

spicespoons



SATAY GAI

SATAY GAI

CHICKEN SATAY

This universally popular dish originated amongst street vendors in Java, Indonesia as an adaptation of Indian kebabs. This theory is based on the fact that satay became popular in Java after the influx of Muslim Indians to Indonesia in the early 19th century. The dish then made its way across the Straights of Malacca to Singapore and up through Malaysia into Thailand. Thai style satay is perfect for every occasion, be it a party snack or part of a main dish. Lean and succulent fillets of chicken dipped in coconut cream and flavoured with peanut sauce and curry powder form the basis for chicken satay.

INGREDIENTS

10 g	Fresh turmeric root
15 mls	Vegetable oil
10 g	Lemongrass (chopped)
5 g	Curry powder
5 g	Turmeric powder
2 g	Cumin powder
2 g	Coriander powder
15 mls	Light soy sauce
15 mls	Fish sauce
150 mls	Coconut cream
2 g	Salt
10 g	White sugar
120 g	Chicken fillet
60 g	Peanut sauce

Ajaad (Relish)

200 mls vinegar, 300 g sugar, 10 g salt, 15 g galangal, 2 leaves pandanus.
Boil all ingredients together for 15-30 minutes until they reach a syrupy consistency.

10 g	Cucumbers
1	Red chilli
1	Shallot
5 g	Ground peanuts

METHOD

1. Place the turmeric root together with oil and blend until the mixture is smooth.
2. Combine all dried spices and sauces together in a bowl and mix until it becomes one texture.
3. Place the sliced chicken into the marinated sauce and mix well, leaving it to sit overnight.
4. Place the marinated chicken onto bamboo skewers (two pieces per skewer).
5. Char grill both sides of the chicken skewers to a core temperature of 70°C.
6. Arrange the peanut sauce in a bowl and add the cut cucumber, shallot, chilli slices and ground peanuts to the Ajaad.
7. Once the chicken is fully cooked, arrange on a serving dish together with the dipping sauce.
8. Garnish with coriander leaves and red chilli julienne alongside a carved bouquet salad.



SERVING SIZE

1 portion



RECOMMENDED DRINK

A fresh and well-chilled Soave Classico from Veneto, Italy or smoky, almond flavoured and lively whisky sour cocktails

spicespoons



KRATHONG THONG

KRATHONG THONG

GOLDEN FLOWERS

This elegantly named Thai appetiser comes in the form of light, crispy, golden cups with various savoury fillings. Thais would traditionally prepare Krathong Thong for special occasions such as wedding celebrations and religious festivals. Today, they are as likely to be found as an appetiser in a top Bangkok restaurants than at a wedding celebration in the provinces. Rice flower and egg yolk cooked until golden brown form the base to which is added a smorgasbord of ingredients, including peeled and chopped tiger prawns, chestnuts, curry powder and coriander.

INGREDIENTS

Batter Mix for Cups

210 g	Rice flour
150 g	Wheat flour
2-3	Egg yolks
6 g	Salt
270 mls	Lime water
30 g	Vegetable oil
2 L	Palm oil

Stuffing Mixture

250 g	Tiger prawns (meat only)
100 g	Carrot (diced)
80 g	Sweet corn
100 g	Water chestnuts (diced)
100 g	Snow peas
15 g	Curry powder
25 mls	Fish sauce
50 g	White sugar
50 mls	Vegetable oil
2	Red chilli (sliced fine)
2 sprigs	Coriander leaves

METHOD

1. To make the flour mixture, mix together the rice and wheat flour in a large bowl, add the egg yolks, salt and lime water and continue until consistency is an even texture, finish by straining through fine chinois, set aside.
2. Heat the palm oil (to 170°C) in a wok; lower the brass mould cup into the hot oil for at least 10 minutes.
3. Take the mould out of the hot oil leaving 80% of the hot oil inside the mould.
4. Dip the mould into the flour mixture until an even coating films the mould, and then return to the hot oil, leaving it within the hot oil for around 10 seconds.
5. Remove the pastry cup from the mould; continue cooking until the cup is golden and crispy.
6. Remove cup from the oil and leave to drain on a kitchen towel until cold.
7. Blanch the carrot and water chestnuts in boiling water for three minutes, and then the sweet corn and snow peas for two minutes, set aside.
8. Heat the vegetable oil in a wok; add the curry powder, stirring until fragrant.
9. Add the prawns and stir until fully cooked, next add the blanched vegetables.
10. Season the dish with the sugar and fish sauce; stir gently until combined well and set aside ready for filling the cups.



