



TASTE OF THAILAND

Authentic Thai Recipes



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TASTE OF THAILAND

Introduction

Thai cuisine is renowned for its explosion of flavours and captivating aromas unique to the country and its culture. Thailand's diverse geography has led to a diverse combination of flavours and ingredients, thus making Thai food deliciously palatable and visually appetising.

Perfecting an authentic Thai dish results from cultivating the perfect balance between the 5 fundamental tastes:

• **Salty** • **Sweet** • **Sour** • **Spicy** • **Bitter**

By harmonising these 5 tastes, along with the fresh herbs and aromatics to create unique tongue tantalising flavours, it's no wonder Thai cuisine is one of the most popular cuisines in the world.

THAI PANTRY ESSENTIALS

FISH SAUCE *Nam Pla*

Fish Sauce is the most fundamental ingredient in a Thai pantry used to add a unique umami flavour to dishes. Made from a mixture of fermented anchovies, water and salt, this reddish-brown translucent sauce is commonly used as a marinade for meat and fish; or as a condiment mixed with fresh chillies, lime juice, sugar and nuts.



COCONUT MILK *Gati*

Coconut Milk is another important ingredient in everyday Thai dishes. It is extracted from matured coconut flesh and adds richness and creaminess to Thai curries and desserts.



SRIRACHA

A unique and versatile chilli sauce made from a mixture of chillies, distilled vinegar, garlic, sugar and salt. It is commonly used in seafood dishes, omelettes and added to sauces in Thai cuisine. This sauce provides a kick of spice to any dish without overpowering your palette.



CURRY PASTE *Nam Prik Kaeng*

Curry paste forms the base of the various rainbows of Thai curries, harmonising several aromatics and spices to add a unique fragrance and colour each dish.

Valcom Green Curry Paste

Green curry is generally the spiciest, with the flavours of lemongrass, green chilli, galangal, shrimp paste, kaffir lime peel and coriander.

Valcom Red Curry Paste

Red curry is a medium-spicy curry that gets its colour and spice from the use of dried red chillies. These are the ingredients in the paste - lemongrass, shallot, galangal, dried red chilli, shrimp paste and kaffir lime peel.

Valcom Yellow Curry Paste

Yellow curry gets its golden hue from turmeric and is generally much milder as less chilli is used. Ingredients in the paste are lemongrass, red chilli, shallot, galangal, ginger, fresh turmeric, clove powder, mace powder, nutmeg powder and cardamom powder.

Valcom Panaeng Curry Paste

A type of Thai curry that is rich and thick, salty and sweet with a distinct kick of spiciness to it. Ingredients include lemongrass, dried red chilli, galangal, coriander, shrimp paste, cumin and citrus peel.

Valcom Massaman Curry Paste

Mild curry made from natural Thai herbs and spices, this paste brings a depth of flavour through its unique blend of aromatics with a hint of sweetness. Ingredients in the paste include lemongrass, shallot, galangal, dried red chilli, coriander seed, shrimp paste, cumin, cardamom, nutmeg, mace and cinnamon.

THAI PANTRY ESSENTIALS

SOY SAUCE

(Light, Dark, Sweet) *See Ew Khao*

Thai soy sauce is slightly sweeter than other Asian versions, although still provides a saltiness and delicate rich brown colour to any dish.



VALCOM PAD THAI PASTE

Nam Prung Ros Pad Thai

Perfect for stir fry noodles, the paste has salted radish, tamarind puree, shallot, palm sugar, galangal, lemongrass, dried red chilli, kaffir lime peel and shrimp paste.



VALCOM LAKSA PASTE

Prik Kaeng Laksa

A delicious noodle soup made from a curry paste base and coconut milk and is creamy, intense and often super fiery thanks to lashings of chilli on top. In the paste, you can find galangal, shallot, lemongrass, chilli and shrimp paste.



VALCOM TOM YUM PASTE

Prik Kaeng Tom Yum

Zingy with notes of sourness, saltiness, a bold spiciness and sweetness all into one. This paste is made of lemongrass, shallot, salt, sugar, dried chilli, garlic, shrimp paste and lime juice, all combined to make the wonderful tasting paste.

THAI SWEET CHILLI SAUCE

Nam Chim Kai

This sweet yet tangy, spicy sauce is perfect to use with chicken, seafood and vegetable dishes, or to accompany Thai finger foods like Thai Spring Rolls and Thai Fish Cakes. The blend of red chillies, garlic, ginger, sugar and vinegar provides a flavour described as sweetness with a kick, making it a go-to staple in any Thai pantry.



FISH SAUCE TIP

// Add fish sauce to the dish and bring it to a boil before stirring – this tones down the pungent aroma and enhances your dish's core flavours. //

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THAI COOKING INGREDIENTS

CHILLI *Prik*

Spiciness is an essential flavour in Thai cuisine that it's almost incomplete without it! About a dozen types of chillies are used, each varying in size, colour, aroma and spice level. Various forms of fresh, dried, pickled or fried chillies are used in as ingredients, garnishes or condiments. Chillies are commonly used in soups, curries, salads and stir-fries.

GALANGAL *Ka*

This earthy, flavourful root with its cooling aroma lends a fragrant, herbal element to Thai curries and dishes. Similar to its cousin, ginger, galangal helps mask the fishiness of seafoods and heaviness of meats.

PALM SUGAR *Nam Taan Peep*

With its delicious caramel hue, palm sugar not only provides sweetness to desserts but also balances out the salty, spicy and sour elements in savoury Thai dishes. The complexity of this tart, butterscotch sweetness is derived from the sap of Palmyra or coconut tree flowers which is boiled and cooled, forming this integral Thai cooking ingredient.

