copyrighted by The Culinary Institute of America.  
Copying, duplicating, selling or otherwise distributing this product is hereby expressly  
forbidden except by prior written consent of The Culinary Institute of America.

# TABLE OF CONTENTS

|   |          |
|---|----------|
| <b>RECIPES .....</b>  | <b>1</b> |
| GRILLED DUCK SALAD WITH SPICY SOY SAUCE DRESSING.....                           | 2        |
| RICE SALAD .....  | 3        |
| TAKRUA PAA CURRY PASTE.....   | 4        |
| MARINATED VEGETABLE SALAD.....  | 5        |
| DTOM SOM .....  | 6        |
| GREEN CURRY OF CHICKEN AND ITS BEST BITS .....                                  | 7        |
| CHILE RELISH OF SHRIMP PASTE WITH ACACIA LEAF OMELET AND SWEET PORK .....       | 9        |
| CHA OM OMELET .....   | 10       |
| SWEET PORK .....  | 11       |
| FRIED DUCK EGGS WITH SWEET FISH SAUCE.....                                      | 12       |
| MINCED BIRD CURRY WITH SHAMPOO GINGER .....                                     | 13       |
| NORTHERN CHICKEN CURRY .....  | 14       |
| GRILLED OMELET .....  | 16       |
| BEEF LARB CHAING MAI .....  | 17       |
| SOUTHERN STYLE GRILLED SQUID CURRY .....  | 18       |
| THAI-STYLE GREEN PAPAYA SALAD.....  | 19       |
| THAI-STYLE GRILLED CHICKEN WITH STICKY RICE .....                               | 20       |
| SWEET THAI CHILE SAUCE .....  | 21       |
| STICKY RICE.....  | 22       |
| PAD THAI .....  | 23       |
| TOFU WITH RED CURRY SAUCE.....  | 25       |
| BROCCOLI WITH THAI OYSTER SAUCE .....   | 27       |
| THAI CHICKEN SOUP WITH COCONUT MILK AND GALANGAL .....                          | 28       |
| SPICY GRILLED BEEF SALAD WITH MINT AND TOASTED RICE .....                       | 29       |
| ROASTED RICE POWDER .....   | 31       |
| STRING BEANS WITH ROASTED CHILE SAUCE.....                                      | 32       |
| HOT-AND-SOUR SHRIMP SALAD WITH ROASTED CHILE SAUCE, LEMON GRASS, AND MINT ..... | 39       |
| BEEF SATAY WITH PEANUT SAUCE AND CUCUMBER SALAD .....                           | 40       |
| CUCUMBER SALAD.....   | 42       |
| BEAN THREAD NOODLES STIR-FRIED WITH A MIXTURE OF VEGETABLES AND TOFU .....      | 43       |
| GREEN CURRY WITH SEAFOOD.....   | 44       |

|  |           |
|--|-----------|
| SPICY AND SOUR SOUP WITH PRAWNS .....  | 46        |
| THAI-STYLE STUFFED SQUID.....  | 47        |
| MINCED CHICKEN SALAD.....  | 48        |
| PANANG CURRY.....  | 49        |
| WOK FRIED CRISPY PORK SKIN WITH BLACK PEPPER SAUCE .....   | 51        |
| STEAM STURGEON FISH WITH CHIANG MAI TOMATO CHILI DIP .....   | 52        |
| NORTHERN STYLE LOCAL CHICKEN CURRY WITH GINGER .....   | 54        |
| RICE NOODLE WITH FISH CURRY SAUCE.....   | 56        |
| STIR FRIED PORK WITH SOUTHERN STYLE CURRY.....   | 58        |
| STIR-FRY SHRIMP PASTE WITH BITTER BEANS .....  | 59        |
| COCONUT CRÈME BRÛLÉE FILLED WITH WOK-SAUTÉED CHICKEN, GALAGAL, KAFFIR LIME LEAVES<br>AND CHILLI JAM.....       | 60        |
| CHOPPED FRESH TUNA TARTAR, GINGER, PEANUTS AND YOUNG BETEL LEAVES IN A PALM SUGAR-<br>FISH SAUCE DRESSING..... | 62        |
| GREEN CURRY PASTE .....  | 64        |
| <i>GALANGAL RELISH WITH STUFFED BAMBOO AND PORK WITH SALT .....</i>  | <i>65</i> |
| <b>RECIPE INDEX.....</b>   | <b>68</b> |

# RECIPES

# GRILLED DUCK SALAD WITH SPICY SOY SAUCE DRESSING

*Yield: 10 Portions*

| <b>Ingredients</b>                 | <b>Amounts</b> |
|------------------------------------|----------------|
| <i>Salad</i>                       |                |
| Duck breast, marinated and grilled | 1 ea.          |
| Longong, cleaned and peeled        | 100 g          |
| Cucumber, sliced                   | 50 g           |
| Thai shallots, sliced              | 30 g           |
| Red chili, julienne                | 10 g           |
| Pickled bean sprouts               | 10 g           |
| Yam beans, sliced                  | 20 g           |
| Green guava, baton                 | 20 g           |
| Shredded banana blossom            | 15 g           |
| <i>Spicy Soy Dressing</i>          |                |
| Fish sauce                         | ¾ cup          |
| Lime juice                         | ¾ cup          |
| Dark soy sauce                     | ½ Tbsp.        |
| Kechsp manis                       | ½ cup          |
| White sugar                        | 1 cup          |
| Palm sugar                         | 1 ½ cups       |
| Chili powder                       | 1 cup          |
| Peanuts, pounded                   | 1 ½ cup        |
| Coriander, chopped                 | 1 cup          |
| Spring onion, chopped              | ½ cup          |
| Pickled cabbage, fried and salted  | 1 cup          |
| Thai garlic, deep fried            | 1 Tbsp.        |
| Pickled ginger juice               | 3-4 Tbsp.      |
| Light chicken stock                | 2 Tbsp.        |
| <i>Garnish</i>                     |                |
| Pickled young ginger, julienne     | 10 g           |
| Pickled coriander                  | 15 g           |
| Thai Garlic, deep fried            | 5 g            |

## **Method**

1. Slice the duck breast on an angle to lay the salad on top.
2. *For the spicy soy dressing:* Combine all ingredients thoroughly. Dress the salad. Top with sliced duck.
3. Nappé a small amount of dressing and garnish with julienne pickled ginger, coriander, and deep fried shallots and Thai garlic.

Source: Dylan Jones & Bo Sangvisava. Published with permission of the author. All rights reserved.

# RICE SALAD

## *BEAB TAKUA PA*

*Yield: 1 Portion*

| <b>Ingredients</b>                                  | <b>Amounts</b> |
|---|----------------|
| Curry paste (recipe follows)                        | 2-3 Tbsp.      |
| Cracked coconut cream                               | 1 ¼ cup        |
| Palm sugar  | 50 g           |
| Fish sauce  | as needed      |
| Stock   | 50 mL          |
| Coconut, toasted and grated                         | 3 Tbsp.        |
| Tamarind water                                      | 1 Tbsp.        |
| Kaffir lime leaves, chiffonade                      | 10 g           |
| Mandarin leaves, chiffonade                         | 10 g           |
| Young ginger leaves, chiffonade<br>(see note)       | 10 g           |
| Cooked organic gaba rice                            | ½ cup          |
| <i>Assembly</i>                                     |                |
| Soft boiled eggs                                    | 1 ea.          |
| Crispy fish pla ching chang                         | 15 g           |
| Mixed Marinated Vegetable Salad<br>(recipe follows) | 50 g           |

### **Method**

1. Fry the curry paste in the cracked cream. Season with sugar and fish sauce. Add stock. Add the pounded toasted coconut. Add the tamarind water.
2. Add the shredded leaves before mixing with the rice. Adjust seasoning to taste. Assemble the dish with eggs, fish pla, and vegetable salad.

**Note:** Ginger leaves are hard to find and are optional for this dish.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# TAKRUA PAA CURRY PASTE

| Ingredients            | Amounts   |
|------------------------|-----------|
| Kaffir lime, zest of   | 3 ea.     |
| Black peppercorn       | 2 Tbsp.   |
| Lemongrass             | ½ cup     |
| Dried chili, small     | 1 cup     |
| Galangal root          | ½ cup     |
| Shallots               | ⅓ cup     |
| Garlic                 | ⅓ cup     |
| Shrimp paste           | as needed |
| Yellow turmeric finger | 1 ea.     |
| Dried shrimp floss     | 2 Tbsp.   |
| Jing Jang floss        | 2 Tbsp.   |

## Method

1. Blend all the ingredients into a paste.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.



# MARINATED VEGETABLE SALAD

| Ingredients                                  | Amounts |
|--|---------|
| Salted turnips, sliced thinly                | 50 g    |
| Pickled mustard green, small dice            | 50 g    |
| Green papaya, julienne                       | 50 g    |
| Cucumber, sliced length ways<br>on the angle | 50 g    |
| Vietnamese mint-Rau Ram, picked              | 15 g    |
| Thai shallot, sliced                         | 50 g    |
| Red bird's eye chile, sliced                 | 20 g    |
| Sugar  | 100 g   |
| Fish sauce                                   | 50 mL   |
| Lime, juice of                               | 10 ea.  |

## Method

1. Mix the vegetables together, except Vietnamese mint.
2. Season with sugar, fish sauce, and lime juice, allow to macerate.
3. Taste and adjust seasoning. (It should be sour, salty, sweet, and slightly spicy.)
4. Before serving, fold in the Vietnamese mint.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# DTOM SOM

| <b>Ingredients</b>  | <b>Amounts</b> |
|---|----------------|
| Light chicken stock   | 500 mL         |
| Dried Asian woodruff (som kaek)   | 3 ea.          |
| Green papaya, cleaned   | ½ ea.          |
| Fresh shrimp paste  | 2-3 Tbsp.      |
| Palm sugar  | 1-2 Tbsp.      |
| Fish sauce  | as needed      |
| Pak blang or pak goot<br>(Thai morning glory, local edible fern,<br>or something foraged locally may be<br>substituted) | 20 g           |

## **Method**

1. Bring the stock to a boil. Add the som kaek and green papaya. Simmer until beginning to sour.
2. Season with shrimp paste, palm sugar, and a touch of fish sauce. It should be sour, salty, and sweet.
3. Finish with the pak blang or pak goot as you are serving.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

## GREEN CURRY OF CHICKEN AND ITS BEST BITS

| Ingredients  | Amounts   |
|--|-----------|
| <i>Chicken</i>   |           |
| Whole chicken, with innards and feet                       | 1 ea.     |
| Clean chicken, liver, heart and gizzards                   | 1 ea.     |
| <i>Green Curry Paste</i>                                   |           |
| Coriander seed, toasted                                    | 1 Tbsp.   |
| Cumin seed, toasted  | 1 Tbsp.   |
| Green Thai bird chiles                                     | 30 ea.    |
| Long green chile, de-seeded                                | 4 ea.     |
| Salt   |           |
| Kaffir lime, zest of                                       | 3 ea.     |
| Coriander roots  | 5 ea.     |
| Galangal root  | ½ cup     |
| Lemon grass  | 1 cup     |
| Red turmeric   | 2 Tbsp.   |
| Thai garlic, peeled  | ½ cup     |
| Thai shallots, peeled                                      | 1 cup     |
| Gapi   | as needed |
| <i>Curry</i>   |           |
| Cracked coconut cream                                      | ½ cup     |
| Green Curry Paste<br>(recipe below)                        | 2 Tbsp.   |
| Chicken legs   | 180 g     |
| Fish sauce   | as needed |
| Coconut milk   | 1-2 cups  |
| Stock  | 1-2 cups  |
| Apple eggplant   | 2 ea.     |
| Pea eggplant, picked, and cleaned                          | 50 g      |
| Fresh coconut palm heart,<br>peeled and cleaned            | 80 g      |
| Lime leaf  | 15 g      |
| Cooked chicken feet  | 1 ea.     |
| Chicken gizzards, cleaned and boiled                       | 20 g      |
| Chicken liver, cleaned fresh or cooked                     | 30 g      |
| Chicken blood cake   | 50 g      |
| White turmeric, julienned                                  | 100 g     |
| Red and green chilies,<br>roll cuts 2 each (2 red/2 green) | 4 ea.     |
| Thai basil, picked   | 50 g      |

### *Stir Fried Radish and Egg*

|   |           |
|---|-----------|
| Fragrant oil  | as needed |
| Shallots, thinly sliced   | 50 g      |
| Salted, pickled radish, thinly sliced<br>and steeped in water for minimum<br>10 minutes | 150 g     |
| Sugar   | as needed |
| White pepper  | as needed |
| Egg, lightly beaten   | 1 ea.     |
| Cilantro, picked  | 20 g      |