SERVING SIZE

20-30 pieces



RECOMMENDED DRINK

Refreshing lemon Daiquiri

spicespoons



TOD MAN PLA

TOD MAN PLA

THAI FISH CAKES

These delicious fishcakes, shaped like flying saucers, can be found all over Thailand and are usually enjoyed as a starter, a side dish or as a snack in their own right. Unlike fish cakes in the West they are not coated in breadcrumbs and do not use potato as a filler. In 2011, BBC Masterchef contestants were filmed making Thai fish cakes in a market in Chiang Mai, northern Thailand, helping to spread their popularity beyond Asia. Clown feather back fish and shallots are enriched and spiced up with red curry powder and chillies while chopped cucumber and kaffir lime leaves temper the spice and add some crunch.

INGREDIENTS

250 g	Clown feather back fish
40 g	Red curry paste
1	Egg
40 g	Yard long bean
3	Kaffir lime leaves
2 g	White pepper
1 g	Chilli powder
4 mls	Fish sauce
60 g	Peanut sauce

Ajaad (Relish)

200 mls vinegar, 300 g sugar, 10 g salt, 15 g galangal, 2 leaves pandanus Boil all ingredients together for 15-30 minutes until they reach a syrupy consistency.

10 g	Cucumbers
1	Red chilli
1	Shallot

METHOD

1. In a large mixing bowl mix the minced fish meat with the curry paste, egg, white pepper powder, chilli powder, fish sauce and fine sliced kaffir lime leaves until the mixture slightly thickens.
2. Next, add the finely sliced long beans and stir continuously for another 3-5 minutes until well mixed.
3. Shape the mixture into small patties with about a 2 inch diameter.
4. Deep fry the fish cake mixture in hot oil at 180°C for 2 minutes or until both sides are cooked and the core temperature reaches 70°C.
5. Garnish and serve with crispy basil and Ajaad relish.



SERVING SIZE

2 servings



RECOMMENDED DRINK

Brut Champagne or silky and flavourful Corona Beer

spicespoons



SOM TUM THAI

SOM TUM THAI

GREEN PAPAYA SALAD

You don't have to travel far in Thailand to find mobile kitchens on street corners shredding papaya and chopping chillies to make this zesty salad. The dish, which has its origins in north east Thailand, was listed number six on 'World's Most Delicious Foods' compiled by CNNTravel in 2011, suggesting the salty and savoury tastes of rural Thailand have travelled far in the last couple of decades.

The Thai name som tam literally translates as "sour pounded". The Khmer and Laotian names, bok l'hong and tam mak hoong, respectively, both literally mean "pounded papaya".

The dish combines the four main tastes of the local cuisine: sour lime, hot chilli, salty, savoury fish sauce, and sweetness added by palm sugar. The essential ingredients; green papaya, dried shrimps, bird's eye chillies, lime juice and garlic are mixed and pounded in a mortar.

INGREDIENTS

120 g	Green papaya
2 cloves	Garlic
2	Bird's eye chilli
30 g	Cherry tomatoes
30 g	Long beans
5 g	Dried shrimps
10 g	Roasted peanuts

Som tum dressing (500 mls)

120 g	Palm sugar
100 mls	Lime juice
100 mls	Fish sauce
35 mls	Tamarind juice
5 g	Chili powder

