



House of Taste

Thai Cooking School

Soup

TomYumGoong

(Spicy and Sour Soup with Shrimp)



TomKhaGai

(Spicy Coconut Soup with Chicken)



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

Spicy Thai Basil Chicken (Pad Krapow Gai)

กะเพราไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Soy bean oil		
1 Tbsp	Water		
1 Drop	Dark soy sauce		<u>Preparation time :</u> 20 mins
1/2 Tbsp	Soy sauce (**Golden Mountain Sauce**)		
1/2 Tbsp	White sugar		<u>Cooking time :</u> 10 mins
1-2 cloves	Garlic minced		
1 no.	Minced bird's eye chilli		
2-3 no.	Fresh holy basil leaves		
80 g.	Chicken thigh		
	Meat (better with Red meat)	Optional	

Method of Work

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

Method of Work

1. Smash garlic and chili into the wooden mortar
2. Add fish sauce, coconut sugar, tamarind paste, and lime juice and mix it until everything is melt
3. Add long bean and tomato
4. Add papaya and carrot and mix it well (Take a handful of grated papaya and grated carrot per person.)
5. Garnish peanut and dried shrimp on top

Presentation : Served with lettuce

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)



Standard Recipe

Red Curry Paste for Red Curry Chicken

พริกแกงเผ็ดสำหรับแกงเผ็ดไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8-10
10 g.	Soaked dried spur chili	Finely Chopped	Preparation time : 20 mins
1 g.	Kaffir lime rind		
15 g.	Galangal		
1-2 no.	Bird's eye chili		
15 g.	Lemongrass		
3-4 no.	Shallot	Roasted	Cooking time : -
2g.	Thai Garlic		
5g.	Coriander root		
3 Tbsp	Coriander seed		
1 tsp	Cumin seed		
2 Tbsp	Black peppercorn		
½ tsp	Shrimp paste		

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop
2. Ground spices into mortar until it becomes fine powder
3. Add the rest of ingredient, pound it well and make it likes a paste

Presentation :

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Standard Recipe

Red Curry Chicken

แกงเผ็ดไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 Tbsp	Oil		Preparation time :
1 Tbsp	Red curry paste		
1-2 no.	Kaffir lime leaves	Ripped stem off	10 mins
1 no.	Thai Eggplant (water drop eggplant)		
1-2 no.	Sweet basil	Leaf	
10 g.	Finger ginger	Julienne cut	Cooking time :
½ Tbsp	Fish sauce		10 mins
½ Tbsp	Coconut sugar		
½ Tbsp	Tamarind sauce		
100 ml	Coconut cream		
150 ml	Coconut milk		
80 g.	Chicken thigh		

Method of Work

1. Heat oil, add curry paste then add chicken. Fry it then add coconut cream 100 ml.
2. Fry it until some traces of oil appear on top from coconut cream
3. Add finger root ginger and kaffir lime leaf
4. Add coconut milk 150 ml. Add Thai eggplant. Boil until eggplant is cooked.
5. Add all the seasoning (fish sauce, coconut sugar, tamarind sauce) and cook it until chicken and eggplant are cooked
6. Add sweet basil and turn off the gas

Presentation : Garnish with sweet basil and spur chili

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			
250 g.	Sticky rice	Soaked 3-12 hours	Preparation time :
	Water		
Sweet Coconut Milk (to mix with sticky)			3 hour - 1 night
150 ml.	Coconut milk		Cooking time :
50 g.	Sugar		
5 g.	Salt		
as needed	Pandan leaves		
Sweet Coconut Cream Sauce (to serve with sweet sticky rice and mango)			
180 ml.	Coconut cream		1 hour
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