



House of Taste

Thai Cooking School

Soup

TomYumGoong

(Spicy and Sour Soup with Shrimp)



TomKhaGai

(Spicy Coconut Soup with Chicken)



Standard Recipe

Spicy and Sour Soup with Shrimp

ต้มยำกุ้ง

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
100 ml.	Water		
150 ml.	Coconut milk or evaporated milk		
½ Tbsp	Fish sauce		
1 Tbsp	Chili paste		Preparation time :
½ no.	Lime		
1 no.	Lemongrass	1 inch length	20 mins
10 g.	Galangal		
1 no.	Kaffir lime leaves		Cooking time :
1-2 no.	Straw mushroom		
½ no.	Tomato		10 mins
1-2 no.	Shallot		
1 no.	Coriander		
1 no.	Sawtooth Coriander		
2-3 no.	Shrimp		
as needed	Bird's eye chili		

Method of Work

1. Add every ingredient into the work except lime juice, shrimp and coconut milk.
2. Add shrimp and coconut milk
3 Boil until tomato skin starts to wrinkle and split then add coriander and sawtooth coriander
4. Turn off the gas and serve the soup into a bowl and add coriander
5. Add lime juice

Presentation : Garnish with cilantro and spur chili

Standard Recipe

Spicy Coconut Soup with Chicken

ต้มข่าไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
250 ml	Coconut milk		
30ml	Coconut cream		
1 Tbsp	Fish sauce		
½ no.	Lime		Preparation time :
1 Tbsp	Tamarind paste		20 mins
1 no.	Lemongrass		
10 g.	Galangal		
1 no.	Kaffir lime leaves		Cooking time :
1-2 no.	Straw mushroom		10 mins
½ no.	Tomato		
1 no.	Coriander		
1 no.	Sawtooth coriander		
1 no.	Jinda red chili		
1-2 no.	Shallot	Sliced	
½ Tbsp	Coconut sugar		
2 no.	Dried red chili		
80 g.	Chicken thigh		
	Meat (better with Red meat)		

Method of Work

1. Add every ingredient into a wok except lime juice, tamarind paste, coconut cream, coriander, sawtooth coriander and meat
2. Add meat and cook until it's no longer translucent.
3. Add tamarind paste and coconut cream
4. Boil until tomato skin starts to wrinkle and split then add coriander and sawtooth coriander
5. Turn off gas and serve soup into a bowl and add coriander
6. Add lime juice
Presentation : Garnish with cilantro and spur chili

STIR-FRIED

Pad Thai

(Stir-fried rice noodle with shrimp)



Pad Krapow Gai

(Spicy Thai Basil Chicken)



Pad See Ew

(Stir-Fried Flat Rice Noodles with Dark Soy Sauce)



Standard Recipe

Stir-Fried Rice Noodle with Shrimp

ผัดไทกุ้งสด

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Oil		
25 g.	Water		
½ Tbsp	Fish sauce		
15 g.	Coconut sugar		Preparation time :
1 Tbsp	Roasted ground peanut		10 mins
½ Tbsp	Pickled radishes		
1 Tbsp	Tamarind paste		
1 no.	Egg (no.2)		Cooking time :
1 clove	Smashed garlic		10 mins
20 g.	Firm tofu		
1-2 stalks	Garlic Chive	1-2 inches length	
25 g.	Bean sprout		
80 g.	Rice Noodle	Soaked	
½ no.	Lime		
as needed	Chili flake		
2-3 no.	Shrimp		

Method of Work

1. Heat oil then add garlic then stir fry until garlic becomes golden brown color
2. Add meat and an egg
3. Add noodle, water, and the rest of ingredients to the wok. Mix it well.
4. Stir fry until meat and noodle are cooked
Presentation : Put shrimp on top

Standard Recipe

Stir-Fried Flat Rice Noodles with Dark Soy Sauce with Chicken

ผัดซีอิ้ว

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Oil		<u>Preparation time :</u>
100 g.	Flat Rice Noodles		
25 g.	Thai kale		10 mins
1 no.	Egg (no.2)		
1 clove	Smashed garlic		<u>Cooking time :</u>
½ Tbsp	Oyster sauce		
½ Tbsp	Fish sauce		10 mins
½ Tbsp	White Sugar		
1 Drop	Dark Soy Sauce		
As needed	Ground pepper		
As needed	Chili flake		
50 g.	Chicken thigh		