METHOD

1. In a wooden mortar, pound the garlic cloves and chillies together for just 30 seconds so they break apart, then add the dried shrimps and long beans and continuously pound for one minute.
2. Add the roasted peanuts, pounding for five seconds; add cherry tomatoes and pound again for another five seconds.
3. Prepare the dressing by adding all ingredients in a bowl, stir until the sugar had dissolved.
4. Add the green papaya ribbons followed by som tum dressing gently pound for 10 seconds, turning every time you pound so the salad is mixed well.
5. Arrange on a serving plate garnishing with ground dried shrimps, roasted peanuts and long beans with a bouquet of carved salad.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Refreshing and crisp Sauvignon Blanc from Marlborough, New Zealand or a fresh and well chilled Colombard from Hua Hin, Thailand

spicespoons



PLA GOONG

PLA GOONG

SPICY PRAWN SALAD

Pla Goong is another spicy and healthy salad with its roots in north east Thailand. Like so many Thai dishes its popularity lies in its easy preparation using ingredients that are abundant throughout Thailand. The zesty scent of chopped chillies and lime along with grilled prawns evokes memories of market life in Thailand. Tiger prawns take centre stage but the secret is in the sauce, which combines lime juice, chillies, tamarind, fish sauce and garlic. Once you have that perfected, you have the taste of Thailand on a plate.

INGREDIENTS

60 g	Roasted chilli paste
10 mls	Sriracha chilli sauce
3	Tiger prawns medium size
5 g	Red chilli (sliced)
20 g	Lemongrass (sliced)
2	Kaffir lime leaves (sliced)
30 g	Shallot (sliced)
20	Mint leaves
5 g	Thai sow coriander
2	Iceberg salad leaves

Dressing (Yam)

50 mls	Fish sauce
50 mls	Lime juice
25 g	Sugar syrup
10 g	Thai small garlic (chopped)
10 g	Bird's eye chilli (chopped)
10 g	Coriander stem (chopped)

METHOD

1. Clean the prawns by removing the shell and de-veining while keeping the tail on.
2. Lightly grill the prawns until cooked to medium stage.
3. Prepare the dressing (Yam) by mixing together fish sauce, lime juice, syrup, Sriracha chilli sauce, roasted chilli paste, tamarind juice, chopped garlic, coriander and chopped chilli.
4. In a large bowl mix the dressing with the prawns then add thin sliced lemongrass, shallot, kaffir lime leaf and chilli, toss gently together till well combined.
5. Move to a serving plate with iceberg lettuce and garnish with red chilli and mint leaves.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Medium dry and fruity Riesling Kabinet from Mosel, Germany

spicespoons



MASSAMAN NUEA

MASSAMAN NUEEA

MASSAMAN BEEF CURRY

Massaman is a Thai curry dish that is Muslim in origin. According to one theory, it originated in central Thailand at the court of Ayutthaya in the 16th century CE through a Persian envoy and trader. According to another theory, it originated in southern Thailand under the influence of Arab traders. Due to its Muslim roots and therefore Islamic dietary laws, this curry is most commonly made with beef, but can also be made with duck, tofu, chicken, or, for non-Muslims, with pork. The flavouring for Massaman curry is called Massaman curry paste - nam phrik kaeng matsaman. The dish usually contains coconut milk, roasted peanuts or cashews, potatoes, bay leaves, cardamom pods, cinnamon, star anise, palm sugar, fish sauce, chilli and tamarind sauce. Traders brought spices such as turmeric, cinnamon, star anise, cumin, cloves and nutmeg from Indonesia to the south coast of Thailand.

INGREDIENTS

10 g	Ginger	10 mls	Thai fish sauce
5 g	Shrimp paste	30 mls	Tamarind juice
10 g	Shallots	100 mls	Chicken stock
10 g	Garlic	150 g	Beef (diced)
50 mls	Water	30 g	Shallots
100 g	Massaman curry paste	80 g	Sweet potatoes
50 g	Red curry paste	5 g	Cashew nuts
1.5 l	Coconut milk		
5 g	Cumin powder		
5 g	Coriander powder		
3 g	Cloves powder		
2 g	Cinnamon powder		
5 g	Garam masala powder		
5 g	Salt		
20 g	Palm sugar		