TAMARIND *Makham*

Tamarind, a dark and sticky pod fruit, is a powerful ingredient in Thai cuisine offering an irreplicable distinct and sharp sourness. The seeds are removed and pulps are kept for cooking.

LEMONGRASS *Takrai*

This core ingredient of Thai cuisine adds a citrusy zing to soups, curries, marinades and even drinks. This culinary herb incorporates flavours of lemon with a hint of ginger which lifts the weight of heavy oils from frying, replacing it with a herbal aroma and fresh pungency.



THAI COOKING INGREDIENTS

KAFFIR LIME LEAVES *Bai Ma Gruut*

These thick and dark green coloured leaves exude a crisp and invigorating aroma; adding a refreshing tang to any dish. While all of the zest, leaves and juice are used in Thai cooking, the leaves of the kaffir lime are most prized in a Thai kitchen.

THAI SWEET BASIL *Bai Horapa*

A crucial ingredient for red and green Thai curry, Thai sweet basil is a perennial herb that has a slightly spicy, anise-like taste with hints of liquorice. The bright green basil leaves have the ability to completely transform a dish due to its ability to infuse flavours in broths, curries and as a garnish.

CORIANDER *Pak Chee*

A common Thai ingredient added into soups and broths for its refreshing flavour or fresh on salads as an ubiquitous garnish. This herb plays a great role in Thai cooking and is indispensable in popular dishes such as Tom Yum Goong.

SPICES *Krengthed*

The nature of Thai cuisine revolves around its unique blend of spices that enhance flavours and add layers to the taste of each dish. These spices cultivate an endless assortment of curries, salads and dishes; each with their own distinctive and diverse flavours. Thai spices include fresh peppercorn, cinnamon, coriander seeds, cumin and dried chillies to name a few.

THAI HOLY BASIL *Kra Pow*

Thai Holy Basil, unlike the sweet basil has a spicy and peppery quality. You can tell the difference between the Thai Holy Basil and the Thai Sweet Basil by the colour of its stem, with the savoury Holy Basil's green stem and the Sweet Basil's purple stem.



GALANGAL TIP

// Store galangal on a basket that air can flow through it then put in a fridge. To store galangal longer, you can peel it then freeze it. //



THAI REGIONAL CUISINE

The four regions of Thailand, each with its own distinctive flavours, form the foundation of Thai cuisine. Each region has cultivated its own unique dishes through the different climates and cultures, but one thing that always remain is Thai cuisine's harmony of the 5 fundamental flavours.

NORTHERN THAILAND

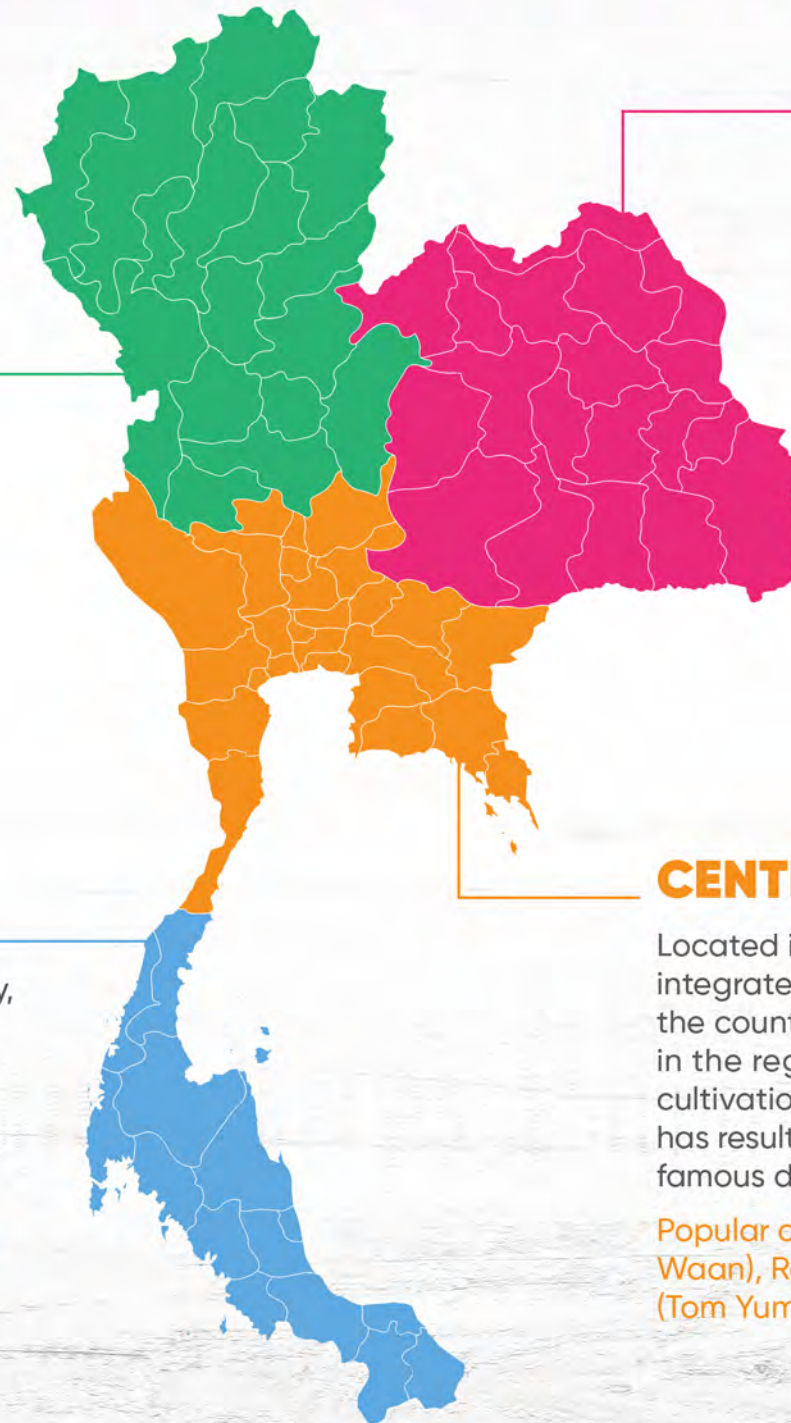
Northern Thailand is a region of lush green landscapes and mountainous rice fields 700km from Bangkok. With influence from Laos, Burma and China, northern Thai cuisine is generally milder and less salty. Due to its cooler climate, coconut milk is less evident, with their curries commonly using a broth or stock base.