Method of Work

1. Heat oil then add garlic then stir fry until garlic becomes golden brown color
2. Add meat and an egg
3. Add noodle and the rest of ingredients to the wok. Mix it well.
4. Stir fry until meat and noodle are cooked
Presentation : sprinkle with ground pepper

1. Add vegetable oil, garlic minced and minced bird's eye chili into a wok. Cook for a couple of minutes	
2. Add meat to a smoking-hot skillet and cook the chicken briefly for a couple of minutes.	
3. Add water, white sugar, soy sauce, and dark soy sauce.	
4. Cook for a minute with the chicken until it starts to caramelize on the skillet.	
5. Add fresh basil leaves, fold it into the chicken, and then immediately turn off the heat	
The holy basil really only needs to cook for about 5 seconds, and it will continue to wilt and cook from the existing heat of the chicken. This step is important because if you cook the basil for too long, it loses some of its glorious flavor and gets slightly chewy.	
Presentation : Garnish with fresh basil leaves and bird's eye chili	

SALAD

SomTum
(Thai Papaya Salad)



YumTraKrai
(Spicy Lemongrass Salad)



Larb Gai
(Spicy Minced Chicken Salad)



Standard Recipe

Thai Papaya Salad

ส้มตำไทย

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8
1 no.	Green Papaya	Shredded	Preparation time :
1 no.	Carrot	Shredded	
1 no.	Long bean	1 inch length	10 mins
2 no.	Thai cherry tomato		
2 no.	Thai Garlic		Cooking time :
1 Tbsp	Coconut sugar		
1 Tbsp	Tamarind paste		5 mins
2 Tsp	Fish sauce		
½ Tbsp	Lime juice		
As needed	Dried shrimp		
As needed	Roasted peanut		
1 no.	Bird's eye chili		
	Lettuce	Garnishing	

Method of Work

1. Smash garlic and chili into the wooden mortar
2. Add long bean
3. Add fish sauce, coconut sugar, tamarind paste, and lime juice until sugar is melted
4. Add papaya, carrot, cherry tomato, and mix it well
5. Add peanut and dried shrimp on top

Presentation : Served with lettuce

Standard Recipe

Spicy Lemongrass Salad

ยำตะไคร้

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
30 ml	Water		
1 no.	Lemongrass	Thin Sliced	
1 no.	Coriander	Roughly Chopped	
2 no.	Shallot	Thin Sliced	Preparation time :
1 no.	Spring onion	Finely Chopped	
1 Tsp	Lime		
1 Tbsp	Roasted peanut	Garnishing	Cooking time :
1 Tsp	Coconut sugar		
1 Tsp	Fish sauce		
100 g.	Minced chicken breast	Boiled	5 mins
1 no.	Bird's eye chili		

Method of Work

1. Slice lemongrass into thin slices and repeat it again for the shallot
2. Finely chop spring onion then chop coriander roughly
3. Cut Chili
4. Mix ingredients above with minced chicken breast, squeeze lime in, then add seasoning and mix it well

Presentation : Garnish with coriander, chili and roasted peanut

ลาบไก่

1. Boil water in medium heat then add chicken and stir until cooked, water almost get dried
2. Add Coconut sugar and fish sauce
3. Add sliced shallots, chopped spring onion, sawtooth coriander, chili flakes and peppermint and mix it well.
4. Turn off the gas and Add lime juice
Presentation : Garnish with fresh basil or peppermint

CURRY

Gang Kiew Whan Gai
(Green Curry Chicken)



Gang Phed Gai
(Red Curry Chicken)



Gang Pa-Naeng
(Peanut Curry Chicken)



Gang Massaman
(Massaman Curry Chicken)



พริกแกงเขียวหวาน

Method of Work

แกงเขียวหวานไก่

Method of Work

พริกแกงเผ็ดสำหรับแกงเผ็ดไก่

[illegible][illegible]

Presentation :