METHOD

1. Blend the ginger, garlic, shallot, shrimp paste and water together until the mixture is a smooth puree.
2. Heat the oil in a wok on a medium setting, add Massaman curry paste and red curry paste, stirring for two minutes until it becomes fragrant.
3. Add all of the spices, stirring for one minute, then add the freshly mixed herb puree, continue to stir the mixture and slowly add one litre of coconut milk.
4. Season the sauce with salt, sugar, fish sauce and tamarind juice while simultaneously stirring for five minutes until all ingredients are mixed together.
5. Add the rest of the coconut milk, then added beef and shallots while stirring. Allow it to boil softly for 30 minutes or until tender.
6. Before finishing add the blanched sweet potatoes and cashew nuts.
7. Remove from the heat and served.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Juicy and flavourful Shiraz from Barossa Valley, Australia or Chateauneuf-du-Pape rouge

spicespoons



GAI PAD MED MAMUANG

GAI PAD MED MAMUANG

CHICKEN AND CASHEW NUT STIRFRY

This is a beautiful Thai dish, fast and easy and truly satisfying. Not common knowledge, but the cashew nut was introduced to Thailand in 1901 by Malaysia. The production of cashew nuts spread across the country and at some magical moment gave birth to this dish. But the question remains: Which came first, the chicken or the nut? We'll let you decide. Cashew nuts, roasted, boneless chicken thigh, chillies and fresh pineapple form the nucleus of this dish.

INGREDIENTS

150 g	Chicken thigh, boneless (cubes)	10 g	Nam prik paow oil (chilli oil)
		30 g	Cashew nuts roasted
GPR		2	Large chillies fried
10 g	Garlic	5	Spring onions
5 g	White pepper	1	Red chilli
20 g	Coriander root	1 sprig	Coriander
20 g	Tapioca flour (pepper, salt)		
10 g	Garlic		
60 g	White onion		
30 mls	Vegetable oil		
60 mls	Roasted chilli paste		
50 g	Fresh pineapple		
100 mls	Chicken stock		
10 mls	Soya sauce		
10 mls	Oyster sauce		
5 mls	Fish sauce		

METHOD

1. Pound the GPR mixture with mortar and pestle until a fine paste.
2. Marinate the chicken with GPR seasoning mix and set aside for two minutes.
3. Dust the marinated chicken in tapioca flour and deep-fry the meat (at 180°C) until golden brown, keep aside.
4. Heat the oil in a wok, add the sliced onions, garlic and fried chicken, and continue stirring for 30 seconds.
5. Next, add all the seasoning sauces and gradually mix in the chicken stock, continue stirring for another 10 seconds.
6. Add the dried chilli, pineapple and cashew nuts, mix well for five seconds, and then add the spring onion and chilli oil, at this stage you may need to add a touch of sugar depending on sweetness of the pineapple.
7. Remove from the heat, transferring to a serving dish.
8. Garnish with coriander leaves and julienne red chilli.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Full flavour and earthiness Pinot Noir from Central Otago, New Zealand or a fresh and fruity pineapple blend

spicespoons

KHAO SOI GAI



KHAO SOI GAI

CHIANG MAI NOODLES

This curry dish has its roots in the Muslim heartlands of Burma and is served mainly in Northern Thailand and Laos. Kaow soi means “cut rice”. The traditional method is to spread the dough for rice noodles on a cloth placed over boiling water. After steaming, the large sheet noodle is then rolled and cut with scissors. Koaw Soi is still made using this traditional method in some markets in northern Thailand. Chicken fillet, coconut milk, curry powder and cumin are the essential ingredients of this storied dish. Ah, and of course, don't forget the noodles.

INGREDIENTS

15 g	Large dried chilli	80 g	Palm sugar
8 g	Fresh turmeric	30 mls	Light soy sauce
80 g	Shallot	10 mls	Black soy sauce
50 g	Garlic	50 mls	Soy bean paste
50 g	Coriander root		
40 g	Shrimp paste	60 g	Egg noodle (cooked)
50 g	Galangal	80 g	Chicken fillet
50 g	Lemongrass	5 g	Shallot
5 g	White pepper	40 g	Pickled cabbage
5 g	Salt	10 g	Egg noodle (crispy)
		4 g	Spring onion
100 mls	Vegetable oil	5 mls	Chilli in oil
10 g	Black cardamom seeds	1	Lime (whole)
10 g	Curry powder		
5 g	Coriander seeds		
5 g	Cumin seeds		
150 mls	Chicken stock		
175 mls	Coconut milk		