Popular dishes: Thai Curry Noodle Soup (Khao Soi), Northern Thai Sausage (Sai Oua), Northern Pork Curry (Kaeng Hang Lei)

SOUTHERN THAILAND

Southern Thai cuisine is home to the spiciest food in the country, with influences from Malaysia and Java. Where majority of the country's coconut groves grow, coconut milk is greatly used to add a richness and creaminess to several curries and soups. Being located just by the sea, seafood and fish are major parts of their everyday diet.

Popular dishes: Massaman Curry, Fermented Fish Curry (Kaeng Tai Pla), Hot and Sour Fish Soup (Kaeng Som Pla), Spicy Rice Salad with Vegetables (Khao Yum)



NORTH-EAST THAILAND

Also known as Isan, north-east Thailand is heavily influenced by Laos and Cambodia and is known for its spicy and intense flavours. While abundant in various seafoods and proteins, consuming crickets and ant eggs are not uncommon for Isan people. The food in this region is uniquely its own due to the complex layering of flavours.

Popular dishes: Spicy Papaya Salad (Som Tum), Minced meat Salad (Laab), Grilled Chicken (Gai Yang), Bamboo Shoot Soup North-Eastern Style (Kaeng Nor Mai)

CENTRAL THAILAND

Located in the middle of Thailand, central Thai cuisine integrates flavours and ingredients from every part of the country to form their own. Numerous rivers and lakes in the region allow for watercress and morning glory cultivation. This unique blend of flavours and ingredients has resulted in the emergence of some of Thailand's most famous dishes.

Popular dishes: Pad Thai, Green Curry (Gaeng Kiaw Waan), Red Curry (Gaeng Phet) and Tom Yum Prawns (Tom Yum Goong)

THAI COOKING METHODS

Thai cuisine has a range of cooking methods and preparation techniques that are used collectively to create their mouth-watering dishes.

STIR FRY

Pad

Stir frying is one of the most common cooking methods in Thai cuisine. The ability to blend several taste sensations through this quick and easy method, allows the preparation of several Thai food favourites with only a few utensils at home. Wok's are used to harmonise ingredients, flavours, textures in a matter of minutes.

Main Utensils: Wok

Recipes: Pad Thai with prawns, Beef Pad See Ew



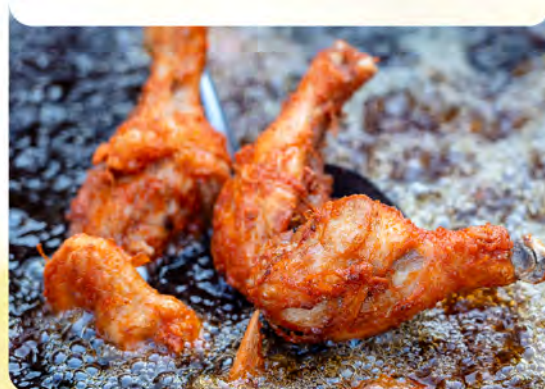
DEEP FRY

Tod

Deep frying is a process of submerging ingredients in oil to cook. The results: crispy and brown on the outside, yet moist on the inside.

Main Utensils: Deep Pan/Wok

Recipes: Fried Chicken (Gai Tod), Thai Fish Cakes (Tod Mun Pla)



GRILLING

Yang

This process is the typical choice of cooking for meats, seafood and vegetables. Meats are either directly exposed to the grill or wrapped in pandan or banana leaves to impart a fragrant and smoky taste and smell.

Main Utensils: Hot coals/charcoal, under electric grill, over/on top of stove using heavy based pan

Recipes: Thai Style Chicken Wings (Gai Yang), Crying Tiger, Grilled Pork (Moo Ping)



STEAMING

Neung

Steaming involves cooking ingredients by water vapour produced through boiling liquid below. Ingredients retain majority of its nutrients as they don't come into direct contact with the heat, making it a healthy cooking method. This technique can be used for both sweet and savoury dishes, ensuring they are packed with flavours while still being moist.

Main Utensils: Steamer (usually has 2-3 levels with a lid)

Recipes: Thai Steamed Clams with Lemongrass (Hoi Tom Takrai), Steamed Thai Fish Curry Custard (Hor Mok), Steamed Pumpkin Cakes (Khanom Fak Thong)



THAI COOKING METHODS

Thai cuisine has a range of cooking methods and preparation techniques that are used collectively to create their mouth-watering dishes.

TOSSING

Yum

A simple method of food preparation, particularly used for salads to mix vegetables, meats and spices together. Thai salads combine a sour, salty, sweet and spicy aspect with each bite integrating several Thai spices, herbs and fish sauce.

Recipes: Spicy Vermicelli Salad, Yum Nam Khao Tod, Yum Neua



STEWING

Toon

Stewing involves simmering ingredients on a low heat for a longer period of time, which helps to retain nutritional value and sweetness of ingredients. This method is also used to tenderise tougher cuts of meat.