### **Method**

1. *For the curry paste:* Pound all of the curry ingredients into a fine paste either with a mortar and pestle, or in a food processor.
2. *For the chicken:* Boil feet first time in cold water, second time with stock and aromatics. Cut chicken leg into fork and spoon size pieces.
3. Poach the heart and gizzards separately until just cooked.
4. *For the curry:* Heat the cracked cream and add green curry paste, fry until it becomes fragrant, add chicken leg meat and continue to fry. It should be fragrant of lemon grass and white pepper, season with fish sauce.
5. Add coconut milk and stock and bring to boil. Add apple eggplant, pea eggplant, palm heart, and bruised lime leaf with chicken feet. Simmer until al dente.
6. Add offal and simmer gently until cooked. Add white turmeric, red and green chili roll cuts, and Thai basil. Adjust seasoning. It should be hot, salty, and fragrant. Served with stir fried salted radish and egg as an accompaniment
7. *For the stir fried radish and egg:* In a wok with fragrant oil gently fry the sliced shallots until beginning to turn golden brown.
8. Next add the well-drained radish over a low heat and fry until it changes color and becomes more opaque.
9. Season with a fair amount of sugar and a sprinkle of white pepper.
10. Add the egg and allow to cook (not dissimilar to an omelet) without scrambling.
11. Garnish with cilantro leaves.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# CHILE RELISH OF SHRIMP PASTE WITH ACACIA LEAF OMELET AND SWEET PORK *NAHM PRIK GAPI*

*Yield: 1 Portion*

| <b>Ingredients</b>              | <b>Amounts</b> |
|---------------------------------|----------------|
| Coriander roots                 | 3 ea.          |
| Som sa, zest julienne           | ½ ea.          |
| Thai bird chili, small          | 6-10 ea.       |
| Thai garlic                     | 5-10 ea.       |
| Garlic head, grilled            | 1 ea.          |
| Thai shallots, 1 skewer grilled | 1 ea.          |
| Shallots                        | 4-6 ea.        |
| Grilled shrimp paste            | 3 Tbsp.        |
| Dried prawn floss               | 1-2 Tbsp.      |
| Dried smoked fish powder        | 1-2 Tbsp.      |
| Palm sugar                      | as needed      |
| Fish sauce                      | as needed      |
| Lime juice                      | as needed      |
| Tamarind water                  | as needed      |
| Coconut cream                   | as needed      |
| Mauek (furry eggplant), sliced  | as needed      |
| Grilled pea eggplant            | 1-2 Tbsp.      |
| Turmeric, julienne              | 1 Tbsp.        |
| Salt                            | as needed      |

Cha Om Omelet (recipe follows)

## **Method**

1. Pound the coriander roots, som sa zest, and chilies until fine.
2. Pound in the garlic. Add the grilled garlic and shallots, and the raw shallots. Add the shrimp paste, dried prawn, and smoked fish.
3. Season with the palm sugar, fish sauce, lime juice, tamarind water, and coconut cream. Taste and adjust seasonings.
4. Fold in the vegetables. It should be reasonably spicy, salty, and slightly sweet and sour.
5. Serve with Cha Om Omelet, fresh and cooked vegetables.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# CHA OM OMELET

*Yield: 2 Portions*

| <b>Ingredients</b>     | <b>Amounts</b> |
|------------------------|----------------|
| Egg                    | 2 ea.          |
| Fish sauce             | as needed      |
| Coconut cream          | ¼ cup          |
| Sugar                  | as needed      |
| White pepper powder    | 5 g            |
| Cha om (acacia leaf)   | 200 g          |
| Pickled garlic, sliced | 15 g           |
| Lime, juice of         | 1 ea.          |

## **Method**

1. Mix the eggs, fish sauce, and coconut cream together with a small amount of sugar and some white pepper.
2. Add a generous amount of Cha Om and pickled garlic. Add lime juice.
3. In a fry pan, cook the egg mix omelet style.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# SWEET PORK

*Yield: 15 Pieces*

| <b>Ingredients</b>                                | <b>Amounts</b> |
|---|----------------|
| Pork belly  | 500 g          |
| Pandanus leaf                                     | 3 ea.          |
| Palm sugar  | 2 cups         |
| Fish sauce  | ½ cup          |
| Water   | 4 Tbsp.        |
| Cardamom pieces, toasted                          | 4 ea.          |
| Cloves, toasted                                   | 4 ea.          |
| Thai bay leaf                                     | 3 ea.          |
| Star anise, toasted                               | 3 ea.          |
| Cassia bark, about an inch long piece,<br>toasted | 1 ea.          |
| Salt  | as needed      |

## **Method**

1. Trim the pork belly into manageable size squares, remove any excess hair.
2. In a large pot of cold water bring the belly to the boil rapidly with pandanus leaf and then rinse. Repeat again.
3. On the third time bring the belly up slowly to the simmer and continue to simmer gently with pandanus leaf until the belly is completely cooked through. Use a wooden skewer to test if the pork is cooked.
4. Remove the pork and allow to cool.
5. When cool cut into fork and spoon size pieces.
6. Take the palm sugar and fish sauce and melt with a very small amount of water.
7. Add the toasted spices and pandanus leaf and bring up to a very light simmer.
8. Add the cut pork belly and cover with a cartouche. Do not let it boil rapidly.
9. The pork is done when the mixture is thick and golden, much like maple syrup.

Source: Dylan Jones & Bo Sangvisava.  
Published with permission of the author. All rights reserved.

# FRIED DUCK EGGS WITH SWEET FISH SAUCE

| Ingredients             | Amounts |
|-------------------------|---------|
| <i>Sweet Fish Sauce</i> |         |
| Fish sauce              | 30 g    |
| Palm sugar              | 50 g    |
| Tamarind water          | 10 g    |
| <i>Duck Eggs</i>        |         |
| Vegetable oil           | 300 mL  |
| Duck egg                | 2 ea.   |
| <i>Garnish</i>          |         |
| Coriander leaves        | 5 g     |
| Deep fried shallots     | 2 g     |
| Deep fried dried chile  | 2 g     |

## Method

1. *For the sweet fish sauce:* In saucepan, add fish sauce, palm sugar, and tamarind water, and cook on low to medium heat.
2. Simmer until the mixture thickens. Set aside.
3. *For the duck eggs:* In small saucepan, heat the oil until it's at the smoking point then break the eggs into hot oil. Fry until golden color, and then remove egg from pan and set aside.
4. Serve fried egg with sweet fish sauce and top with coriander leaves, deep fried shallots, and deep fried chili.

Source: Prin Polsuk.  
Published with permission of the author. All rights reserved.



# MINCED BIRD CURRY WITH SHAMPOO GINGER

*Yield: 4 Portions*

| <b>Ingredients</b>   | <b>Amounts</b> |
|--|----------------|
| Guinea fowl leg  | 100 g          |
| Fish sauce   | 50 g           |
| Curry paste  | 50 g           |
| Coconut meat for coconut cream<br>need young brown coconuts to make<br>cream | 1 kg           |
| Shampoo ginger, shredded   | 50 g           |
| Turmeric powder  | 1 g            |
| Clove  | 1 g            |
| Coriander seed   | 1 g            |
| Cumin seed   | 1 g            |
| Yellow eggplant  | 125 g          |
| Palm sugar   | 4 g            |
| Green bird eyes chili, crushed   | 4 g            |
| Long green chili, sliced<br>green Thai chilies, 15 cm in length              | 15 g           |
| <i>Garnish</i>   |                |
| Holy basil leaves  | 10 g           |

## **Method**

1. Clean and slice guinea fowl and marinate with fish sauce and some curry paste.
2. Heat coconut cream in saucepan, add curry paste, fry until cooked and fragrant.
3. Add the marinated guinea fowl, shredded shampoo ginger, turmeric powder, spices and more coconut cream. Then add prepared yellow eggplant.
4. Simmer until the meat is cooked and curry is fragrant. Season with palm sugar and more fish sauce as needed. If the curry is too thick, add water to thin the consistency.
5. Add a few crushed bird eyes chilies and sliced long green chilies.
6. Finish with holy basil to garnish.

Source: Prin Polsuk.

Published with permission of the author. All rights reserved.

# NORTHERN CHICKEN CURRY

*Yield: 2 Portions*

| <b>Ingredients</b>                                    | <b>Amounts</b> |
|---|----------------|
| <i>Gang Ouk Gai Curry Paste</i>                       |                |
| Salt  | a pinch        |
| Shallots  | 16 g           |
| Thai garlic, peeled                                   | 16 g           |
| Lemon grass, stalks                                   | 50 g           |
| Coriander roots                                       | 10 g           |
| Galangal root, sliced                                 | 12 g           |
| Coriander seed  | 1 g            |
| Shrimp paste  | 1 Tbsp.        |
| <br><i>Shallot Paste</i>                              |                |
| Shallots  | 25 g           |
| Thai garlic, unpeeled                                 | 8 g            |
| Salt  | a pinch        |
| <br><i>Curry</i>                                      |                |
| Whole leg of Chiang Mai chicken<br>cut into 6" pieces | 350 g          |
| Oil   | as needed      |
| Chicken fat, rendered                                 | 36 g           |
| Fish sauce  | 30 g           |
| Chicken stock   | 500 ml         |
| Young galangal root, sliced                           | 25 g           |
| Kaffir lime leaves                                    | as needed      |
| <br><i>Garnish</i>                                    |                |
| Vietnamese mint, chopped                              | 2 g            |
| Dill, chopped   | 4 g            |
| Spring onion, chopped                                 | 10 g           |
| Coriander leaves, chopped                             | 6 g            |
| Long leaf coriander, chopped                          | 4 g            |
| Deep fried garlic, chopped                            | 2 g            |
| Thai bird's eye chilies, crushed                      | as needed      |
| Long green chilies, sliced                            | as needed      |
| Holy basil, chopped                                   | as needed      |

## **Method**

1. *For the Gang Ouk Gai curry paste:* Combine all ingredients in a food processor or mortar and pestle and grind to a paste.

2. *For the shallot paste:* Make a coarse paste by adding shallots, garlic, and salt in mortar and pestle.
3. *For the curry:* Clean chicken and cut. Then marinate in the curry paste for about 10 minutes.
4. Heat the oil and fat in a pot, add the shallot paste, and fry until fragrant. Then, add the marinated chicken, and fry until the curry paste is cooked. Season with fish sauce then add chicken stock and sliced galangal.
5. Simmer until chicken is soft and cooked. Then, add kaffir lime leaves.
6. It should taste oily, salty and hot.
7. Chop all ingredients for garnish, then serve curry in a bowl and top with the chopped garnishes.
8. Add a few crushed bird eyes chilies and sliced long green chilies.
9. Finish with holy basil to garnish.

Source: Prin Polsuk.  
Published with permission of the author. All rights reserved.

# GRILLED OMELET

*Yield: 10 Portions*

| <b>Ingredients</b>    | <b>Amounts</b> |
|-----------------------|----------------|
| Eggs                  | 50 ea.         |
| Fish sauce            | 100 g          |
| White peppercorns     | 10 g           |
| Spring onion, chopped | 300 g          |
| Banana leaves         | 4 kg           |

## **Method**

1. Mix eggs, fish sauce, white peppercorns and chopped spring onions.
2. Fold banana leaves into a boat shape.
3. Pour egg mixture into banana leaves, and place on charcoal grill just until cooked.

Source: Prin Polsuk.  
Published with permission of the author. All rights reserved.

# BEEF LARB CHAING MAI

*Yield: 10 Portions*

| <b>Ingredients</b>                 | <b>Amounts</b> |
|------------------------------------|----------------|
| Beef sirloin                       | 3500 g         |
| Chiang mai larb paste              | 700 g          |
| <i>Shallot Paste</i>               |                |
| Thai red shallots                  | 300 g          |
| Thai garlic clove                  | 200 g          |
| Salt                               | 10 g           |
| Vegetable oil                      | 500 g          |
| Fish sauce                         | 750 g          |
| Chili powder                       | 30 g           |
| Galangal powder                    | 30 g           |
| Lemon grass                        | 600 g          |
| Mint leaves                        | 250 g          |
| Coriander leaves                   | 250 g          |
| Spring onions                      | 300 g          |
| Red Thai shallots, peeled, sliced  | 600 g          |
| <i>Assembly</i>                    |                |
| Cabbage leaves                     | 5 kg           |
| Cucumbers, diced                   | 3 kg           |
| Cherry tomato, quartered           | 100 ea.        |
| Vietnamese mint, chopped           | 700 g          |
| Thai garlic, deep fried, with skin | 20 g           |

## **Method**

1. Clean and mince beef coarsely then marinate with the chiang mai larb paste.
2. *For the shallot paste:* Make coarse paste by adding shallots, garlic, and salt in pestle and mortar.
3. Heat the oil in saucepan and fry the shallot paste until colored.
4. Add the marinated beef, and stir fry until cooked through and fragrant. Season with fish sauce, chili powder and galangal powder.
5. Finish with chopped herbs and spring onions and sliced shallots.
6. *For assembly:* Serve minced beef larb on cabbage leaves cut in boat shape. Finish by topping with cucumber, tomato, Vietnamese mint, and deep fried garlic.

Source: Prin Polsuk.

Published with permission of the author. All rights reserved.

# SOUTHERN STYLE GRILLED SQUID CURRY

*Yield: 70 Portions*

| <b>Ingredients</b>                      | <b>Amounts</b> |
|---|----------------|
| Small squid, 25 g ea., cleaned, skin on | 350 ea.        |
| Fish sauce                              | 1000 kg        |
| Southern curry paste                    | 6 kg           |
| Cucumber, chopped                       | 6 kg           |
| Deep fried shallots                     | 2 kg           |
| Lime wedges                             | 50 ea.         |

## **Method**

1. Clean squid and marinate with fish sauce.
2. Arrange squid on wire rack leave them dry for 6 hours.
3. Then marinate the squid in curry paste overnight.
4. Grill the squid on medium to high heat and baste with remaining curry sauce while grilling. Cook until squid is cooked through and smoky.
5. Serve with chopped cucumber, fried shallots, and a wedge of lime.
6. The flavors will be sweet, sour, salty and smoky.