METHOD

1. Soak the dried chilli in water until soft and then with the fresh turmeric, shallots, garlic, coriander root, shrimp paste, galangal, lemongrass, salt and pepper until it becomes a smooth paste.
2. Put the fresh paste into a pot with the vegetable oil, and then add the black cardamom, coriander, cumin seeds, curry powder and 175 mls of coconut milk and simmer for 10 minutes.
3. When the aromas start to develop add the palm sugar, light soy, black soy, and soybean paste and keep stirring for about five minutes.
4. Add the chicken stock and keep simmering for 10 minutes.
5. Add chicken meat to cook with the sauce.
6. Place the cooked egg noodles in a soup bowl, then top with curry mixture and sprinkle with chopped spring onions and crispy noodles.
7. Serve with an accompanier of chilli in oil, pickle cabbage, shallots and fresh lime.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Full bodied Chardonnay with subtle acidity from California or a medium bodied Syrah with a touch of oak flavour from Nelson, New Zealand

spicespoons

GEANG KIEW WAN GAI



GEANG KIEW WAN GAI

GREEN CURRY

The unmistakable Thai green curry is characterised by its colour and desired sweetness, something that distinguishes it from its culinary cousin, the red curry. Most commonly found in the south because of its coconut cream base, the green curry is often served spicy and, like so many Thai dishes is usually eaten with rice as part of a wide range of shared dishes. The main ingredients for the sauce consist of coconut milk, green curry paste, eggplant, sugar, fish sauce, kaffir lime leaves, Thai basil leaves and chicken breast. The consistency of its sauce varies with the amount of coconut milk used.

INGREDIENTS

10 g	Green curry paste	50 mls	Thai fish sauce
10 g	Green pepper	40 g	Palm sugar
5 g	Coriander root	180 g	Chicken breast
10 g	Galangal	30 g	Round eggplants
10 g	Lemongrass	20 g	Small pea eggplant
20 g	Shallots	1 sprig	Sweet basil
10 g	Garlic	1	Large red chilli
5 g	Bird's eye chilli		
1	Kaffir lime zest		
5 g	Shrimp paste		
2 g	Salt and white pepper		
2	Kaffir lime leaves		
5 g	Coriander powder		
4 g	Cumin powder		
1.5 l	Coconut milk		

METHOD

1. In a mortar make a fresh curry paste with green pepper, coriander root, galangal, lemongrass, shallot, small Thai garlic, bird's eye chilli, kaffir lime zest, shrimp paste, white pepper, and salt.
2. Over a medium temperature heat the oil and add green curry paste, kaffir lime leaves and all the spices, continue stirring for two minutes until aromas have developed.
3. Add the fresh curry paste and slowly add coconut milk while continuing to stir for at least five minutes.
4. Season with the fish sauce and palm sugar.
5. Add the sliced chicken and the eggplants, continuing to stir for three minutes.
6. To control the texture of the curry sauces continuously and gradually add chicken stock while cooking.
7. When the chicken is fully cooked add chillies and sweet basil then transfer to a serving bowl or curry pot.
8. Garnish with coconut cream, basil leaves and sliced red chilli.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Fresh, fruity and lively Moscato d'Asti from Piedmont, Italy or Refreshing taste sensation of Franziskaner Weissbier

spicespoons

PHAD THAI GOONG SOD



PHAD THAI GOONG SOD

THAI FRIED NOODLES WITH PRAWNS

Phad Thai has been known in Thailand for hundreds of years, the type of noodles having been introduced to Ayutthaya, the former capital of the kingdom, by Vietnamese traders. However, it was made popular by Luang Phibunsongkhran, the prime minister during the late 1930s and 1940s. As part of his campaign to reduce domestic rice consumption in order to increase the amount available for export he encouraged the population to replace their staple diet of rice for noodle based Phad Thai. Listed at number five on 'World's 50 most delicious foods' readers' poll compiled by CNNTravel in 2011, Phad Thai is arguably the best known of all Thai foods. It is made with light and simple ingredients consisting of rice noodles, prawns, eggs, shallots, roasted peanuts and chillies garnished with coriander leaves and lime.