Recipes: Thai Beef Stew with Lemongrass and Noodles



POUNDING

Tam

Utilises a mortar and pestle to blend ingredients through crushing the fibres to release a beautiful aroma and flavour, commonly used for making curry pastes.

Main Utensils: Mortar (crock) and wooden/stone pestle

Recipes: Thai Papaya Salad (Som Tum), Thai Red Curry Paste



MARINADE

Mak

Thai marinades are one of the most flavourful in the world, used to add layers and boost flavours of chicken, beef, pork, seafood and tofu. Marinades are made up of 5 components:

- Fat
- Acid
- Aromatics
- Salt
- Sugar

Recipes: Gai Tod/Gai Yang, Thai Pandan Wrapped Chicken (Gai Hor Bai Toey), Thai Beef Salad





|| Stir fried minced beef with Thai basil leaves, chilli and garlic served with sunny side egg. Because it's a basic dish that every Thai craves for. ||



FRUITS FOR THAI COOKING



PINEAPPLE *sáp-bpà-rót*

This exotic tropical fruit is juicy and refreshing with a balanced taste of sweet and tart. In Thai cooking, pineapples are used to add a sweet twist to balance the savoury flavours of dishes, creating that perfect harmony of flavours. It is most notably used to create the famous Thai Pineapple Fried Rice or simmered in curries for its sweetness.



LYCHEE *lín jēe*

No bigger than a golf ball, the lychee is a bold pinkish-red tropical fruit with a translucent whiteish flesh that pops right out. This delectable fruit has a taste and texture similar to that of a grape, with a hint of citrusy rose-like elements. Lychees are incredibly versatile, used in both sweet and savoury Thai curries, desserts and drinks.



MANGO *má-miàng*

This stone fruit native to South-East Asia has several varieties, each unique in shape, size, taste and colour. Green Mangoes, similar to unripe mangoes, have a sour or nutty flavour and are generally used for salads and other savoury dishes, while the ripe yellow Thai mangoes are sweet and rich, for creating the country's illustrious dessert, Mango Sticky Rice.

COCONUT *má-práo*

Coconut is a very crucial part of Thai culture where it is savoured and celebrated from tree to fruit. The coconut meat has a slight sweet yet nutty flavour, while the coconut water is refreshing with a very mild sweetness to it. Tender young coconuts have more water and less meat, usually enjoyed as a sweet-refreshing drink. As the coconuts mature, its flesh hardens and becomes more fibrous making it perfect for extracting to make coconut milk, cream and oil. Coconut milk and cream form the basis of the distinctive creamy taste and texture in several key Thai curries and dishes such as Thai Green Curry.

PAPAYA *má lá gor*

Papaya is a versatile fruit available all year round in warmer climates. The ripe orangey-yellow papaya is best consumed raw and has a smooth consistency with a subtle sweet yet musky flavour, although in Thailand this fruit is traditionally used green and unripe as the main ingredient of the famous Som Tum Papaya Salad. The green papaya has a crunchy white flesh with little taste, giving the perfect balance when tossed with the multitude of Thai spices and sauces.





THAI SPICY FRIED PORK PATTIES

Tod Man Moo



SERVES: 5-6



COOK TIME: 30 MINS

INGREDIENTS

PORK PATTIES INGREDIENTS

- 500g **pork mince**
- 1 tbsp **Valcom Green Curry Paste**
- 1 **egg** (beaten)
- 1 tbsp **kaffir lime leaves** (shredded)
- 1 **spring onion** (chopped)
- 2 tbsp **fish sauce**
- 3 tbsp **water**
- 3 cups **vegetable oil** (for frying)

THAI CUCUMBER RELISH (AJAD) INGREDIENTS

- 1 **small cucumber** (chopped coarsely)
- 2 **shallots** (chopped)
- 4 **fresh red chillies** (sliced thinly)
- 4 tbsp **white vinegar**
- 1 tsp **sugar**

TO SERVE

- Pickled ginger (optional)

DIRECTIONS

TO PREP

1. Combine all of the ingredients for ajad in to a mixing bowl and mix well before leaving to stand overnight.
2. In another mixing bowl, mix the ground pork with the curry paste, then add the egg, water, fish sauce, lime leaves and spring onions. Continue to mix well until all of the ingredients are evenly distributed.
3. Form the pork mince in to balls approximately 1 tbsp each, and then flatten into 3cm thick patties.

TO COOK

1. In a wok, heat oil over medium-high heat and add the pork patties to fry until golden brown.
2. Remove, drain on paper towels and serve with pickled ginger and/or ajad on the side.



STEAMED CHICKEN CURRY CAKE

Hor Mok



SERVES: 3-4



COOK TIME: 60 MINS

INGREDIENTS

MAIN INGREDIENTS

- 300g **minced chicken**
- 200g **prawns** (coarsely chopped)
- 1 jar **Valcom Red Curry Paste**
- 200ml **TCC Coconut Cream**
- 1 **egg**
- 3 tbsp **Squid Fish Sauce**
- 2 tsp **sugar**
- 1 tbsp **ground peanuts** (optional)
- 4 cups **basil leaves** (plus extra for garnish)
- 50ml **TCC Coconut Cream** (extra)
- ½ tsp **corn flour**
- 1½ tbsp **Valcom Kaffir Lime Leaves**
- Red chilli** (sliced, for garnish)

DIRECTIONS

TO PREP

1. Combine chicken, prawns and coconut cream in a bowl and stir until smooth.
2. Combine curry paste, egg, fish sauce, sugar, peanuts and kaffir lime leaves into the mixture and continue stirring for 2 mins until well-mixed.
3. Place basil leaves into 4 bowls, then fill with the curry mixture.