Source: Prin Polsuk.  
Published with permission of the author. All rights reserved.

# THAI-STYLE GREEN PAPAYA SALAD

## SOM TAM

*Yield: 10 Portions*

| <b>Ingredients</b>                    | <b>Amounts</b> |
|---------------------------------------|----------------|
| Garlic cloves                         | 8 ea.          |
| Thai chiles, stems removed            | 3 ea.          |
| Shrimp, dried, small                  | 3 Tbsp.        |
| Tamarind pulp                         | ¼ cup          |
| Lime juice                            | ¼ cup          |
| Fish sauce                            | 6 Tbsp.        |
| Palm sugar                            | 3 Tbsp.        |
| Long beans, cut in 1½" lengths        | 2 cups         |
| Green papaya, julienne                | 5 cups         |
| Carrot, julienne                      | 1 cup          |
| Peanuts, pan toasted, chopped roughly | ½ cup          |
| Tomato, cherry, cut in half           | 12 ea.         |
| Green cabbage leaf halves             | 10 ea.         |

### **Method**

1. In food processor, combine the garlic and Thai chiles and pulse to chop very roughly. Add the dried shrimp and pulse to break them up. Transfer to large stainless steel bowl.
2. To the bowl, add the tamarind juice, lime juice, fish sauce, and palm sugar. Stir to mix, then toss in the long beans. Pound a few times, then add the julienne green papaya and carrot.
3. Stir to mix, then pounding with one hand and stirring with the other, bruise the vegetables lightly and mix them with the flavorings and seasonings.
4. Add the tomato pieces, bruise lightly, and stir to incorporate.
5. Taste and adjust as needed with more fish sauce, lime juice, or palm sugar.
6. Serve with the cabbage leaf.

# THAI-STYLE GRILLED CHICKEN WITH STICKY RICE

*Yield: 10 to 12 Portions*

| <b>Ingredients</b>   | <b>Amounts</b> |
|--|----------------|
| Whole chicken, about 3 lb.,<br>split and cut into 8 pieces | 2 ea.          |
| Galangal, fresh or frozen, thinly sliced                   | 1 Tbsp.        |
| Garlic cloves, sliced                                      | 8 ea.          |
| Cilantro, minced,<br>preferably with stems and root        | ½ cup          |
| Yellow curry paste   | 2 Tbsp.        |
| Turmeric, ground   | 1 tsp.         |
| Coconut milk, unsweetened                                  | ½ cup          |
| Soy sauce  | ¼ cup          |
| Fish sauce   | 1 Tbsp.        |
| Sugar  | ¼ cup          |
| Ground white pepper  | 1 tsp.         |

## *Accompaniments*

Sweet Thai Chile Sauce (recipe follows)

Sticky Rice (recipe follows)

## **Method**

1. Cut chickens into 8 pieces, scoring legs, and other thick parts.
2. Place the galangal, garlic, and cilantro in a mortar and pound into a paste.
3. Transfer mixture to a mixing bowl and add the curry paste, turmeric, coconut milk, soy sauce, fish sauce, sugar, and white pepper. Mix well and set aside.
4. Add the chicken pieces to the marinade mixture and toss evenly to coat. Put chicken in the refrigerator to marinate overnight, or at least 4 hours.
5. Before cooking, bring the chicken to room temperature.
6. Meanwhile, preheat the grill to medium heat. Grill chicken until just done, 10 to 15 minutes on each side. Serve with sweet Thai chile sauce and sticky rice.

Source: *The Best of Vietnamese & Thai Cooking* © 1996 Mai Pham



## SWEET THAI CHILE SAUCE

*Yield: 2 Cups*

| <b>Ingredients</b>      | <b>Amounts</b> |
|-------------------------|----------------|
| Ground chile paste      | 3 Tbsp.        |
| Garlic, minced          | 2 tsp.         |
| Rice wine vinegar       | ½ cup          |
| Water                   | ⅔ cup          |
| Sugar                   | ⅔ cup          |
| Salt                    | 1 tsp.         |
| Cornstarch              | 4 tsp.         |
| Fresh cilantro, chopped | 4 Tbsp.        |

### **Method**

1. In a small saucepan, but without any heat, whisk together the chile paste, garlic, vinegar, water, sugar, salt, and cornstarch until well blended.
2. Stirring often, bring mixture to a boil. Reduce heat and let simmer for about 5 minutes. When cooled, stir in the cilantro and serve. Sauce should be sweet and sour and slightly thickened. Sauce will keep for 2 weeks in refrigerator.

Source: *The Best of Vietnamese & Thai Cooking* © 1996 Mai Pham

# STICKY RICE

*Yield: 8 Cups*

## Ingredients

## Amounts

Sticky rice, preferably long grain          6 cups

## Method

1. Place the rice in a mixing bowl and add enough water to cover it. With your hands, rub the rice vigorously. Drain off the milky water.
2. Add more water and repeat until water runs clear. Soak rice in clean water overnight.
3. Before cooking, drain the rice and place on a steamer lined with cheesecloth. Fill pan with water, making sure it doesn't touch the rice.
4. Steam for 30 to 40 minutes, occasionally fluffing with a fork. If rice seems dry, sprinkle with hot water and toss slightly.
5. Put the lid back on and continue steaming for another 2 to 3 minutes. Let rice stand, covered, 10 minutes before serving.

Source: *The Best of Vietnamese & Thai Cooking* © 1996 Mai Pham

# PAD THAI

*Yield: 8 Portions*

| <b>Ingredients</b>   | <b>Amounts</b>    |
|--|-------------------|
| <i>Sauce</i>   |                   |
| Palm sugar   | 4 Tbsp.           |
| Tamarind, softened in $\frac{1}{3}$ cup warm water, pushed through a sieve   | 4 Tbsp.           |
| Sugar  | 4 Tbsp.           |
| Fish sauce   | 4 Tbsp.           |
| Catsup   | 4 Tbsp.           |
| Lime juice   | 2 Tbsp.           |
| White vinegar  | 2 Tbsp.           |
| Sriracha chile sauce   | 2 Tbsp.           |
| Paprika  | 2 tsp.            |
| <i>Noodles</i>   |                   |
| Vegetable oil  | 8 Tbsp.           |
| Eggs   | 4 ea.             |
| Garlic, minced   | 2 tsp.            |
| Preserved vegetables, minced   | 2 Tbsp.           |
| Firm tofu, cut into $\frac{1}{4}$ " cubes  | $\frac{1}{2}$ cup |
| Rice stick noodles, fresh soaked in warm water for 15 minutes, drained (if using dried noodles, $\frac{1}{2}$ lb. is enough) | 2 lb.             |
| Shrimp, peeled, deveined   | 1 lb.             |
| Chicken stock, or water  | $\frac{1}{2}$ cup |
| Green onion, cut into 2" lengths   | 4 ea.             |
| Dried shrimp, ground   | 2 Tbsp.           |
| Unsalted peanuts, roasted, ground  | 1 cup             |
| Bean sprouts   | 6 cups            |
| Lime, cut into wedges  | 2 ea.             |

## **Method**

1. *For the Sauce:* Combine all the sauce ingredients in a bowl and stir well to blend. Set aside.
2. *For the Noodles:* Heat oil in a wok or large pan over high heat. When the wok is very hot, crack the eggs into the wok.
3. Using a spatula or wooden spoon, stir the egg until set, about 20 seconds. Add garlic, preserved vegetables, and tofu; toss gently. Remove from wok.
4. Add the noodles and fresh shrimp, stir a few times.

5. Add the chicken stock and cook until the noodles begin to soften, about 2 to 3 minutes. Drizzle in the sauce and toss to evenly coat the noodles. Reduce the heat to moderate and continue to cook until the noodles have absorbed most of the sauce and are a little dry.
6. Fold in the green onions, tofu mixture, the ground dried shrimp, half of the peanuts, and 2 cups of the bean sprouts. Transfer to a plate.
7. Sprinkle with the remaining peanuts and serve with the remaining bean sprouts and lime wedges on the side.

Source: © Chai Siriyarn, Marnee Thai Restaurant, San Francisco CA

# TOFU WITH RED CURRY SAUCE

*Yield: 10 Portions*

| <b>Ingredients</b>                             | <b>Amounts</b> |
|--|----------------|
| Oil, vegetable                                 | ¼ cup          |
| Tofu, regular firmness, pressed, 1" cubes      | 4 lb.          |
| Vegetable oil                                  | ¼ cup          |
| Onion, small dice                              | 1 cup          |
| Garlic, minced                                 | 2 Tbsp.        |
| Vegetarian Red Curry Paste<br>(recipe follows) | ¼ cup          |
| Coconut milk, 13.5 oz. cans                    | 3 ea.          |
| Tomatoes, grape, halved                        | 15 ea.         |
| Light soy sauce                                | 2 Tbsp.        |
| Lime juice                                     | 2 Tbsp.        |
| Thai basil leaves                              | 30 ea.         |
| Green onions, thinly sliced                    | 4 ea.          |
| Kaffir lime leaves, fine chiffonade            | 4 ea.          |
| Salt   | ½ tsp.         |
| Ground white pepper                            | ¼ tsp.         |
| Peas, frozen                                   | 1 cup          |

## **Method**

1. Heat oil in wok, add tofu, and gently cook until light brown. Drain on absorbent towels. Reserve at room temperature.
2. Heat oil in the wok and add onions, cook till translucent, no color. Add garlic and curry paste and cook until aromatic.
3. Add coconut milk. Reduce heat and simmer until sauce reaches light nappé.
4. Add tomato and tofu. Simmer for 1 minute to marry flavors.
5. Add soy sauce, lime juice, Thai basil, green onions, and kaffir lime leaves.
6. Taste and adjust seasonings with salt and pepper. Add peas.
7. Transfer to hotel pan, keep hot.

## VEGETARIAN RED CURRY PASTE

*Yield: 1 Cup*

| <b>Ingredients</b>   | <b>Amounts</b> |
|--|----------------|
| Chiles, dried, small red   | ½ cup          |
| Chiles, dried New Mexico or Guajillo peppers, stemmed, cut into several pieces | 8 ea.          |
| Coriander seeds  | 1 Tbsp.        |
| Cumin seeds  | 1 tsp.         |
| White peppercorns  | ½ tsp.         |
| Garlic cloves, thinly sliced   | 6 ea.          |
| Shallots, thinly sliced  | 3 ea.          |
| Lemon grass, thinly sliced   | 2 Tbsp.        |
| Galangal, ½" slices  | 1 Tbsp.        |
| Lime zest  | 1 tsp.         |
| Kaffir lime leaves, chopped  | 3 ea.          |
| Cilantro root, finely chopped  | 1 Tbsp.        |
| Salt   | 1 tsp.         |

### **Method**

1. Soak the dried chile peppers in hot water for 15 minutes. Remove from water and set aside.
2. Combine coriander, cumin, and peppercorns in a small skillet.
3. Toss over medium heat until fragrant, about 5 minutes, stirring frequently. Cool. Grind to a fine powder.
4. In a blender, add the rest of the ingredients and add the spice mixture. Purée until a smooth paste forms, about 3 to 5 minutes. Add ¼ cup of water to facilitate blending.
5. Whisk together all the batter ingredients until smooth, transfer to bain-marie.

# BROCCOLI WITH THAI OYSTER SAUCE

## *BROCCOLI PAD NÄM MÂN HOI*

*Yield: 8 Portions*

| <b>Ingredients</b>            | <b>Amounts</b> |
|-------------------------------|----------------|
| Broccoli, medium-sized stalks | 4 ea.          |
| Peanut oil                    | 6 Tbsp.        |
| Garlic cloves, chopped        | 12 ea.         |
| Thai oyster sauce             | 6 Tbsp.        |
| Fish sauce                    | 1-2 Tbsp.      |
| Ground white pepper           | as needed      |

### **Method**

1. Cut the broccoli into small bite-sized pieces. Use the bottom stem also, after peeling off the fibrous outer skin.
2. Heat a wok over high heat until its surface is hot. Swirl in the oil to coat evenly. When the oil is hot, add the chopped garlic.
3. Sauté 5 to 10 seconds to flavor the oil, then toss in the broccoli. Stir-fry about 1 minute. If the wok gets too hot, add 1 to 2 tablespoons water as needed to help steam the vegetables so that they do not burn.
4. Sprinkle in the oyster sauce and stir-fry another minute. Season to taste with fish sauce.
5. Continue to stir-fry until the broccoli turns a vibrant green and is crisply cooked. Sprinkle liberally with white pepper. Stir well and transfer to a serving dish.