INGREDIENTS

120 g	Medium rice noodles
3	Prawns medium size
1	Egg
20 g	Bean curd
10 g	Ground dry shrimp
10 g	Chinese chives
5 g	Shallots
10 g	Sweet Chinese radish
15 g	Roasted peanuts
100 mls	Chicken stock
40 mls	Cooking oil
30 g	Bean sprouts
80 mls	Phad Thai sauce

METHOD

1. Heat the wok to a medium-high temperature.
2. Add the chopped shallots, dried shrimp, sweet radish and bean curd; stir for 30 seconds.
3. Add the eggs, scrambling all of the ingredients together in the wok, stirring continuously to ensure that it does not stick.
4. Add prawns and continue to stir for another 30 seconds.
5. Add the noodles, followed by the chicken stock and allow the noodles to soften from the stock.
6. Add Phad Thai sauce to the noodles, continuing to stir and mixing well.
7. Add bean sprouts, Chinese chives and ground-roasted peanuts, stirring for 30 seconds.
8. Move to a serving plate and garnish with coriander leaves and a lime wedge. Add a banana blossom, chilli powder and roasted peanuts to the side for additional flavouring if desired.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Spicy and fruity Syrah Crozes-Hermitage, from France or lime soda

spicespoons



PLA KAPONG NUNG MANOW

PLA KAPONG NUNG MANOW

STEAMED SEA BASS

Sea bass, also known as barramundi, is one of the most popular fish to be found in Thai cuisine. Interestingly, the word barramundi is a loanword from an Australian Aboriginal language of the Rockhampton area in Queensland, meaning “large-scaled river fish”. The sea bass has been mythologized in ancient indigenous cave art in Queensland, Australia dating back centuries. The way it was cooked in those days may fall short of the methods we use today. The sea bass fillets should be steamed whole with lemon grass, lime juice galangal, chillies and garlic forming the essential ingredients.

INGREDIENTS

200 g	Sea bass fillet
15 g	Galangal
20 g	Lemongrass
4	Kaffir lime leaves
30 g	Enoki mushrooms

Sauce

100 mls	Fish sauce
100 mls	Lime juice
25 g	Sugar syrup
10 g	Thai small garlic
10 g	Bird's eye chilli
5 g	Garlic (chopped)
5 g	Small red chilli (chopped)
10 g	Carrot (chopped)
5 g	Coriander stem (chopped)
1 sprig	Coriander

METHOD

1. Wrap the galangal, lemongrass, kaffir lime leaf and enoki mushrooms inside the fish fillet.
2. Steam the fish fillets over boiling water at 100°C for approximately twelve minutes or until cooked.
3. In a wok, simmer the dressing sauce then add chopped garlic, small red chilli, carrot and coriander stems.
4. Immediately remove the fish from the steamer and top with the warm sauce.
5. Garnish with coriander leaves and serve.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Dry and lemony Riesling from Clare Valley, Australia or fruity and Mai Tai classic cocktails

spicespoons



YAM MAMUONG PLA KROB

YAM MAMUONG PLA KROB

CRISPY FISH WITH SPICY MANGO SALAD

River fish or sea fish can be used in this dish which, like its culinary cousin, green papaya salad, originates from north east Thailand. Crispy fried sea bass and shredded green mango spiced up with birds eye chillies and lime juice form the bedrock for this dish. A dash of syrup adds a sweetener. The secret is to balance the ingredients to maintain the texture and flavour of the sea bass.

INGREDIENTS

200 g	Sea bass fillet
10 g	Rice flour
5 g	Salt
60 g	Green mango
20 g	Shallot
5 g	Spring onion
10 g	Roasted cashew nuts

Green mango dressing

75 mls	Fish sauce
75 mls	Lime juice
15 g	Sugar syrup
10 g	Thai small garlic (chopped)
10 g	Bird's eye chilli (chopped)
5 g	Coriander stem (chopped)
1	Red chilli large (sliced fine)
4 g	Dried shrimp
1 spring	Coriander