TO COOK

1. Steam over boiling water for 15 mins or until just cooked.
2. While steaming, prepare topping cream by mixing 50ml coconut cream and corn flour and stir over low heat until cooked. Set aside.
3. Open the steamer, transfer the curry cake onto a serving plate, garnish with topping cream, red chilli and basil leaves. Serve with rice.



THAI LETTUCE CUPS

Laab Gai

by Chef Mod Pittayarat



SERVES: 2-3



COOK TIME: 15 MINS

INGREDIENTS

MAIN INGREDIENTS

- 500g **chicken mince**
- 2 tbsp **water**
- ½ **red onion** (sliced)
- ¾ cup **coriander leaves** (plus extra for garnish)
- ¾ cup **mint leaves** (plus extra for garnish)
- 1 tsp **dried chilli flakes**
- 2 tsp **ground roasted glutinous rice with kaffir lime leaves and lemongrass**
- Cos lettuce** (to serve)
- 1 **large red chilli** (sliced for garnish)

SAUCE INGREDIENTS

- 2 **limes** (juiced, plus ½ lime for garnish)
- 2 tbsp **Squid Brand Fish Sauce**
- 2 tsp **white sugar**

DIRECTIONS

TO PREP

1. Combine the sauce ingredients in a small bowl. Mix well and set aside.
2. Roast glutinous rice with kaffir lime leaves and lemongrass until fragrant.

TO COOK

1. In a sauce pot, put in minced chicken and water, heat the pot to medium heat. Keep stirring until the chicken is cooked. Remove from heat.
2. Stir in the prepared sauce mixture with the chicken. Add in the onion, coriander, mint, dried chilli flakes and ground roasted glutinous rice. Stir to combine.
3. Serve chicken mince in cos lettuce as cups and garnish with chillies, coriander, mint and lime.

Tip: Roasted glutinous rice provides crunchier texture with smoky and nutty fragrance.

NORTHERN THAI SAUCE

Nam Prik Ong



SERVES: 3-4



COOK TIME: 15 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 **large dried chilli** (deseeded and soak until soft and sliced)
- 1½ **tblsp lemongrass** (finely sliced)
- ¼ **cup shallot** (sliced)
- 1½ **tblsp garlic** (sliced)
- 1 **tblsp salted soy bean**
- ¼ **cup minced pork or chicken**
- 1 **cup small cherry tomatoes** (halved)
- 1 **tblsp finely chopped garlic**
- 2 **tsp salt**
- ½ **cup water**
- 1 **sprig coriander** (coarsely chopped)
- 1 **stalk spring onion** (finely sliced)
- 2 **tblsp oil**

DIRECTIONS

TO PREP

1. Combine dried chilli, lemongrass and salt in a mortar and pound until fine, adding shallot, garlic and salted soy bean, continue pounding until become fine paste.
2. Add tomatoes to the paste and gently pound together, until well combined. Transfer the mixture into a mixing bowl, add the minced pork and mix well.

TO COOK

1. Stir fry chopped garlic in heated oil over low heat, until fragrant. Combine curry mixture and stir well, adding water and stir fry until well cooked and thickens. Remove from heat.
2. Place the mixture in a serving bowl, top with spring onion and coriander. Serve as dipping with vegetables; ie. Carrot stick, cucumber, celery, etc. and pork crackling as an entrée.
3. Your Northern Thai Dipping Sauce is ready!

Hint: It is also good for topping rice vermicelli, served as a light meal, or used as cooking sauce for various stir fried.



FRIED RED SPOT WHITING WITH TURMERIC

Courtesy of Caysorn Thai



SERVES: 4-5



COOK TIME: 15 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1kg **red spot whiting**
- 3 **garlic (whole)**
- 50g **fresh turmeric**
- 10g **salt**

DIRECTIONS

TO COOK

1. Clean, scale and gut the red spot whiting, pat dry.
2. Peel garlic and fresh turmeric.
3. Pound garlic, fresh turmeric and salt together.
4. Rub the mixture into the fish.
5. Leave to marinate for at least 30 minutes.
6. Heat oil to 180°C.
7. Fry the fish together with the mixture. Take it out to drain when the fish is fully cooked and golden brown.
8. Place the cooked fish on a plate and top with crispy salad mixture.



THAI STYLE CHICKEN WINGS

Peek Gai Tord Nam Pla

by Squid Brand Fish Sauce



SERVES: 2-3



COOK TIME: 5 MINS

INGREDIENTS

MAIN INGREDIENTS

- 500g **mid joint chicken wings** (halved lengthwise)
- 2½ tbsp **Squid Brand Fish Sauce**
- 1 cup **potato starch**
- 2 tbsp **fried shallots**

DIRECTIONS

TO PREP

1. Mix chicken wings with Squid Brand Fish Sauce and allow to marinate for 1 hour.
2. Coat chicken wings with potato starch.

TO COOK

1. Add oil to a wok to reach a depth of 10cm. Heat to 180°C over medium-high heat for 2-3 mins.
2. Deep fry chicken wings until golden brown and cooked through. Transfer to a plate lined with paper towel.
3. Place chicken wings on a clean plate and sprinkle fried shallots over chicken, serve with sweet chilli sauce on the side.