Source: *It Rains Fishes* © 1995 Kasma Loha-unchit

# THAI CHICKEN SOUP WITH COCONUT MILK AND GALANGAL

*Yield: 8 Portions*

| <b>Ingredients</b>  | <b>Amounts</b> |
|---|----------------|
| Vegetable oil   | 2 Tbsp.        |
| Shallot, thinly sliced  | 2 ea.          |
| Garlic, minced  | 1 tsp.         |
| Lemon grass, minced   | 2 Tbsp.        |
| Red chile flakes, dried   | 2 tsp.         |
| Chile paste, ground   | 2 tsp.         |
| Frozen or fresh galangal, 1" piece,<br>cut slices size of quarter | 2 ea.          |
| Chicken stock   | 6 cups         |
| Fish sauce  | 4 Tbsp.        |
| Sugar   | 2 tsp.         |
| Coconut milk, unsweetened   | 4 cups         |
| Chicken breasts, cut in ¼" thick by<br>1" wide pieces             | 2/3 lb.        |
| Mushrooms, straw or white, sliced                                 | 2 cups         |
| Tomato, red, ripe, wedges   | 2 cups         |
| Lime juice  | 1 Tbsp.        |
| Kaffir lime leaves  | 4 ea.          |
| Cilantro sprigs   | 12 ea.         |

## **Method**

1. Heat the oil in a saucepan over medium heat until moderately hot. Add the shallot, garlic, lemon grass, chile flakes, and chile paste and brown slightly, about 30 seconds.
2. Working quickly and without burning the spices, add the galangal, chicken stock, fish sauce, sugar, and coconut milk.
3. Bring to a boil and add the chicken, mushrooms, and tomato. As soon as it comes to a second boil, turn off the heat and add the lime juice and lime leaves and serve immediately.
4. Garnish with the cilantro.

Source: *The Best of Vietnamese & Thai Cooking* © 1996 by Mai Pham



# SPICY GRILLED BEEF SALAD WITH MINT AND TOASTED RICE *YÂM NEAU NAHM DTOK*

*Yield: 6 to 8 Portions (as part of a multi-course family-style meal)*

| Ingredients  | Amounts   |
|--|-----------|
| Lemon grass stalk  | 1 ea.     |
| Garlic cloves, minced  | 4 ea.     |
| Shallots, halved lengthwise,<br>sliced thinly crosswise                              | 2 ea.     |
| Green onion, cut in thin rounds  | 1 ea.     |
| Cilantro, coarsely chopped   | 2 Tbsp.   |
| Mint leaves  | ½-1 cup   |
| Thai chiles, dried   | 10-15 ea. |
| Top sirloin steak  | 1 lb.     |
| Salt   | as needed |
| Fish sauce   | 2 Tbsp.   |
| Lime, juice of   | 2 ea.     |
| Rice, toasted, or roasted rice powder **   | 2 Tbsp.   |
| <br>   |           |
| Lettuce leaves, a few pieces   |           |
| Mint or cilantro sprigs, a few   |           |
| Red Thai chiles, dried, fried<br>whole in hot oil, to a dark<br>red color (optional) | 6-8 ea.   |

## Method

1. Trim off the woody bottom ½ to 1 inch of the lemon grass stalk and the top 2 to 3 inches below where the grass blades fan out. Pull off and discard the loose outer layers.
2. Then slice the stalk very thinly with a sharp knife into rounds. Prepare the garlic, shallot, green onion, and cilantro as instructed. Tear the large mint leaves into 2 to 3 pieces; leave the small leaves whole.
3. Place the dried Thai chiles and salt in a small dry pan over medium heat. Stir frequently, toasting the chiles to a dark red color and slightly charred.
4. Make sure there is good ventilation and take care not to burn the chiles as the fumes may irritate mucous linings of your throat. Let chiles cool before grinding in a clean coffee grinder to a fine powder.
5. Use 2 to 3 teaspoons of the powdered chiles for this recipe, depending on how spicy you wish the salad to be.
6. Grill the steak over hot mesquite coals until it is done to your liking (about 3 to 4 minutes on each side for medium cooked, depending on the thickness of the steak). The steak may also be broiled under a high flame in the oven, or grilled over high heat on a very hot grill pan

on the stove. After it is cooked, slice against the muscle into thin strips about 1½-inches long.

7. Toss the beef slices just before serving with the lemon grass, garlic, shallot, green onion, cilantro, mint leaves, ground toasted chiles, fish sauce, and lime juice. Adjust the salty, sour, and hot flavors to your liking. Sprinkle with the ground roasted rice powder.

**Note:** \*\* Ground toasted rice is available in small plastic pouches from Southeast Asian markets, often labeled as “roasted rice powder.” You can also make your own supply by browning uncooked white rice (preferably glutinous rice) in a dry skillet over medium heat. Toast the grains for 10 to 15 minutes, stirring frequently until they are an even dark brown color and aromatic. Set aside to cool before pulverizing in a clean coffee grinder.

Source: © 2000 Kasma Loha-unchit

# ROASTED RICE POWDER

## *KAO PUN*

*Yield: ½ Cup*

### **Ingredients**

### **Amounts**

Long grain rice

¼ cup

### **Method**

1. In a 10-inch skillet over medium-high heat, dry roast the rice grains for 10 to 15 minutes, shaking or stirring frequently to ensure even toasting. When the rice grains are golden, transfer them to a bowl.
2. Grind the rice with a mortar and pestle, adding a couple of tablespoons of roasted rice to the mortar at a time and pressing the pestle onto the rice grains against the mortar in a continuous circular motion until the grains turn almost to powder, resembling coarse cornmeal.

Source: *Cracking the Coconut* © 2000 Su-Mei Yu (HarperCollins)

# STRING BEANS WITH ROASTED CHILE SAUCE

## *TUA KAEK PAD PRIK POW*

*Yield: 6 Portions*

| <b>Ingredients</b>                   | <b>Amounts</b> |
|--------------------------------------|----------------|
| String beans                         | 1 lb.          |
| Peanut oil, for stir-frying          | 2-3 Tbsp.      |
| Garlic cloves, chopped               | 6 ea.          |
| Roasted Chile Paste (recipe follows) | 2-3 Tbsp.      |
| Fish sauce                           | 1 Tbsp.        |
| Thai basil leaves                    | ½-1 cup        |

### **Method**

1. Cut and discard the end of the string beans. Cut the beans at a diagonal slant into segments about 1½-inches long.
2. Heat a wok over high heat until the surface is hot. Add the oil and swirl to coat evenly. When the oil is hot, stir into the chopped garlic and sauté a few seconds. Toss in the string beans and stir-fry about a minute.
3. Spoon in the roasted chile paste. Stir to mix well with the beans.
4. Add a quarter cup of water, stir, and cover with a lid to allow the beans to steam. Open the lid and stir occasionally, adding more water as needed to help cook the beans until they begin to turn tender.
5. Season to taste with fish sauce. Add the basil, stir well into the mixture until wilted, and until the beans are tender.
6. Transfer to a serving dish and serve warm along with other dishes and steamed rice.

Source: © 1995 Kasma Loha-unchit

## ROASTED CHILE PASTE

### NAM PRIK PHAO

*Yield: 1½ Cups*

| Ingredients   | Amounts  |
|---|----------|
| Garlic, finely sliced                                     | 1/3 cup  |
| Shallots, finely sliced                                   | 1 cup    |
| Dried red chile peppers, 2-3" long<br>(or chile to taste) | 12 ea.   |
| Vegetable oil   | 1 cup    |
| Ground dried shrimp                                       | ¼ cup    |
| Palm sugar  | ½ cup    |
| Tamarind juice  | 2½ Tbsp. |
| Fish sauce  | 1 Tbsp.  |
| Salt  | ½ tsp.   |

#### Method

Heat the oil in a wok. Fry the garlic, shallots, and dried chiles respectively until golden brown; remove from oil and drain.

In a blender, grind garlic, shallots, and chile until the mixture is well blended; add ½ cup of the same oil to ease blending.

Transfer to a nonstick saucepan. Add the rest of the ingredients and stir over low heat for about 3 minutes for the seasoning to mix well. Let mixture cool.

The roasted chile paste can be stored in a glass jar in the refrigerator for months.

Source: Marnee Thai Restaurant © Chai Siriyarn

# RICE NOODLES STIR-FRIED WITH FRESH CHILE, GARLIC, AND BASIL

## *KWAYTIOW PAD KEE MAO*

*Yield: 8 Portions*

| Ingredients   | Amounts |
|---|---------|
| Fresh rice noodles  | 2 lb.   |
| Chicken breast, sliced<br>(pork beef or prawns can<br>be substituted) | 1 lb.   |
| Holy basil leaves, or sweet basil                                     | 1 cup   |
| Tomatoes, cut into slices   | 2 ea.   |
| Oil   | 6 Tbsp. |
| Serrano or jalapeño chile, chopped                                    | 4 Tbsp. |
| Garlic, minced  | 2 Tbsp. |
| Sugar   | 4 Tbsp. |
| Fish sauce  | 2 Tbsp. |
| Soy sauce   | 2 Tbsp. |
| Oyster sauce  | 3 Tbsp. |
| Sriracha chile sauce (or 1 Tbsp.<br>pickled ground chile)             | 4 Tbsp. |
| White vinegar   | 1 Tbsp. |
| Paprika   | 4 tsp.  |

### Method

Combine sugar, fish sauce, soy sauce, oyster sauce, white vinegar, Sriracha chile sauce or pickled ground chile, and paprika in a small bowl.

Heat 3 tablespoons of oil in a wok or large, deep skillet (preferably nonstick), over medium-high heat. When the oil is very hot, add the chopped chile and garlic. Stir-fry about 30 seconds.

Add the chicken; keep stirring until the meat is cooked. Add the rice noodles and turn to prevent them sticking to the wok. Add a little oil if needed.

Add the combined sauce and continue stirring until the noodles absorb all the sauce and become a little dry. Add sliced tomatoes, keep turning for another minute.

Add the basil leaves, turn a few more times, and remove from the heat.

Transfer the noodles to a serving platter lined with sliced romaine lettuce or iceberg.

Source: © Chai Siriyarn, Marnee Thai Restaurant

# YELLOW CURRY CHICKEN

*Yield: 8 Portions*

| <b>Ingredients</b>   | <b>Amounts</b> |
|--|----------------|
| Yellow curry paste   |                |
| Dried red chile peppers, 2-3" long<br>(or chiles to taste) | 6-8 ea.        |
| Coriander seeds  | 1 Tbsp.        |
| Fennel seeds   | 1 tsp.         |
| White peppercorns  | ¼ tsp.         |
| Whole cloves   | 3 ea.          |
| Lemon grass, thinly sliced                                 | 1 Tbsp.        |
| Garlic cloves, thinly sliced                               | 1 Tbsp.        |
| Shallots, thinly sliced                                    | 2 Tbsp.        |
| Ginger, peeled, finely chopped                             | 1 tsp.         |
| Galanga, peeled, finely chopped                            | 1 tsp.         |
| Lime zest, finely chopped (Kaffir, if<br>available)        | 1 tsp.         |
| Shrimp paste   | ½ tsp.         |
| Salt   | 1 tsp.         |
| Curry powder   | 1 Tbsp.        |
| Turmeric   | ½ tsp.         |
| <br>   |                |
| Curry  |                |
| Chicken breast, cut in<br>bite-sized pieces                | 1 ½ lb.        |
| Coconut milk   | 2 cups         |
| Yukon Gold potatoes, peeled,<br>cut ½" dice                | 1 lb.          |
| Chicken stock  | 3 cups         |
| Half and half  | 1 cup          |
| Palm sugar (or brown sugar)                                | 2 tsp.         |
| Fish sauce   | 2 Tbsp.        |

## Method

*To make curry paste:* Soak chile peppers in hot water to cover until soft, about 15 minutes.

Remove from water, slice, and set aside.

Combine coriander, fennel peppercorns, and cloves in a small skillet. Toast over medium heat until fragrant, about 3 to 5 minutes, stirring frequently. Transfer to a plate and let cool. Grind to a fine powder in a spice grinder.

Place spice mixture in a blender. Add chiles, garlic, shallots, lemon grass, ginger, galanga, lime zest, shrimp paste, salt, curry powder, and turmeric. Purée until a smooth paste forms, about 3 to 5 minutes. If necessary, add ¼ cup of water to facilitate blending.

Bring 1 cup of coconut milk to a boil in a saucepan. Cook over medium heat, stirring often for 5 to 7 minutes. Add reserved curry paste; continue to cook and stir until mixture becomes dry and fragrant, about 5 to 7 minutes. Transfer mixture to a larger pot; add chicken, stir for 1 to 2 minutes, then add remaining coconut milk, potatoes, and 2 cups of stock. Cook over medium-high heat for 12 minutes, stirring often.

Add remaining stock, half and half, sugar, and fish sauce. Bring to a boil. Remove from heat and adjust seasoning.

Source: Marnee Thai Restaurant © Chai Siriyarn



# LAO SAVORY BITE

## MIANG LAO

| Ingredients                                | Amounts |
|--|---------|
| Dried shrimp                               | 2 Tbsp. |
| Water, boiling                             | 1 cup   |
| Ground pork, cooked                        | 1 cup   |
| Palm sugar                                 | 2 Tbsp. |
| Fish sauce                                 | 1 Tbsp. |
| Tamarind juice, thick                      | 2 Tbsp. |
| Peanuts, dry roasted, ground               | 2 Tbsp. |
| Ginger, 1" piece, finely minced            | 1 ea.   |
| Lemon, small, sliced into 1/8" slices      | 1 ea.   |
| Fried Shallots (recipe follows)            | 1/4 cup |
| Garlic, crispy (see Fried Shallots recipe) | 1/4 cup |
| Pork rind, crispy, ground                  | 2 Tbsp. |
| Vegetable oil                              | 1/2 cup |
| Spinach leaves, large, stems removed       | 2 bu.   |

### Method

1. In a small bowl, combine the dried shrimp and boiling water. Set aside until the water cools. Drain the softened shrimp and pat dry with paper towels. Pound the shrimp in a mortar to the consistency of coarse cornmeal. Transfer to a large mixing bowl and combine with the ground pork. Set aside.
2. Combine the palm sugar, fish sauce, and tamarind juice, and cook over medium heat until the sugar dissolves and the mixture thickens. Remove from the heat and set aside to cool.
3. *For each spinach leaf:* place 1 teaspoon of the pork mixture in the center of the leaf.
4. Top with 1/2 teaspoon each of tamarind sauce, crispy shallots, crispy garlic, pork rind, peanuts, 1 thin lemon wedge, and 1 pinch of finely minced ginger.
5. Roll up and eat.