METHOD

1. Dust the fish fillet with salt the flour and then deep fry in oil at 180°C for three minutes.
2. Prepare the dressing by adding all ingredients in a bowl, stir until the sugar has dissolved.
3. In a large mixing bowl toss thoroughly the fresh mango ribbons with the chopped shallots, spring onion, dressing sauce, dried shrimps and cashew nuts.
4. Place the crispy fish on a serving plate then arrange the mango salad.
5. Garnish with dried shrimp powder, coriander leaves and sliced red chilli.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Medium dry and fruity Chenin Blanc (or Chenin Blanc/ Chardonnay) from South Africa or a classic palate refresher Mojito with additional brown sugar.



spicespoons

CHU CHI GOONG

CHU CHI GOONG

PRAWN CHU CHI CURRY

The word “curry” figures in the Thai language as “kari”, and refers to dishes using either an Indian-style curry powder, known as phong kari in Thailand, or to the dish called kaeng kari, an Indian influenced curry that is made with spices that are common to Indian dishes but less often used in these proportions in Thai cuisine. Northern style curries are traditionally made without coconut milk due to the plant not growing well in the cooler climate. The creamier curries in the south will usually feature coconut milk. Red curry paste and shrimp paste add the punch while the coconut cream smoothes the palate. Fresh and succulent tiger prawns are the jewel in the crown of this flavoursome dish.

INGREDIENTS

3	Tiger prawns
100 g	Red curry paste
50 g	Garlic
30 g	Shallots
40 g	Coriander root
20 g	Shrimp paste
40 g	Lemongrass
40 g	Palm sugar
20 mls	Thai fish sauce
20 g	Dried shrimps
300 mls	Coconut milk
1	Kaffir lime zest
100 mls	Chicken stock
3 springs	Sweet basil
4	Kaffir lime leaves
1	Red chili

METHOD

1. Clean the prawns by removing the shell and de-vein while keeping the tail on.
2. Heat oil in a saucepan then add red curry paste, stir for two minutes then add lemongrass, garlic, shallot and coriander root puree; continue stirring for three minutes.
3. Add sliced kaffir lime leaves, ground dried shrimps and one cup of coconut milk, stirring continuously for three minutes.
4. Season with palm sugar and fish sauce, continue stirring until the sugar and fish sauce are fully dissolved in the sauce.
5. Add half of the remaining coconut milk, mixing it well, and simmer for three minutes.
6. Added the prawns to the sauce and keep stirring. When the prawns are cooked add basil leaves.
7. Move to a serving plate and pour remaining coconut milk cream over the dish.
8. Garnish with fine sliced kaffir lime leaves, red chillies and crispy basil leaves.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Grüner Veltliner Trocken (dry) from Wachau, Austria

spicespoons



TOM YUM GOONG

TOM YUM GOONG

SPICY PRAWN SOUP

Supremely hot and sour, light yet nourishing, this Thai soup is rich with nutrition and bursting with flavour. The words “tom yum” are derived from two Thai words: “Tom” refers to the boiling process while “Yum” refers to a kind of Thai spicy and sour salad. Popularised around the world Tom Yum is also commonly found in neighbouring countries such as Malaysia, Singapore and Laos. And here’s a spicy bit of spicy trivia: The 1997 Financial Crisis, which started in Thailand, is often referred to as the “Tom Yum Kung Crisis”. Goong is Thai for prawns, which form the main ingredient but the secret to a successful Tom Yum Goong lies in its liquid base; lemongrass, galangal, kaffir lime leaves and chillies are simmered in the pot to form the identity of this tasty and nutritious dish.

INGREDIENTS

3	Tiger prawns medium size
30 g	Straw mushrooms
2-3	Bird’s eye chillies
15 g	Galangal
10 g	Lemongrass
3	Kaffir lime leaves
10 mls	Fish sauce
20 g	Roasted chilli paste
1-2	Lime juice
300 mls	Tom yum prawn stock
30 mls	Unsweetened carnation milk
1 spring	Coriander leaves

METHOD

1. Clean the prawns by removing the shell and de-veining, but keep the tail on.
2. Bring the prawn stock to boil and add the sliced lemongrass, galangal, and chilli then simmer gently until an aroma develops.
3. Add the straw mushrooms to the liquid and boil until cooked through.
4. Next, add the roasted chilli paste, fish sauce and tiger prawns and simmer.
5. Sprinkle the torn kaffir lime leaves on top of the soup and then add the evaporated milk and stir until combined well, finally add lime juice to taste.