Soup



TOM YUM WITH CHICKEN

Tom Yum Gai

by Valcom



SERVES: 3



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 2 cups **water**
- 3 tbsp **Valcom Tom Yum Paste**
- 1 cup **button mushrooms** (halved)
- 300g **chicken fillet** (sliced)
- ¼ cup **TCC Premium Coconut Milk**
- 4 tbsp **Valcom Kaffir Lime Leaves**
- 1 stalk **coriander** (coarsely chopped)
- 1 **red chilli** (cut diagonally)

DIRECTIONS


TO COOK


1. Bring the water to the boil, add Valcom Tom Yum Paste and mushrooms, then cook over high heat until tender.
2. Add chicken and simmer until cooked, then add coconut milk.
3. Garnish with Valcom Kaffir Lime Leaves, coriander and chilli. Remove from heat.



THAI RICE SOUP

Khao Tom

 SERVES: 4

 COOK TIME: 30 MINS

INGREDIENTS

MAIN INGREDIENTS

- 250g **pork** (minced)
- 3 cloves **garlic** (finely minced)
- a bunch of **coriander** (finely chopped)
- ½ tsp **salt**
- ½ tsp **ground black pepper**
- 2 tbsp **fish sauce**
- 1 **large egg white** (beaten till frothy)
- 2.5cm **fresh ginger** (peeled and julienned, for garnishing)
- 2 stalks **spring onions** (finely chopped, for garnishing)
- some **coriander leaves** (for garnishing)

RICE SOUP

- 4 cups **cooked rice**
- 8 cups **chicken broth**
- a small slice of **galangal**
- 1 stalk **lemongrass** (bruised)
- 3 tbsp **soy sauce**
- 3 tbsp **fish sauce**
- ¼ tsp **ground white pepper**
- 4 **eggs** (room temperature)

DIRECTIONS

TO COOK

1. Cook rice a day before and leave to refrigerate overnight.
2. In a large bowl, mix pork, garlic, coriander, salt, black pepper and fish sauce until well combined. Slowly stir in beaten egg and mix the meat mixture again until thoroughly combined. Roll pork mixture into balls.
3. Prepare a pot of boiling water and cook pork balls batch by batch. Cook for another 2 mins once the pork balls float to the surface to ensure they are cooked through.
4. In a large pot, bring chicken broth to a boil. Put in galangal and lemongrass and allow to simmer for 15 mins. Carefully ladle in cooked rice and simmer for 5 mins. Season with soy sauce, fish sauce and white pepper. Add more according to your liking.
5. Remove and discard galangal and lemongrass. Ladle rice soup into 4 serving bowls until half full. Crack in an egg into each bowl. Then ladle more hot rice soup into each bowl. If you like the eggs to be cooked before cracking them in, place eggs into a small pot of water and bring to a boil. Turn off the heat and allow to sit for 15 mins before cracking them into the rice soup.
6. Garnish with ginger, spring onions and coriander leaves. Serve hot with some soy sauce if desired.



Noodles

THAI LAKSA

by Karen Chan



SERVES: 2



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

½ jar **Valcom Thai Style Laksa Paste**

1 cup **TCC Premium Coconut Milk**

¾ cup **water**

200g **Hokkien noodles** (prepared according to the pack instruction)

100g **roasted pork belly**

FOR GARNISH

Bean sprouts

Green beans (sliced)

Hard-boiled egg (sliced)

Thai basils

DIRECTIONS

TO COOK LAKSA

1. In a sauce pan, add Valcom Thai Style Laksa Paste, TCC Premium Coconut Milk and water. Bring to boil and turn off heat.
2. Place the cooked noodle into two serving bowls, and bean sprouts on top.
3. Ladle some soup into the bowl of noodles.
4. Garnish with the rest of the ingredients. Place preferred size of pork belly on top.


Noodles



TOM YAM GOONG NOODLE BOWL

by Adeline Liew
(Wok of Fame - Cook Snap Win 2019)

 SERVES: 1-2

 COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 700ml **prawn stock**
- 6 **king prawns** (deveined and kept whole)
- ½ cup **squid** (cut into bite-size and scored with pineapple cut)
- ½ cup **snapper** (cut into bite-size)
- 2 **mussels**
- 60g **straw mushrooms** (halved)
- ¼ cup **carrots** (cut into bite-size)
- ½ cup **cherry tomatoes** (halved)
- ½ cup **baby corn**
- 1½ cup **noodles** (cooked)
- Fresh cut chilli**
- Fresh herbs**

SEASONING MIX

- 4 tbsp **Valcom Tom Yum Paste**
- 1 tbsp **Squid Brand Fish Sauce**
- 1 **lemongrass** (bottoms sliced and tops bruised)
- 2 **kaffir lime leaves**
- ½ tsp **sugar**
- 2 tbsp **lime juice** (optional)

DIRECTIONS

TO COOK

1. Pour prawn stock into pot over medium-high heat.
2. When the stock starts to boil, add lemongrass, Valcom Tom Yum Paste, Squid Brand Fish Sauce, kaffir lime leaves and sugar to pot.
3. Stir gently to break down paste and leave to boil for a couple of minutes.
4. Add carrots, king prawns, snapper, mussels, straw mushrooms to pot and leave to boil for 2-3 mins.
5. Add the squid and baby corn to pot, allow to boil for 1-2 mins.
6. Lastly, add cherry tomatoes and remove pot from heat.
7. Add lime juice to pot, stirring gently.
8. Place noodles in a bowl, and ladle Tom Yum soup over noodles.
9. Garnish with fresh herbs and cut chilli.