Source: Cracking the Coconut, by Su-Mei Yu (HarperCollins, 2000)

## FRIED SHALLOTS

*Yield: 2/3 Cup*

| <b>Ingredients</b>      | <b>Amounts</b> |
|-------------------------|----------------|
| Vegetable oil           | 1 cup          |
| Shallots, thinly sliced | 1 cup          |

### Method

Line a cookie tray with paper towels and spread the shallots on top. Let sit for 15 to 20 minutes to air dry. (This technique helps make the shallots crispy.) Heat the oil in a skillet over low heat. (The oil is ready when a piece of shallot slowly bubbles and floats to the top.) Add the shallots and, using chopsticks or a small spatula, stir the shallots so they do not tangle. Fry the shallots until golden, about 5 minutes. With a slotted spoon or skimmer, remove the shallots and drain on paper towels. Save the oil for another use. When the shallots are cool, transfer to a glass jar with a tight-fitting lid. They keep at room temperature for 2 weeks.

# HOT-AND-SOUR SHRIMP SALAD WITH ROASTED CHILE SAUCE, LEMON GRASS, AND MINT *PLAH GKOONG*

*Yield: 6 to 7 Portions (as part of a multi-course family-style meal)*

| Ingredients                                  | Amounts    |
|--|------------|
| Shrimp, medium size                          | 2 lb.      |
| Sea salt                                     | 2 tsp.     |
| Water  | 1 cup      |
| Thai chiles, cut into very thin rounds       | 6+ ea.     |
| Roasted chile paste (nahm prik pow)          | 2-3 Tbsp.  |
| Fish sauce (nahm bplah)                      | ¼-1/3 cup  |
| Lime juice                                   | 1/3-½ cup  |
| Sugar  | 1½-2 Tbsp. |
| Lemon grass stalks                           | 1-2 ea.    |
| Shallots, halved, sliced<br>thinly crosswise | 2 ea.      |
| Cilantro, coarsely chopped                   | ½ cup      |
| Mint leaves, coarsely chopped                | ½-1 cup    |
| Water, boiling                               | 3 qt.      |

## Method

1. Shell, devein, and butterfly the shrimp. Sprinkle with a generous teaspoon of sea salt and add ½ cup of water to barely cover. Gently massage the salted water into the shrimp and let soak for 5 to 10 minutes. Then rinse thoroughly with plenty of water to remove all the salt. Drain and set aside.
2. Mix the Thai chiles with the roasted chile paste, fish sauce, lime juice, and sugar. Taste and adjust the desired hot, sour, salty, sweet combination. The sauce should be intense in all respects.
3. Trim off and discard the woody bottom tip and top one-third of the lemon grass stalks and pull off 2 to 3 of the loose fibrous outer layers. Slice the stalks from the bottom end into very thin rounds, to yield roughly 6 tablespoons.
4. Place in a mixing bowl with the sliced shallots, coarsely chopped cilantro, and mint leaves.
5. Blanch the shrimp in boiling water for 20 seconds, or until they turn pink on the outside but are not completely cooked through. Drain. The shrimp will be further cooked by the lime juice in the sauce.
6. Toss the shrimp while still warm with the herbs and the chile-lime sauce. Stir well to coat shrimp. Transfer to a serving plate and garnish with the mint sprigs.

Source: © 2000 Kasma Loha-unchit

# BEEF SATAY WITH PEANUT SAUCE AND CUCUMBER SALAD

*Yield: 20 Portions (2 pieces each portion)*

| <b>Ingredients</b>   | <b>Amounts</b> |
|--|----------------|
| <i>Marinade</i>  |                |
| Lemon grass, minced  | 1 Tbsp.        |
| Ginger, minced   | 2 tsp.         |
| Garlic cloves, minced                                      | 2 ea.          |
| Thai chile paste   | 1 tsp.         |
| Curry powder   | 2 tsp.         |
| Palm sugar   | 2 Tbsp.        |
| Fish sauce   | ¼ cup          |
| Bamboo skewers, 6", soak<br>in hot water for 1 hour        | 20 ea.         |
| Beef, flank, cut 1" x 4" x 1/8" thick<br>against the grain | 2½ lb.         |
| <i>Peanut sauce</i>  |                |
| Peanut oil, aromatic                                       | 2 Tbsp.        |
| Garlic, minced   | 2 tsp.         |
| Shallots, minced   | 2 Tbsp.        |
| Chile paste  | 2 tsp.         |
| Lime zest, minced  | 1 tsp.         |
| Curry powder   | ½ tsp.         |
| Lemon grass, minced  | 1 Tbsp.        |
| Coconut milk, 13.5 oz. can                                 | 1 can          |
| Tamarind pulp  | 1 tsp.         |
| Fish sauce   | 2 Tbsp.        |
| Palm sugar   | 2 Tbsp.        |
| Lime juice   | 1 Tbsp.        |
| Peanuts, roasted, cool, grind<br>in processor into paste   | 1 cup          |
| Cucumber Salad (recipe follows)                            |                |

## **Method**

1. Combine ingredients for the marinade and marinate meat for a minimum of 1 hour.
2. Thread beef on skewers.
3. For peanut sauce: Heat oil, add garlic, shallots, chile paste, lime zest, curry powder, and lemon grass. Stir-fry until aromatic.
4. Add coconut milk, tamarind, fish sauce, sugar, lime juice, and peanut paste. Simmer 15 to 20 minutes.

5. Taste and adjust seasoning.
6. Grill satay just before service and serve with peanut sauce and cucumber salad.

# CUCUMBER SALAD

*Yield: 10 Portions*

| <b>Ingredients</b>  | <b>Amounts</b> |
|---|----------------|
| Rice vinegar  | ½ cup          |
| Sugar   | ½ cup          |
| Salt  | 2 tsp.         |
| Cucumbers, halved<br>lengthwise, seeds removed,<br>¼" slices    | 3 ea.          |
| Red onion, quartered lengthwise,<br>⅛" slices against the grain | 1 ea.          |
| Red jalapeños, halved, ⅛" slices                                | 1 Tbsp.        |
| Mint leaves, roughly chopped                                    | ¼ cup          |
| Cilantro leaves   | ½ cup          |

## **Method**

1. Whisk together the vinegar, sugar, and salt. Warm over low heat, whisking constantly, until dissolved. Do not boil.
2. Cool mixture and pour over cucumbers, onions, and jalapeños.
3. Marinate for 30 minutes.
4. Use perforated spoon to serve, removing excess dressing.
5. Garnish with mint leaves and cilantro.

# BEAN THREAD NOODLES STIR-FRIED WITH A MIXTURE OF VEGETABLES AND TOFU

## *PAD WOONSEN VEGETARIAN STYLE*

*Yield: 8 Portions*

| Ingredients  | Amounts |
|--|---------|
| Oil  | 6 Tbsp. |
| Eggs   | 4 ea.   |
| Bean thread noodles, soaked in<br>hot water for 10-15 minutes,<br>drained, cut to shorten  | 4 cups  |
| Water  | 1 cup   |
| Soy sauce or mushroom sauce  | 2 Tbsp. |
| Oyster sauce or vegetarian oyster sauce  | 1 Tbsp. |
| Maggi sauce  | 1 Tbsp. |
| Sugar  | 4 Tbsp. |
| Mixed fresh vegetables par-boiled,<br>shocked, drained (broccoli, cabbage,<br>or Napa cabbage, carrots, cauliflower,<br>snap peas, zucchini) |         |
| Mushrooms  |         |
| Tofu, cut bite-sized, deep-fried   | 1 cup   |
| Green onion, cut into 1½" lengths  | 4 ea.   |
| Bean sprouts   | 2 cups  |

### Method

1. Heat oil in a large skillet or wok over medium-high heat. When oil is very hot, crack the eggs into the pan and stir until the egg begins to set and is opaque.
2. Add the bean thread noodles and water and keep turning and stirring until the noodles are soft. Add a little oil if needed.
3. Add the soy, oyster, and Maggi sauces and sugar and cook until the noodles absorb all the sauce. Add the par-boiled vegetables, mushrooms, and tofu.
4. Continue cooking for about 2 minutes. Fold in green onions and bean sprouts, and mix well. Transfer to a serving platter.

Source: © Chai Siriyarn, Marnee Thai Restaurant

## GREEN CURRY WITH SEAFOOD

*Yield: 8 Portions*

| Ingredients  | Amounts                |
|--|------------------------|
| <i>Green Curry Paste</i>   |                        |
| Zest of fresh kaffir lime, grated,<br>or substitute with finely chopped<br>reconstituted dried kaffir lime peel                            | 1 tsp.                 |
| Thai galangal, chopped   | 1 tsp.                 |
| White peppercorns, finely ground   | 10 ea.                 |
| Coriander seeds, lightly toasted<br>until aromatic, then ground  | 1 Tbsp.                |
| Cumin seeds, ground  | ½ tsp.                 |
| Cilantro roots, finely chopped<br>or substitute with 1 Tbsp.<br>chopped stems  | 2 tsp.                 |
| Lemon grass, chopped<br>(use the bottom end of stalk,<br>sliced thinly in rounds before<br>chopping)                                       | 2 Tbsp.                |
| Dark green jalapeño or serrano<br>peppers, chopped   | 4 ea.                  |
| Green Thai chiles (prik kee noo),<br>chopped   | 15-20 ea.              |
| Course sea salt  | 1 tsp.                 |
| Shallots, chopped  | 3 ea.                  |
| Garlic cloves, chopped   | 6 ea.                  |
| Gkapi shrimp paste   | 2 tsp.                 |
| Coconut milk   | 4 cups                 |
| <br>   |                        |
| Green Curry Paste (see above)  |                        |
| Fish sauce   | as needed              |
| Palm or coconut sugar  | 2 Tbsp. (or as needed) |
| Asian eggplants, long, sliced at<br>a slanted angle ¼-inch thick,<br>or 12 round Thai eggplants<br>(ma-keua bproh), halved<br>or quartered | 2 ea.                  |
| Kaffir lime leaves, tear each<br>into 2-3 pieces   | 2-3 ea.                |
| Green peas   | ½ cup                  |
| Mussels, green lip, debearded,<br>scrubbed   | 1 lb.                  |
| Fresh shrimp, peeled, deveined   | ⅔ lb.                  |



|   |           |
|---|-----------|
| Lobster tail, cut in 1" pieces  | 2/3 lb.   |
| Fresh scallops, remove mussel   | 2/3 lb.   |
| Green jalapeño peppers,<br>each cut into 6-8 long slivers                       | 1-2 ea.   |
| Gkra-chai root fingers,<br>(lesser ginger), thinly sliced<br>in diagonal pieces | 1-2 ea.   |
| Thai sweet basil leaves<br>and flowers (bai horapa)                             | 1 cup     |
| Salt  | as needed |

### Method

1. Prepare the paste ingredients. If using dried kaffir lime peel, soak first to soften. For galanga, use the fuller-flavored, reddish tan root imported from Thailand, available in frozen form.
2. Grind the dry spices finely in a dry stone mortar or spice grinder. Set aside. Pound the herbs a little at a time, starting with the harder ones, until each is reduced to a paste.
3. Combine the pounded herbs, aromatics, chiles and ground dry spices and pound together with the gkapi shrimp paste to form a fine, well-blended paste. Set aside.
4. In a large pot, heat about a cup of the thick coconut cream from the top of a can of coconut milk (or the rich milk from the first pressing of coconut pulp) over medium to high heat.
5. Reduce until oil begins to separate or the cream looks thick and bubbly. Add the curry paste and fry in the cream for a few minutes until aromatic. Pour in the remaining coconut milk and bring to a boil.
6. Season to taste with fish sauce and balance with palm sugar. If using pea-eggplants, add them next and simmer about 10 minutes over low heat, uncovered, before adding the other eggplants and kaffir lime leaves/
7. If substituting with peas, add them together with the sliced eggplants. Bring sauce back up to a boil and simmer a few minutes or until the eggplants begin to soften.
8. Add mussels to the curry sauce, once they start to open, add the shrimp, when halfway cooked, add lobster, and when halfway cooked, add scallops.
9. Return to a boil and add the slivered jalapeño peppers and gkra-chai pieces. Stir in the basil until it wilts. Remove from heat and serve hot with lots of plain steamed rice.