แกงเผ็ดไก่

Method of Work

Standard Recipe

Red Curry Paste for Peanut Curry Chicken

พริกแกงเผ็ดสำหรับแกงพะแนงไก่

Food Production Recipe Sheet

[illegible]

Method of Work

[illegible]

Presentation :

Standard Recipe

Peanut Curry Chicken

แกงพะแนงไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Oil		<u>Preparation time :</u>
1 Tbsp	Red curry paste		
1 no.	Long Bean		
1-2 no.	Kaffir lime leaves	Chiffonade	10 mins
1 Tbsp	Roasted ground peanut		<u>Cooking time :</u>
½ Tbsp	Coconut sugar		
½ Tbsp	Fish sauce		
½ Tbsp	Tamarind Paste		10 mins
100 ml	Coconut cream		
100 ml	Coconut milk		
80 g.	Chicken thigh		

Method of Work

1. Pre heat oil, add chicken and red curry paste into wok, fry until curry smells nice
2. Add 100 ml coconut cream then add long bean and seasoning into the wok
3. Add 100 ml coconut milk and cook for a few minutes
4. Make sure the meat is 100% cooked
5. Turn the gas off, add roasted ground peanut and kaffir lime leaves then mix it well

Presentation : Garnish with sweet basil and spur chili

Standard Recipe

Massaman Curry Paste

พริกแกงมัสมั่น

Food Production Recipe Sheet

[illegible]

Method of Work

[illegible]

Presentation :

Standard Recipe

Massaman Curry Chicken

แกงมัสมั่นไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Oil		Preparation time :
1 Tbsp	Massaman curry paste		
½ no.	Potato	Boiled, cube	10 mins
½ Tbsp	Coconut sugar		
½ Tbsp	Fish sauce		Cooking time :
½ Tbsp	Tamarind paste		
100 ml	Coconut cream		10 mins
150 ml	Coconut milk		
80 g.	Chicken thigh		

Method of Work

1. Pre heat oil, add chicken and red curry paste into wok, fry until curry smells nice
2. Add 100 ml coconut cream then meat and fry the meat until color becomes 40% cooked
3. Add 100 ml coconut milk and every ingredient, let it boil
4. Add the rest of coconut milk in 100 ml and cook for a few minutes
5. Make sure the meat is 100% cooked
6. Turn off the gas and serve the soup into a bowl

Presentation : Garnish with bay leaves an cinnamon sticks

Dessert

Kaw Niew Ma-Muang
(Sweet sticky rice and mango)



Standard Recipe

Sweet Sticky Rice and Mango

ข้าวเหนียวมะม่วง

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 10
Sticky Rice			Preparation time :
250 g.	Sticky rice	Soaked 3-12 hours	
	Water		
Sweet Coconut Milk (to mix with sticky)			3 hour - 1 night
150 ml.	Coconut milk		Cooking time :
50 g.	Sugar		
5 g.	Salt		1 hour
as needed	Pandan leaves		
Sweet Coconut Cream Sauce (to serve with sweet sticky rice and mango)			
180 ml.	Coconut cream		
18 g.	Sugar		
1.8 g.	Salt		
5.4 g.	Rice flour		
as needed	Pandan leaves		
Mango			
as needed	Nam Dok Mai Mango	Seedless	

Method of Work

Sticky Rice
1. Steam sticky rice for about 20-30 minutes, see the color is clearer
Sweet Coconut Milk (to mix with sticky)
1. Add coconut milk into a sauce pan, turn on low-medium heat
2. Add sugar, salt and pandan leaves into it, boil until sugar is melted, turn off the gas.
3. Mix with steamed sticky rice then let it absorb sweet coconut milk for 30 minutes
Sweet Coconut Cream Sauce (to serve with sweet sticky rice and mango)
1. Add coconut milk into a sauce pan
2. Add rice flour, mix it well then turn on low-medium heat
3. Add sugar, salt and pandan leaves into it, boil until sugar is melted
4. Let it cool down and serve it with sweet sticky rice and mango

Presentation : Add deep-fried yellow mungbean on top of sweet sticky rice,
Serve it with mango and sweet coconut cream sauce