KHAO SOI CHICKEN NOODLES

Courtesy of Show Neua Thai Street Food



SERVES: 2-3



COOK TIME: 45 MINS

INGREDIENTS

MAIN INGREDIENTS

- 250g **Khao Soi Paste**
- 4-5 **chicken drumsticks** (chicken breast is ok but will be less juicy)
- 200g **egg noodles** (or as much as needed)
- 2 **red onions** (thinly sliced)
- 4 **dried chillies** (sliced)
- 1 **lime** (quartered)
- 250ml **coconut cream**
- 750ml **coconut milk**
- 250ml **chicken stock** (or as required for preferred thickness of curry)
- 2-3 tbsp **vegetable oil**

TO MAKE KHAO SOI PASTE

- 4-5 **dried chillies** (seeds removed, soaked in clean water)
- 1 **galangal** (thinly chopped into 4-5 pieces)
- 3-4 **paprika chilli**
- 1 tbsp **dried blended coriander seeds**
- 1 tsp **cumin powder**
- 2-3 stalks **lemongrass** (chopped)
- 2-3 **kaffir lime skin** (chopped)
- 5 **small red onions**
- 1 tbsp **curry powder**

DIRECTIONS

TO COOK

1. Blend all the ingredients for Khao Soi paste together until fine.
2. Heat oil in a large heavy pot over medium heat.
3. Add Khao Soi paste.
4. Cook, stirring constantly, until slightly darkened (approx. 4-6 minutes).
5. Add coconut milk, coconut cream and chicken stock.
6. Bring to a boil; add chicken.
7. Reduce heat and simmer until chicken is fork-tender (20-25 minutes).
8. Cook noodles, boil & set in a bowl.
9. Place chicken on the noodle.
10. Add the soup/curry as appropriate.
11. Serve with side dishes as preferred (i.e. dried chilli, lime, red onion).



THAI STIR FRIED NOODLES

Pad See Yew

by Dan
- Cook Snap Win 2018



SERVES: 4



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 **sirloin beef steak** (sliced thinly into strips)
- 2 **tblsp oil**
- 3 **garlic cloves** (minced)
- ¼ cup **beef stock**
- 1-2 heads **broccoli** (chopped)
- 1 **egg**
- 500g **fresh broad flat rice noodles**

MARINADE

- 1 **tblsp oyster sauce**
- 2 **tblsp soy sauce**
- 1 **big tsp brown sugar**

STIR-FRY SAUCE

- 1 **tblsp dark soy sauce**
- ½ **tsp white pepper**
- 2 **red chillies** (chopped)
- 2 **tblsp soy sauce**
- 3 **tblsp fish sauce**
- 2 **tsp brown sugar**
- 1 **handful of fresh coriander** (for garnishing)

DIRECTIONS

TO PREP

1. In a bowl, mix marinade ingredients with beef steak strips and leave to marinate while you prepare other ingredients.

TO COOK

1. Place all the stir-fry sauce ingredients in a jug or bowl and stir well to combine. Loosely split up the noodles if they are stuck together. Then in a wok or large pan, add in oil and swirl around. Place over medium high heat. Once hot, add in garlic and briefly sauté until fragrant. Add in the marinated beef with its sauce and stir fry for 2 mins. Add in stock whenever your wok or pan becomes dry, enough to keep stir frying ingredients nicely.
2. Toss in broccoli and continue to stir fry for 1 min, again adding stock whenever necessary. Then, make a hole in the middle and break an egg into the centre of the wok or pan. Quickly stir fry the egg and mix through the entire dish.
3. Add in noodles and pour in the stir fry sauce. Gently lift and turn the noodles to mix well with the sauce and other ingredients. Cook until noodles start to soften, for about 2 mins.
4. When noodles are soft, remove from heat. Taste-test for saltiness, adding more fish sauce if necessary according to preference.
5. Transfer to serving plate and garnish with coriander. Serve hot.



PAD THAI WITH PRAWNS

Pad Thai Goong

by Valcom



SERVES: 2



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 2 tbsp oil
- 100g **green prawns** (peeled and deveined)
- ½ jar **Valcom Pad Thai Paste**
- ½ tbsp **fish sauce**
- 1 tbsp **tamarind puree**
- ½ tbsp **sugar**
- ½ tsp **chilli powder**
- 100g **dried rice noodles** (soaked and drained)
- 1 **egg** (whisked)
- 2 cup **beansprouts**
- ½ cup **Chinese chives or spring onion** (cut into 2cm lengths)
- ¼ cup **ground roasted peanuts** (optional)

DIRECTIONS

TO COOK

1. Heat 1 tbsp oil over medium heat and stir-fry prawns until just cooked. Add Valcom Pad Thai Paste and mix well. Stir in fish sauce, tamarind puree, sugar and chilli powder.
2. Rinse rice noodles then add to pan and stir through. Push the mixture to one side of pan, heat 1 tbsp oil, then add beaten egg and allow to cook.
3. Stir-fry the egg with the noodles. Toss with beansprouts and chives, then garnish with peanuts.



THAI PAPAYA SALAD

Som Tum

by Chef Lillie Giang



SERVES: 1-2



COOK TIME: 0 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 **small clove garlic**
- 2-4 **chillies** (sliced)
- 1 **tblsp dried shrimps**
- 2 **tblsp roasted peanuts**
- 1 **string bean** (cut diagonally into small pieces)
- 5 **cherry tomatoes** (halved)
- 2 **tblsp palm sugar**
- 2-3 **tblsp fish sauce**
- 2-3 **tblsp lime / lemon juice**
- 1 **cup green papaya** (finely julienned)
- ½ **cup carrots** (finely julienned)
- 5 **prawns** (cooked and sliced lengthways)
- fried cashew nuts** (for garnish)

DIRECTIONS

TO PREP

1. Coarsely pound the garlic, chillies, dried shrimps and peanuts. Add string beans and tomatoes and pound to slightly bruise the beans and tomatoes. Add palm sugar, fish sauce, lime / lemon juice and stir well to combine.
2. Add pounded mixture with papaya, carrots and prawns. Mix well. Taste test and adjust taste according to your personal liking.
3. Serve with fried cashew nuts.