Source: Adapted from *It Rains Fishes* © 1995 Kasma Loha-unchit

# SPICY AND SOUR SOUP WITH PRAWNS

## TOM YUM GOONG

*Yield: 1 Gallon*

| <b>Ingredients</b>  | <b>Amounts</b> |
|---|----------------|
| Chicken stock   | 1 gal.         |
| Lemon grass stalk, slightly pounded<br>and cut into 1" pieces | 4 ea.          |
| Galangal slices   | 20 ea.         |
| Kaffir lime leaves  | 26 ea.         |
| Mushrooms, sliced   | 4 cups         |
| Tomato, large, cut into 8 pieces                              | 2 ea.          |
| Medium prawns (26/30), peeled,<br>deveined                    | 2 lb.          |
| Fish sauce  | 1 cup          |
| Lime, juice   | 1¼ cups        |
| Roasted chile paste (nam prik phao)                           | ½ cup          |
| Thai chiles (or sliced serrano chiles<br>as needed)           | 8 ea.          |
| Cilantro sprigs   | as needed      |

### **Method**

1. In a pot, put chicken stock, lemon grass, galangal and kaffir lime leaves; bring to a boil and reduce heat to simmer for a few minutes.
2. Add mushrooms and tomatoes. Bring to another boil then add prawns and immediately turn off the heat.
3. Stir in the fish sauce, lime juice, roasted chile paste, chiles, and cilantro. Serve immediately.

Source: ©Chai Siriyarn, Marnee Thai Restaurant, San Francisco CA

## THAI-STYLE STUFFED SQUID

*Yield: 2 to 3 Portions*

| <b>Ingredients</b>                           | <b>Amounts</b> |
|--|----------------|
| Wood ear mushrooms, soaked in water          | 4 ea.          |
| Thai chiles                                  | 4 ea.          |
| Garlic cloves, diced                         | 3 ea.          |
| Shallots, slice thin                         | 4 ea.          |
| Cilantro, roots and stems                    | as needed      |
| Bean thread Noodles,<br>soaked in warm water | 1 pk.          |
| Pork, ground                                 | ½ lb.          |
| Soy sauce                                    | 2 Tbsp.        |
| Fish sauce                                   | 4 tsp.         |
| <br>Squid                                    | <br>1 lb.      |

### **Method**

1. *For the stuffing:* Mix all the ingredients together in a medium-size bowl.
2. Clean the squid (reserving tentacle, if desired) and rinse the tubes to be certain they are fully cleaned.
3. Using the end of a teaspoon, gently push the pork stuffing down to the bottom of the tube. Be careful not to over stuff otherwise you will break through the skin. Also, leave enough room for the juices to get around.
4. Once you have filled all the squid, using a toothpick, carefully seal the ends, you may refrigerate the squid at this point.
5. When ready to cook, heat a fire on the grill. When hot, oil the grill rods with an oiled towel.
6. Place the squid on the grill and cook until the squid are lightly blackened and opaque. Remove to a serving platter and serve with Thai dipping sauce of your choice. (Chile, fish sauce, lime, and sugar)

# MINCED CHICKEN SALAD

## *LAAB GAI*

*Yield: 4 Portions*

| <b>Ingredients</b>                | <b>Amounts</b> |
|-----------------------------------|----------------|
| Lemon grass, finely chopped       | 2 tsp.         |
| Thai bird chiles, minced          | 2-5 ea.        |
| Garlic cloves, pounded into paste | 4-6 ea.        |
| Mint                              | a handful      |
| Peanut oil                        | 1 Tbsp.        |
| Chicken, minced                   | 1 lb.          |
| Galangal, toasted, finely ground  | 2 pc.          |
| Shallots, small, sliced           | 2 ea.          |
| Fish sauce                        | 3-4 Tbsp.      |
| Limes, juice of                   | 2-3 ea.        |
| Sugar                             | ½ tsp. or more |
| Roasted rice powder               | 2 Tbsp.        |
| <i>Garnish</i>                    |                |
| Cucumber slices                   | as needed      |
| Sticky rice                       | as needed      |

### **Method**

1. Prep the lemon grass, chiles, garlic, green onions, and mint. Set aside
2. Heat the wok over medium heat, add oil. Add the minced chicken and stir-fry until no longer pink and cooked through, making sure the pieces are separate.
3. Place the galangal in a small dry skillet over medium heat and toast the pieces while continually moving them around, until lightly browned. Cool and grind to a powder.
4. Toss the cooked chicken with the garlic, chiles, lemon grass, shallots, green onion, mint leaves, ground roasted galangal, fish sauce, and lime juice until evenly coated and mixed.
5. Taste and balance the salty-sour-hot flavors. Chill.
6. Place on a serving platter and garnish with cucumber slices. Serve with sticky rice.

# PANANG CURRY

*Yield: 4 Portions*

| <b>Ingredients</b>                               | <b>Amounts</b> |
|--|----------------|
| <i>Curry Paste</i>                               |                |
| Large dried red chiles,<br>soaked, seeds removed | 1/3 cup        |
| Coriander seeds, toasted                         | 1 tsp.         |
| Cumin seeds, toasted                             | 1 tsp.         |
| Peanuts, roasted                                 | 1 Tbsp.        |
| Salt   | 1 tsp.         |
| Lemon grass, cut into thin rounds                | 2 Tbsp.        |
| Galangal, cut into matchsticks                   | 2 tsp.         |
| Cilantro stems                                   | 1 Tbsp.        |
| Shallots, chopped                                | 2 Tbsp.        |
| Garlic, chopped                                  | 2 Tbsp.        |
| Shrimp paste, toasted                            | 1 tsp.         |
| <br>   |                |
| Pork or beef, sliced                             | 2 cups         |
| Coconut milk, cream, separated                   | 2-3 cans       |
| Kaffir lime leaves, shredded                     | 1 Tbsp.        |
| Fish sauce                                       | 2 Tbsp.        |
| Palm sugar, grated                               | 1/2 tsp.       |

## **Method**

1. Soak the chiles until soft, removing the seeds and ribs.
2. Toast the coriander and cumin seeds until fragrant.
3. Grind the seeds and roasted peanuts together in a mortar and pestle. Remove and set aside.
4. Add the chiles to the mortar and pound until it is a homogeneous paste. (Add some coarse salt to the chiles as this will help with breaking them down.)
5. When the chiles are a uniform paste, add the lemon grass and continue to pound. Then add the galangal, cilantro stems and again continue to pound into a paste.
6. Add the peanuts, shallots, garlic, coriander, and cumin seeds to the curry paste and continue to pound. When thoroughly incorporated and the toasted shrimp paste. And mix well.
7. Cut the meat into thin slices (about 1.5-inch long x 1/2-inch).
8. Heat a wok over medium-high heat then add half the coconut cream. Then add the curry paste.
9. Fry the paste moving it continually-be careful it does not burn. Keep adding a little coconut cream as the paste is cooking.
10. Keep adding the coconut cream a little at a time until you see oil coming to the top of the curry paste. Continue cooking 4 to 5 minutes, then add the meat.

11. Cook the meat until done, add the kaffir lime leaves, fish sauce, and palm sugar, then continue to cook 3 to 5 minutes more. Remove from wok and transfer to a serving dish. Garnish with Thai basil.

**Note:** Penang curry should be on the drier side and not soupy like red or green curry.

# WOK FRIED CRISPY PORK SKIN WITH BLACK PEPPER SAUCE

## *CAB MOO PAD THAI DUM*

*Yield: 1 Portion*

| Ingredients  | Amounts       |
|--|---------------|
| Crispy Pork Skin ( <i>Cab Moo</i> )                | 200 g         |
| Oil, for cooking ( <i>Nam Mun Phed</i> )           | 50 g          |
| Garlic, chopped ( <i>Kratiem</i> )                 | 20 g          |
| Ground black pepper ( <i>Prik Thai Dum</i> )       | as needed     |
| Chicken stock ( <i>Nam Soup Gai</i> )              | ½ cup         |
| Oyster sauce ( <i>Nam Mun Hoi</i> )                | ½ Tbsp.       |
| Mushroom sauce ( <i>Sauce Hed Hom</i> )            | ½ Tbsp.       |
| Sugar ( <i>Nam Tan</i> )                           | as needed     |
| Onion, cubed ( <i>Hom Yai</i> )                    | 50 g          |
| Spring onion, 2" cut ( <i>Ton Hom</i> )            | 20 g          |
| Red Capsicum, cubed<br>( <i>Prik Warn Daeng</i> )  | 30 g          |
| Green capsicum, cubed<br>( <i>Prik Warn Kiew</i> ) | 30 g          |
| <br>Sweet basil ( <i>Bai Horapa</i> )              | <br>as needed |

### Method

1. Heat a cooking oil into a wok, add garlic and fry until fragrant.
2. Add black pepper and stir it to get the aroma, pour chicken stock and leave simmering.
3. Pour oyster sauce, mushroom sauce, sugar, and stir all together.
4. Add onion, spring onion, red capsicum, green capsicum, and stir until cooked.
5. Add crispy pork skin and quickly stir it together. Serve with rice.
6. Garnish with sweet basil.

Source: Chefs Stéphanie Calvert, Anchalee "An" Luadkham,  
 Chef "Tor" Suwattana Boonyara Hananusorn, of Four Seasons Resort Chiang Mai Thailand.  
 Published with permission of the author. All rights reserved.

# STEAM STURGEON FISH WITH CHIANG MAI TOMATO CHILI DIP

## *PLA STURGEON NAM PRIK ONG*

*Yield: 1 Portion*

| <b>Ingredients</b>                              | <b>Amounts</b> |
|---|----------------|
| <i>Curry Paste</i>                              |                |
| Dry Chili ( <i>Prig Haeng</i> )                 | as needed      |
| Garlic ( <i>Katiem</i> )                        | 10 g           |
| Shallots, chopped ( <i>Hom Daeng</i> )          | 20 g           |
| Lemongrass, ground ( <i>Takrite</i> )           | 10 g           |
| Coriander root ( <i>Pak Chee</i> )              | 5 g            |
| Shrimp paste ( <i>Kapi</i> )                    | ¼ tsp.         |
| Tomato, small ( <i>Makhur Thaed Srida</i> )     | 50 g           |
| Tomato, large ( <i>Makhur Thaed Yai</i> )       | 50 g           |
| Chicken stock ( <i>Nam Soup Gai</i> )           | ½ cup          |
| Thai Anchovi Fish ( <i>Pla Rar</i> )            | ½ Tbsp.        |
| <br>  |                |
| Sturgeon, cut ( <i>Pla Sturgon</i> )            | 450 g          |
| Curry Paste ( <i>Nam Prik Ong</i> )(See above)  | 50 g           |
| <br>  |                |
| <i>Garnish</i>                                  |                |
| Coriander ( <i>Pak Chee</i> )                   |                |
| Chinese Cabbage ( <i>Pak Kad Kwan</i> )         |                |
| Cucumber ( <i>Taeng Kwa</i> )                   |                |
| Cabbage ( <i>Kaluam Pree</i> )                  |                |
| Long bean ( <i>Tup Fak Yaow</i> )               |                |
| Cherry Tomato ( <i>Makhua Ted</i> )             |                |
| Spring Onion ( <i>Ton Hom</i> )                 |                |
| Chayote Fruit, cooked ( <i>makhua Kue</i> )     |                |
| Chayote Shoot, cooked ( <i>Yod makhua Kue</i> ) |                |
| Purple Eggplant, cooked( <i>Makhua Muang</i> )  |                |
| Bok Choi, cooked ( <i>Pak kad Hong Te</i> )     |                |

### **Method**

1. *For the Curry Paste:* Pound all ingredients together until a paste is formed. Reserve.
2. Put the sturgeon on the tray and pouring half of curry paste on the top of the fish. Steaming for 20 minutes.
3. Warm half of curry paste pouring on top of fish, and garnish with fresh and boiled vegetables.

Source: Chefs Stéphanie Calvert, Anchalee "An" Luadkham,  
Chef "Tor" Suwattana Boonyara Hananusorn, of Four Seasons Resort Chiang Mai Thailand.



Published with permission of the author. All rights reserved.

# NORTHERN STYLE LOCAL CHICKEN CURRY WITH GINGER

## GAENG HANG LAY GAI

*Yield: 1 Portion*

| <b>Ingredients</b>                                | <b>Amounts</b> |
|---|----------------|
| <i>Curry Paste</i>                                |                |
| Dry Chili ( <i>Prik Haeng</i> )                   | as needed      |
| Garlic, chopped ( <i>Katime</i> )                 | 10 g           |
| Shallots, chopped ( <i>Hom Daeng</i> )            | 20 g           |
| Coriander root, chopped ( <i>Rak Pak Chee</i> )   | 5 g            |
| Galangal, chopped ( <i>Kha</i> )                  | 5 g            |
| Lemongrass, chopped ( <i>Takrai</i> )             | 10 g           |
| Turmeric, chopped ( <i>Ka Min</i> )               | 5 g            |
| Salt ( <i>Grua</i> )                              | as needed      |
| Shrimp paste ( <i>Kapi</i> )                      | ½ tsp.         |
|   |                |
| Chicken, local, chopped ( <i>Gai Korat</i> )      | 800 g          |
| Curry paste ( <i>Nam Prik Hang Lay</i> )          | 50 g           |
| Ginger, shredded ( <i>King</i> )                  | 20 g           |
| Pickled garlic ( <i>Katiem Dong</i> )             | 30 g           |
| Garlic, sliced ( <i>Katiem</i> )                  | 20 g           |
| Shallots, sliced ( <i>Hom Daeng</i> )             | 30 g           |
| Roasted peanuts ( <i>Tou</i> )                    | 20 g           |
| Fish sauce ( <i>Nam Pla</i> )                     | 10 g           |
| Sugar cane ( <i>Nam Aoy</i> )                     | 20 g           |
| Black Sweet Soy Sauce ( <i>Si Ew Dum</i> )        | 10 g           |
| Mushroom sauce ( <i>Sauce Hed Hom</i> )           | 10 g           |
| Hang Lay Curry Powder<br>( <i>Pong Hung Lay</i> ) | 5 g            |
|   |                |
| Chicken stock ( <i>Nam Soup Gai</i> )             | 6 cups         |
|   |                |
| <i>Garnish</i>                                    |                |
| Coriander ( <i>Pak Chee</i> )                     |                |
| Ginger, sliced ( <i>King</i> )                    |                |
| Red chili, sliced ( <i>Prik Chee Fa Daeng</i> )   |                |
| Pickled garlic ( <i>Katiem Dong</i> )             |                |

### Method

1. *For the Curry Paste:* Pound all ingredients together until it forms a paste.
2. Mixed chopped chicken, curry paste and all remaining ingredients except stock together and stir until well mixed.