Transfer to a serving bowl and garnish with coriander leaves.



SERVING SIZE

1 portion



RECOMMENDED DRINK

White Zinfandel Rose from California with a touch of sweetness or fresh and juicy watermelon blend

spicespoons



TOM KHA GAI

TOM KHA GAI

COCONUT CHICKEN SOUP

Creamy and delicious, this coconut based chicken soup has been a favourite among young and old Thais for generations and continues to grow in popularity among westerners. The key is to get a taste balance between the spices and there is plenty of room to style this dish to your personal preference. There are other versions of this soup made with seafood (tom kha thale), mushrooms (tom kha het), pork (tom kha mu) and tofu (tom kha taohu). The essential ingredients are lean chicken breast cooked in coconut milk, galangal and lemongrass. Angel mushrooms, hot chillies and chicken stock add body and broth to this flavoursome dish.

INGREDIENTS

80 g	Chicken breast
100 mls	Chicken stock
150 mls	Coconut milk
10 g	Galangal
30 g	Angel mushrooms
2-3	Bird's eye chillies
10 g	Lemongrass
3	Kaffir lime leaves
10 mls	Fish sauce
1-2	Limes juice
30 mls	Tamarind juice
1	Fresh young coconut shell
1 sprig	Coriander leaves
2 mls	Chilli oil

METHOD

1. Prepare the chicken by removing the skin and cut the meat into diagonal bite-sized pieces.
2. Bring the chicken stock to the boil over a medium heat then add the sliced galangal, lemongrass and kaffir lime leaves, when it becomes fragrant add coconut milk and continue to boil for a few minutes.
3. Add the chicken, angel mushrooms and simmer until the chicken is cooked.
4. Finally, add the crushed chillies, fish sauce, tamarind and lime juice then stir till combined completely.
5. Place the soup into the coconut shell and garnish with coriander leaves, crispy fried chillies and chilli oil.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Chablis Premier Cru with a touch of oak flavour from Burgundy

spicespoons



KHAO NIEW MAMUANG

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MANGO WITH SWEET, STICKY RICE

As part of the feng shui tradition, for generations many Thais have believed that growing a mango tree on the south side of the house will bring prosperity to the family. Failing that it will bring delicious desserts such as mango with sweet sticky rice. A very sweet treat that we can guarantee you'll absolutely love. Sticky rice with coconut cream, pandus leaves and ripe, golden mango are the essential ingredients in this tropical treat.

INGREDIENTS

250 g Sticky rice
100 mls Sodium collide water

175 mls Coconut cream
75 g White sugar
2 g Salt
2 leaves Pandus leaves
100 mls Coconut milk
2 g Rice flower
2 g Salt
10 g White sugar

Plated Dessert

80 g Khao neeo
1 Ripe mango
10 mls Coconut topping
20 mls Mango sauce

METHOD

1. Wash the sticky rice with sodium collide water, soaking the rice in the water (20-30°C) for seven hours.
2. Boil the coconut cream together with the pandanus leaves, sugar and salt.
3. When all of the ingredients have dissolved to soft syrup place the mixture to the side.
4. To make the coconut cream topping soft boil the coconut milk, sugar, salt, adding rice flour to make it creamy, once done set aside.
5. Re-wash the soaked sticky rice then place it in a steaming basket, steaming the rice at boiling point for 8-10 minutes, turning the rice to make sure it is fully cooked.
6. Move the cooked sticky rice and gently mix in the marinated coconut syrup. Once done, wrap with plastic cling wrap for 10 minutes.
7. Gently mix the sticky rice and coconut syrup together.
8. Scoop out one portion (60 g) of sweet sticky rice arranging it on the serving plates.
9. Peel the ripe mangos and cut in half then place together with sweet sticky rice on the serving plate.
10. Top the sweet sticky rice with coconut cream, mango sauce.



SERVING SIZE

1 portion



RECOMMENDED DRINK

Chablis Premier Cru with a touch of Medium sweet with well balanced acidity Gewurztraminer Vendange Tardive of Alsace, France or still or sparkling mineral water