

# MA / A Cooking Adventure

~Thai Cooking Class~

Serves 4 to 5 persons

## Clovy Buadshe (Bananas in coconut milk)

We are cooking the deserts first for it needs to cool down in the refrigerator.

Canned Coconut Milk	1 (400cc)	Sugar	3 Tbs.
Banana (not ripened)	3	Salt to taste	

1. Put coconut milk in a pan, add sugar and salt, add round chopped banana and cook it gently until the banana becomes soft on low heat.
2. Serve them in a dish and cool it in a refrigerator.

\*You can use coconut sprinkles and peppermint leaves for topping.

## Gaeng Kheow Wan (Green Curry)

Gen means soup, Kyeow means green, and Wan means sweet taste like coconuts in Thai. We are using green curry paste for convenience, but originally it is homemade using a cloak (mortar and pestle) to grind green chilly pepper and orange peel, coriander, kumin and so on. Thai curry is succulent and it goes well with Thai rice. You need not rinse rice until it comes clear or soak in water like Japanese rice. Also you need not let it stand for a while after it is cooked. If you are using Japanese rice instead of Thai, cook rather hard.

Chicken (thigh)	1	Canned Coconut milk	1(400cc)
Eggplant	2	Fish Sauce (Nam pla)	1 Tbs.
Boiled bamboo shoot	100g	Sugar to taste	
Salad Oil	2 Tbs.	Kaffir lime leaves (Bai ma-gkrood)	2
Green curry paste	50g	Basil leaves	some
Water	200cc	Sweet Red pepper	1/2

1. Chop chicken into bite size pieces and cut peeled eggplant into long pieces, chop bamboo shoots into thin slices. (The curry will turn into an unpleasant color if the eggplant skin is not peeled.)
2. In a frying pan, add salad oil and swish it around and stir fry the green curry paste on low heat.
3. Use the top half of the canned coconut milk (thick cream), after boiling add chicken, bamboo shoots, eggplant and simmer until it is cooked.
4. Use rest of the coconut milk and water, season with Nam pla and sugar.
5. Add Bai ma-gkrood leaves.
6. Put basil leaves and sliced sweet red pepper for topping

\* Heating the Bai ma-gkrood leaves will degrade the flavor.

\*Don't boil coconut milk too much for it will become oily.

## Yum Woonsen (Rice noodle salad)

Dry Rice noodle (Harusame)	80g	Mini tomatoes	5
Minced pork meat	100g	Leaf lettuce	3
Dry shrimp	2 Tbs.	Prawn	4
Red small onion	1/2	Celery	1
Cucumber	4/5	Water	50cc
【Sauce】			
Lime, Lemon juice	4 Tbs.	Fish Sauce (Nam pla)	2 Tbs.
Sugar	1 Tbs.	Garlic	1/2 Clove
Dried red hot chili	1/2	Coriander	3

1. Soften the dry shrimp with 50cc of water. (Keep used water for step 5)
2. Remove the prawn skin after boiling and chop into bite size pieces.
3. Cook the rice noodles quickly by blanching in hot water for a few seconds and drain the water. Chop them into bite size pieces.
4. Slice red onion thinly, slice celery and cucumber diagonally, cut tomatoes into 4 pieces. Mince coriander roughly.
5. In a frying pan, add salad oil and swish it around and stir fry the pork meat. Turn the fire down and add dry shrimp with used water from step 1. Add Nam pla, sugar, lime juice, garlic and chili.
6. Add rice noodles, vegetables, coriander and mix them.

\*If you don't like coriander, you can use celery leaves instead.

## Thod Man Pla (Deep Fry Thai fish ball )

Fish meat paste	500g	Eggs	2
Red curry paste	50g	Green beans	100g
Fish Sauce (Nam pla)	1 Tbs.	Kaffir lime leaves (Bai ma-gkrood)	3
Salad oil	An appropriate amount		
【Sauce】			
Vinegar	50cc	Water	50cc
Fish Sauce (Nam pla)	2 Tps.	Sugar	1 Tbs.
Cucumber	1/5	Salt to taste	

1. Remove the center of the bai ma-gkrood and chop them into thin strips.
2. Dice green beans.
3. Put the fish meat paste in a bowl with red curry paste, Nam pla and egg and mix them well.
4. Add beans and Bai ma-gkrood and mix them again.
5. Spoon out the dough and make them round. Deep fry at 170c.
6. Cook sauce with low heat. Cool it and add sliced cucumber.