3. Put a mixed ingredients in to a pot and pour in chicken stock and stir to mix. Bring to a simmer and cook until chicken is done.

Source: Chefs Stéphanie Calvert, Anchalee "An" Luadkham,  
Chef "Tor" Suwattana Boonyara Hananusorn, of Four Seasons Resort Chiang Mai Thailand.  
Published with permission of the author. All rights reserved.

# RICE NOODLE WITH FISH CURRY SAUCE

## NAM YA SAUCE

| Ingredients                                      | Amounts |
|--|---------|
| Shrimp paste                                     | 1 Tbsp. |
| Southern curry paste                             | ½ cup   |
| Coconut milk                                     | 4 cups  |
| Thai Barracuda, cooked                           | 4 cups  |
| Fish stock                                       | 4 cups  |
| Salt   | 2 tsp.  |
| Palm sugar                                       | 1 tsp.  |
| Tamarind juice                                   | 2 Tbsp. |
| Fish sauce                                       | 2 Tbsp. |
| Kaffir lime leaves                               | 2-3 ea. |
| Rice Noodle (Kanam Jeen)                         | 4 cups  |
| <br>   |         |
| Shredded cabbage                                 | 4 cups  |
| Mung bean sprouts                                | 4 cups  |
| Cucumber, quartered lengthwise,<br>sliced thinly | 2 cups  |
| Long bean, sliced thinly crosswise               | 2 cups  |
| Thai basil, only leaves                          | 2 cups  |

### Method

1. In a mortar mix shrimp paste and curry with cooked fish together.
2. Heat about half a cup of coconut milk in a pot or pan and add the mixed curry paste. You need to cook the curry paste, but there's no need to crack or break the coconut cream as I described as most southern Thai curries don't really need to have a thick layer of oil floating on top like the curries in the central or the north.
3. You need to cook the curry paste for 2 to 3 minutes just to make sure that all the spices are cooked and not butter and also released their aromas.
4. Add 3 cups of coconut milk and 3 cups of fish stock together, wait until it boils, then add the salt and torn kaffir lime leaves.
5. Wait until it boils again and season with fish sauce and sugar. At this point, there should have released some sourness into the soup already add tamarind juice to see if it is still sour. If it is, lower the heat and let it simmer for a while longer. If the sauce gets thick add more water.
6. Taste again to see if it has released all its sourness into the soup. Adjust the taste to your preference. It should be a blend of salty, sour and a hint of sweetness. Three flavors that are balanced.
7. Remember the other ½ cup of coconut milk we saved? Pour that in the sauce at the end and stir it in. Once it bubbles again turn off the heat. The sauce is ready.

Source: Chef Anchalee “An” Luadkham.  
Published with permission of the author. All rights reserved.

# STIR FRIED PORK WITH SOUTHERN STYLE CURRY

| Ingredients                       | Amounts |
|-----------------------------------|---------|
| Ground pork                       | 300 g   |
| Southern curry                    | 2 Tbsp. |
| Shrimp paste                      | 2 tsp.  |
| Salt                              | ½ tsp.  |
| Sugar                             | 1 tsp.  |
| Fish sauce                        | 2 tsp.  |
| Red chilies, sliced               | 2 ea.   |
| Kaffir lime leaves, sliced thinly | 6 ea.   |

## Method

1. Heat a wok over medium heat. Add curry paste, shrimp paste and pork. Do not put cooking oil. If it is too dry, just add some water.
2. Stir-fry until all ingredients mix thoroughly and pork is nearly cooked. Then season with fish sauce, sugar and salt. Continue to stir-fry until the pork is cooked and dry. Remove from heat.
3. Transfer to a serving plate. Sprinkle with finely chopped kaffir lime leaves and sliced red chilies. Serve immediately with hot steamed rice and fresh vegetables.

**Note:** The taste of this dish will be a little bit salty and spicy. So it goes very well with fresh vegetables and also hot steamed rice.

Source: Chef Anchalee "An" Luadkham.  
Published with permission of the author. All rights reserved.

## STIR-FRY SHRIMP PASTE WITH BITTER BEANS

| Ingredients            | Amounts |
|------------------------|---------|
| Tiger prawn            | 6-7 ea. |
| Garlic cloves, chopped | 3-4 ea. |
| Thai red chili, cut    | 4-5 ea. |
| Shrimp paste "kapi"    | 1 Tbsp. |
| Bitter beans           | ½ cup   |
| Vegetable oil          | 2 Tbsp. |
| Oyster sauce           | 1 tsp.  |
| Sugar                  | 2 Tbsp. |

### Method

1. Heat a pan and add vegetable oil. Put chopped garlic and half of the shrimp paste into the pan.
2. Roast the crumbled shrimp paste in the pan until the colour changes to a brown from the purplish appearance. Be careful not to burn to paste. This creates a very fragrant material and drives off some of the extreme volatile aromas.
3. Add the rest of the paste, shrimp, bitter beans and season with sugar, oyster sauce and fry together until fragrant and cooked. Garnish with the chili and serve with rice.

Source: Chef Anchalee "An" Luadkham.  
Published with permission of the author. All rights reserved.

# COCONUT CRÈME BRÛLÉE FILLED WITH WOK-SAUTÉED CHICKEN, GALAGAL, KAFFIR LIME LEAVES AND CHILLI JAM

## *KHANOM KHROK TOM KHA KAI*

*Yield: 4 Portions*

| Ingredients  | Amounts |
|--|---------|
| <i>Rice Batter</i>                                   |         |
| Rice flour   | 60 g    |
| Water  | 100 mL  |
| Jasmine rice, cooked                                 | 60 g    |
| Coconut milk   | 50 mL   |
| Salt   | 1 g     |
| <br><i>Tom Kha Glaze</i>                             |         |
| Coconut milk   | 250 mL  |
| Galangal, sliced                                     | 10 g    |
| Lemongrass, thinly sliced                            | 15 g    |
| Kaffir lime leaves, veins removed,<br>finely chopped | 3 g     |
| Lime juice   | 10 mL   |
| Fish sauce   | 13 mL   |
| Rice flour   | 12 g    |
| <br><i>Chilli Jam Dressing</i>                       |         |
| Chilli jam ( <i>Nam Prik Pao Thai Chilli Paste</i> ) | 125 g   |
| Lime juice   | 15 mL   |
| <br><i>Chicken</i>                                   |         |
| Rice Batter (see above)                              |         |
| Tom Kha Glaze (see above)                            |         |
| Chilli Jam Dressing (see above)                      |         |
| Vegetable oil  | 5 mL    |
| Chicken, minced and sautéed                          | 150 g   |
| Galangal, julienned                                  | 20 g    |
| Kaffir lime leaves, veins removed,<br>finely chopped | 10 g    |

### Method

1. *For the Rice Batter:* Blend rice flour, water, cooked rice, coconut milk and salt in a blender until smooth.
2. *For the Tom Kha Glaze:* In a saucepan, bring all ingredients to a simmer and allow the mixture to slightly thicken. Remove from heat and cool.



3. *For the Chilli Jam Dressing:* Mix chilli jam and lime juice together.
4. *For the Chicken:* Heat an oiled khanom khrok pan on medium heat, pour rice batter into each mould and cover with lid for 3 minutes until almost cooked.
5. Spoon Tom Kha Glaze and chilli jam dressing over each rice shell. Cover and cook for 1 minutes.
6. Spoon minced chicken into the middle of each shell and garnish with galangal and kaffir lime leaves. When Khanom Khrok shells are crusty, scoop out from the moulds and serve immediately.

Source: Ian Kittichai.  
Published with permission of the author. All rights reserved.

# CHOPPED FRESH TUNA TARTAR, GINGER, PEANUTS AND YOUNG BETEL LEAVES IN A PALM SUGAR-FISH SAUCE DRESSING

## *MIANG PLA TUNA KRATHONG THONG*

*Yield: 4 Portions*

| <b>Ingredients</b>                                  | <b>Amounts</b> |
|---|----------------|
| <i>Palm Sugar-Fish Sauce Dressing</i>               |                |
| Palm sugar  | 50 g           |
| Fish sauce  | 15 mL          |
| Ginger, sliced                                      | 20 g           |
| Shallots, sliced                                    | 10 g           |
| Thai Shrimp Paste                                   | 8 g            |
| Banana leaf   | 1 pc.          |
| Substitution: Aluminum foil                         |                |
| Toasted coconut flakes                              | 5 g            |
| Dried shrimp, ground                                | 5 g            |
| <i>Lime Stone Water</i>                             |                |
| Limestone paste                                     | a pinch        |
| Water   | 1 L            |
| <i>Limestone Tartlets</i>                           |                |
| Vegetable oil                                       | ½ L            |
| All-purpose flour                                   | 55 g           |
| Rice flour  | 55 g           |
| Sea salt  | 2 g            |
| Limestone water*(see above)                         | 150 mL         |
| Coconut milk  | 37 mL          |
| Vegetable oil                                       | 37 mL          |
| Egg yolks   | 25 g           |
| Palm sugar  | 3 g            |
| <i>Tuna Tartar</i>                                  |                |
| Tuna, Sashimi-grade, raw,<br>diced into 1-cm pieces | 50 g           |
| Lime, died  | 15 g           |
| Shallots, diced                                     | 15 g           |
| Toasted coconut flakes                              | 15 g           |
| Betel leaves, diced (optional)                      | 10 g           |
| Bird's Eye Chili Peppers, sliced                    | 2 g            |
| Palm Sugar-Fish Sauce Dressing<br>(see above)       | 15 mL          |

## Method

1. *For the Palm Sugar-Fish Sauce Dressing:* In a saucepan, heat palm sugar and fish sauce until sugar dissolve. Remove from heat and let cool.
2. In another saucepan, roast ginger and shallots until slightly brown.
3. Wrap shrimp paste in a section of banana leaf and roast the parcel in a frying pan for one minutes on each side. Aluminum foil can be used instead of a section banana leaf.
4. Blend palm sugar mixture, ginger, shallot and shrimp paste in a blender until smooth.
5. Stir in coconut flakes and dried shrimp.
6. *Lime Stone Water:* Add a pinch of the limestone paste and mix it into a liter of awter. Stir the contents so that the paste is thoroughly mixed.
7. Once mixed you will need to wait about 20 to 30 minutes for the particles to settle down at the bottom of the container. This is important because the main thing you want is not the paste itself, but rather the water solution.
8. The solution may be kept in an airtight container at room temperature and used to for extended period of time.
9. *Limestone Tartlets:* Fill a heavy shallow pot with vegetable oil and soak the tartlet moulds overnight.
10. In a mixing bowl, combine all-purpose flour, rice flour, sea salt and limestone water. In another mixing bowl, combine coconut milk, oil, egg yolks and palm sugar. Then mix all ingredients together by hand into a batter.
11. Pass the batter through a sieve.
12. Heat vegetable oil with the moulds in the pot until hot. Pat the moulds dry with a paper towel. Dip the outside of the hot moulds in the batter. Deep-fry the moulds in the preheated oil until brown and crispy. Drain on paper towels.
13. *Tuna Tartar:* In a mixing bowl, combine tuna, lime, ginger, shallots, coconut flakes, betel leaves, bird's eye chilli peppers and palm sugar-fish sauce dressing.
14. Spoon tuna mixture into each tartlet.
15. Serve immediately.

Source: Ian Kittchai.

Published with permission of the author. All rights reserved.

# GREEN CURRY PASTE

## NAM PHRIK KAENG KHEAW-WAN

*Yield: 250 Grams*

| <b>Ingredients</b>                                  | <b>Amounts</b> |
|---|----------------|
| Coriander seeds                                     | 6 g            |
| Cumin seeds   | 6 g            |
| Sea salt, coarse                                    | 12 g           |
| White peppercorns                                   | 15 g           |
| Green Bird's Eye Chilli Peppers                     | 15 g           |
| Lemongrass, finely sliced                           | 80 g           |
| Shallots, finely sliced                             | 20 g           |
| Garlic, finely sliced                               | 15 g           |
| Galangal, finely sliced                             | 10 g           |
| Lime zest   | 2 g            |
| Kaffir lime leaves, veins removed<br>finely chopped | 1 g            |
| Coriander roots, chopped                            | 100 g          |
| Thai shrimp paste                                   | 20 g           |
| Banana leaf (Or aluminum foil)                      | 1 pc.          |

### **Method**

1. In a dry pan, combine coriander seeds, cumin seeds, coarse sea salt and white peppercorns and cook over moderate heat for 2 to 3 minutes.
2. Place the spiced in a mortar and finely grind or use a food processor and blend until smooth.
3. Add green bird's eye chilli peppers, lemongrass, shallots, garlic, galangal, lime zest, kaffir lime leaves and coriander roots and finely grind.
4. Wrap shrimp paste in a section of banana leaf and roast the parcel in a frying pan for one minute on each side. Remove shrimp paste from the parcel and set aside. Aluminum foil can be used instead of a section banana leaf.
5. Add shrimp paste and finely grind until smooth.
6. Curry can be stored in an airtight container in the refrigerator for up to 5 days.

Source: Ian Kittichai.  
Published with permission of the author. All rights reserved.

# GALANGAL RELISH WITH STUFFED BAMBOO AND PORK WITH SALT NAHM PRIK KHAA

| Ingredients                         | Amounts  |
|-------------------------------------|----------|
| <i>Relish</i>                       |          |
| <i>Grill</i>                        |          |
| Tomatoes, sour                      | 1 ½ cups |
| Red shallots, unpeeled              | 2 cups   |
| Thai garlic, peeled                 | 1 Tbsp.  |
| Banana leaf                         | 1 pc.    |
| Chilis, large, dried                | 12 ea.   |
| Chilis, small, dried                | 12 ea.   |
| Red chilis, long, fresh             | 6 ea.    |
| Galangal, unpeeled, large           | 1-2 ea.  |
| Fleur de salt                       | ½ Tbsp.  |
| <br><i>Nahm Prik</i>                |          |
| Fish sauce                          | 6 Tbsp.  |
| Palm sugar                          | 1 Tbsp.  |
| Galangal powder                     | 1 tsp.   |
| <br><i>Bamboo Shoots</i>            |          |
| Bamboo, whole                       | 5 ea.    |
| Water                               | 4 L      |
| Salt                                | 2 Tbsp.  |
| <br><i>Stuffed Bamboo – Nor Uah</i> |          |
| <i>Paste</i>                        |          |
| Coriander roots                     | 4 ea.    |
| Salt                                | a pinch  |
| Thai garlic cloves                  | 10 ea.   |
| Ginger, sliced                      | ½ Tbsp.  |
| Grachai, sliced                     | ½ Tbsp.  |
| White peppercorns                   | 20 ea.   |
| Tiger prawns, cleaned               | 8 ea.    |
| Pork fat                            | ½ cup    |
| Soy sauce                           | 2 Tbsp.  |
| Sugar                               | a pinch  |
| Bamboo shoots, boiled               | 5 ea.    |
| <br><i>Crunchy Batter</i>           |          |

|                       |         |
|-----------------------|---------|
| Rice flour            | 2/3 cup |
| Cornflour             | 1/3 cup |
| Salt                  | ½ tsp.  |
| Baking soda           | 2 tsp.  |
| Hydrolysed lime water | ½ ea.   |

*Pork with Salt – Muu Krua Gleua*

*Paste*

|                     |         |
|---------------------|---------|
| Coriander roots     | 5 ea.   |
| Sea salt            | a pinch |
| Thai garlic, peeled | 1 Tbsp. |

|                                     |         |
|-------------------------------------|---------|
| Pork belly, skin off                | 500 g   |
| Cassia bark, toasted, 2X5cm         | 1 pc.   |
| Star anise, toasted                 | 2 ea.   |
| Black peppercorns, coarsely crushed | 15 ea.  |
| Water                               | 3 cups  |
| Lemongrass stalk, bruised           | 1 ea.   |
| Galangal powder                     | a pinch |
| Sea salt                            | 1 Tbsp. |
| Palm sugar                          | 2 Tbsp. |
| Fish sauce                          | 3 Tbsp. |
| Parlow powder                       | a pinch |
| Ground black pepper                 | a pinch |
| Coriander, chopped                  | a pinch |

*To serve*

|                          |         |
|--------------------------|---------|
| Mustard greens           |         |
| Dill sprigs              |         |
| Stuffed bamboo           |         |
| Pork with salt           |         |
| Spring onion, chopped    | 2 Tbsp. |
| Coriander, chopped       | 2 Tbsp. |
| Wild coriander, chopped  | 1 Tbsp. |
| Coriander seeds          | 1 Tbsp. |
| Makwaem, toasted, ground | a pinch |

**Method**

1. *For the Relish:* Clean tomatoes and thread them on to a skewer. Thread the shallots on to another skewer. Wrap the garlic in a banana leaf.
2. Gently grill the tomatoes, shallots and garlic until charred and tender. Grill the galangal, and then leave to cool.
3. Peel the shallots and scrap the skin off the galangal.

4. *For the Nahm Prik:* Pound the galangal, the chilis and salt in a pestle and mortar until completely puréed. Add the shallots and garlic and continue to pound until a fine paste is achieved. Work in the tomatoes and pound to finish as a fine textured relish.
5. Season with fish sauce, palm sugar and galangal powder.
6. *For the bamboo shoots:* Cut off the hard part of the root and the tip of the bamboo shoots, approximately about 20 centimeters long.
7. Bring the water and salt to a boil in a large pot. Add the bamboo and simmer at about 3 to 4 hours until the hearts are tender.
8. Drain and leave to cool completely before peeling.
9. *For the stuffed bamboo paste:* Make the paste, mince the prawns and pork fat together. Combine the paste with the mince and 'slap' to develop the protein. Season with the soy and sugar.
10. Check that it is sufficiently seasoned. Divide into 5 parts. Insert a small bamboo skewer into the middle of a bamboo shoot. Pull it up to the top third of the shoot and then drag it down to the bottom third.
11. Repeat several times, in effect coarsely shredding the middle portion of the bamboo yet keeping it intact. This forms a 'cage' into which to stuff the meat.
12. Push the ends of the bamboo toward the centre to expand the cage and push through a quarter of the mince. Gently pull it to the ends of the bamboo tight and reform the shoot. Repeat with the other shoots.
13. *For the crunchy batter:* Make a thick batter by mixing rice flour, corn starch, and salt into the lime water.
14. Heat the oil in a wok. Roll the shoots in the batter and deep-fry over a medium heat until the meat is cooked and the batter golden. Remove, drain and serve sprinkled with the chopped coriander.
15. Serve the relish sprinkled with the spring onions, the corianders, its seeds and the toasted makqaem.

Source: Prin Polsuk.  
Published with permission of the author. All rights reserved.

# RECIPE INDEX

## **B**

|  |    |
|--|----|
| <i>Bamboo Shoots</i> .....   | 65 |
| <i>Beab Takua Pa</i> .....   | 3  |
| Bean Thread Noodles Stir-Fried with a Mixture<br>of Vegetables and Tofu<br><i>Pad Woonsen Vegetarian Style</i> ..... | 43 |
| Beef Larb Chaing Mai .....   | 17 |
| Beef Satay with Peanut Sauce and Cucumber<br>Salad.....  | 40 |
| Broccoli with Thai Oyster Sauce<br>Broccoli Pad Nám Mân Hoi.....   | 27 |

## **C**

|  |        |
|--|--------|
| <i>Cab Moo Pad Thai Dum</i> .....  | 51     |
| Cha Om Omelette .....  | 10     |
| Chile Relish of Shrimp Paste with Acacia Leaf<br>Omelette and Sweet Pork.....                                    | 9      |
| <i>Chilli Jam Dressing</i> .....   | 60     |
| Chopped Fresh Tuna Tartar, Ginger, Peanuts<br>and Young Betel Leaves in a Palm Sugar-Fish<br>Sauce Dressing..... | 62     |
| Coconut Crème Brûlée Filled with Wok-Sautéed<br>Chicken, Galagal, Kaffir Lime Leaves and<br>Chilli Jam.....      | 60     |
| Cucumber Salad .....   | 40, 42 |
| <i>Curry</i> .....   | 7, 14  |
| <i>Curry Paste</i> .....   | 49     |

## **D**

|               |   |
|---------------|---|
| Dtom Som..... | 6 |
|---------------|---|

## **F**

|  |    |
|--|----|
| Fried Duck Eggs with Sweet Fish Sauce..... | 12 |
| Fried Shallots .....                       | 38 |

## **G**

|  |           |
|--|-----------|
| <i>Gaeng hang Lay Gai</i> .....                                | 54        |
| Galangal Relish with Stuffed Bamboo and Pork<br>with Salt..... | 65        |
| <i>Gang Ouk Gai Curry Paste</i> .....                          | 14        |
| Green Curry of Chicken and Its Best Bits .....                 | 7         |
| <i>Green Curry Paste</i> .....                                 | 7, 44, 64 |
| Green Curry with Seafood.....                                  | 44        |
| Grilled Duck Salad with Spicy Soy Sauce<br>Dressing .....      | 2         |
| Grilled Omelet .....   | 16        |

## **H**

|   |    |
|---|----|
| Hot-and-Sour Shrimp Salad with Roasted Chile<br>Sauce, Lemon Grass, and Mint<br>Plah Gkoong ..... | 39 |
|---|----|

## **K**

|                                       |    |
|---------------------------------------|----|
| <i>Khanom Khrok Tom Kha Kai</i> ..... | 60 |
|---------------------------------------|----|

## **L**

|                                   |    |
|-----------------------------------|----|
| Lao Savory Bite<br>Miang Lao..... | 37 |
| <i>Lime Stone Water</i> .....     | 62 |
| <i>Limestone Tartlets</i> .....   | 62 |

## **M**

|                       |    |
|-----------------------|----|
| <i>Marinade</i> ..... | 40 |
|-----------------------|----|



|   |    |
|---|----|
| Marinated Vegetable Salad.....  | 5  |
| <i>Miang Pla Tuna Krathong Thong</i> .....  | 62 |
| Minced Bird Curry with Shampoo Ginger.....  | 13 |
| <b>MINCED CHICKEN SALAD LAAB GAI</b> .....  | 48 |
| <b>N</b>  |    |
| <i>Nahm Prik</i> .....  | 65 |
| <i>Nahm Prik Gapi</i> .....   | 9  |
| <i>Nahm Prik Khaa</i> .....   | 65 |
| <i>Nam Phrik Kaeng Kheaw-Wan</i> .....  | 64 |
| <i>Nam Ya Sauce</i> .....   | 56 |
| Northern Chicken Curry.....   | 14 |
| Northern Style Local Chicken Curry with<br>Ginger.....                                      | 54 |
| <b>P</b>  |    |
| Pad Thai.....   | 23 |
| <i>Palm Sugar-Fish Sauce Dressing</i> .....   | 62 |
| Panang Curry.....   | 49 |
| <i>Peanut sauce</i> .....   | 40 |
| <i>Pla Sturgeon Nam Prik Ong</i> .....  | 52 |
| <i>Pork with Salt – Muu Krua Gleua</i> .....  | 66 |
| <b>R</b>  |    |
| <i>Rice Batter</i> .....  | 60 |
| Rice Noodle with Fish Curry Sauce.....  | 56 |
| Rice Noodles Stir-Fried with Fresh Chili, Garlic,<br>and Basil<br>Kwaytiow Pad Kee Mao..... | 34 |
| Rice Salad.....   | 3  |
| Roasted Chile Paste<br>Nam Prik Phao.....   | 33 |
| Roasted Rice Powder<br>Kao Pun.....   | 31 |

|   |        |
|---|--------|
| <b>S</b>  |        |
| <i>Shallot Paste</i> .....  | 14, 17 |
| Southern Style Grilled Squid Curry.....   | 18     |
| Spicy and Sour Soup with Prawns<br>Tom Yum Goong.....                             | 46     |
| Spicy Grilled Beef Salad with Mint and Toasted<br>Rice<br>Yâm Neau Nahm Dtok..... | 29     |
| <i>Spicy Soy Dressing</i> .....   | 2      |
| Steam Sturgeon Fish with Chiang Mai Tomato<br>Chili Dip.....                      | 52     |
| Sticky Rice.....  | 22     |
| Stir Fried Pork with Southern Style Curry.....                                    | 58     |
| <i>Stir Fried Radish and Egg</i> .....  | 8      |
| Stir-Fry Shrimp Paste with Bitter Beans.....                                      | 59     |
| String Beans with Roasted Chile Sauce<br>Tua Kaek Pad Prik Pow.....               | 32     |
| <i>Stuffed Bamboo – Nor Uah</i> .....   | 65     |
| <i>Sweet Fish Sauce</i> .....   | 12     |
| Sweet Pork.....   | 11     |
| Sweet Thai Chili Sauce.....   | 21     |
| <b>T</b>  |        |
| Takrua Paa Curry Paste.....   | 4      |
| Thai Chicken Soup with Coconut Milk and<br>Galanga.....                           | 28     |
| Thai-Style Green Papaya Salad<br><i>Som Tam</i> .....                             | 19     |
| Thai-Style Grilled Chicken with Sticky Rice..                                     | 20     |
| Thai-Style Stuffed Squid.....   | 47     |
| Tofu with Red Curry Sauce.....  | 25     |
| <i>Tom Kha Glaze</i> .....  | 60     |
| <i>Tuna Tartar</i> .....  | 62     |

**V**

Vegetarian Red Curry Paste.....26

**W**

Wok Fried Crispy Pork Skin with Black Pepper  
Sauce.....51

**Y**

Yellow Curry Chicken..... 35