THAI PORK LARB

Larb Moo



SERVES: 1-2



COOK TIME: 5 MINS

INGREDIENTS

MAIN INGREDIENTS

- 5 tbsp **uncooked Thai sticky rice**
- 2 tbsp **oil**
- 300g **pork** (minced)
- ½ tbsp **chilli flakes**
- ⅛ tbsp **sugar**
- ½ tbsp **fish sauce**
- 1-2 **limes** (juiced)
- 2 **shallot** (finely sliced)
- 1 stalks of **coriander** (stalks removed, sliced)
- 3 **spring onion** (sliced)
- 20 **fresh mint leaves**

GARNISH

- mint leaves**
- Thai sweet basil**
- coriander**

DIRECTIONS

TO COOK

1. Place a pan over low fire and stir in Thai sticky rice. Fry until the rice turns golden yellow and fragrant, around 15 mins. Remove to cool. Then, pound or blend the rice until it turns into coarse powder. Set aside.
2. Add oil into a pan and heat over medium flame. Put in the pork and fry. Using your spatula, break the meat into smaller pieces. Once the pork is fully cooked, remove the pan from the heat. Mix in 1 heaping tbsp of the toasted rice powder, chilli flakes, sugar, fish sauce and lime juice until well combined. Add in shallots and remaining herbs. Mix well. Taste and season according to your preference.
3. Transfer to a serving plate and garnish with mint leaves, Thai sweet basil and coriander.
4. Serve with steamed rice, noodles or stuff into tofu puffs.



SOMTUM CORN/ CORN SALAD

Tum Khao Pod

Courtesy of At Bangkok



SERVES: 2



COOK TIME: 5 MINS

INGREDIENTS

MAIN INGREDIENTS

- 250g **cooked corn kernels**
- 5 **cherry tomatoes**
- 100g **green beans or snake beans**
- 1 or 2 **birds-eye red chilli**
- 2 tbsp **peeled garlic**
- 2 tbsp **palm sugar** (brown sugar can be substituted)
- 2 tbsp **fish sauce**
- 3 tbsp **lemon juice**
- 50g **roasted cashew nut**
- 30g **dried shrimp (optional)**
- 30g **salted egg yolk (boiled)**

DIRECTIONS

TO PREP

1. Steamed or boil the corn kernel until thoroughly cooked, drain and set aside.
2. Cut tomatoes in half.
3. Cut green bean into 1 inched-long pieces.
4. Squash garlic and chilli together (If you have mortar, use it to crush them until roughly squashed).
5. Mix palm sugar, fish sauce, lemon juice and squashed garlic & chilli together, make sure the sugar is dissolved well.
6. Combine all the ingredients in big salad bowl and mix them well, and served with salted egg yolk on top.

(Traditionally, Thai people will put all the prepare ingredients in Thai-style mortar and mix them together with pestle, so the sauce and seasoning will be absorbed in all ingredients.)



NORTHERN VEGAN LARB

Courtesy of BangPop



SERVES: 3



COOK TIME: 30 MINS

INGREDIENTS

LARB INGREDIENTS

- 130g **swiss brown mushrooms**
- 390g **tofu**
- A pinch of **black pepper**
- 5g **vegetable stock powder**
- 50g **vegetable oil**
- 20g **soy sauce**

SALAD INGREDIENTS

- 60g **shallots**
- 30g **red chilli**
- 60g **spring onion**
- 60g **coriander**
- 60g **Vietnamese mint**
- 45ml **soy sauce**
- 45ml **lime juice**
- 45g **fried shallot**
- 6 **leaves cos lettuce**
- 60g **cucumber (sliced)**
- Lime slices**

DIRECTIONS

TO PREP

1. Using a food processor, blend the tofu and mushroom.
2. Move mix into a tray and steam for 30 minutes. Allow to cool then add the other ingredients and mix well.
3. Mix tofu larb from step 1 with shallots, red chilli, spring onion, coriander, vietnamese mint, soy sauce and lime juice.
4. Serve with cos lettuce, lime wedge and sliced cucumber. Sprinkle with the fried shallots.

GREEN CHICKEN CURRY

Gang Kheaw Waan Gai

by Valcom



SERVES: 2-3



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 tbsp oil
- ½ jar **Valcom Green Curry Paste**
- 400ml **TCC Premium Coconut Milk**
- 400g **chicken** (cut into bite size)
- ¼ cup **carrot** (sliced)
- ½ cup **eggplant, diced**
- 2 tbsp **sugar**
- 1 tsp **Squid Brand Fish Sauce**
- 5 **red chillies** (sliced)
- ¼ cup **basil leaves**
- Basil leaves** for garnish

DIRECTIONS

TO COOK

1. Heat oil over medium heat, add Valcom Green Curry Paste and stir-fry for 1 min or until oil appears.
2. Add half of TCC Coconut Milk and cook for 1 min, stirring frequently.
3. Add chicken and cook for 1 min, then add carrot and eggplant and cook for another 2 mins.
4. Pour in remaining TCC Coconut Milk, sugar and Squid Brand Fish Sauce and bring to boil for 3 mins.
5. Once boiled, add in sliced chillies and basil leaves, stir through.
6. Garnish with basil leaves and serve hot.



MASSAMAN CURRY WITH BEEF

Gaeng Massaman Nua

by Valcom



SERVES: 4



COOK TIME: 40 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 cup **water**
- 2 cup **coconut milk**
- 500g **rump steak** (cubed)
- ½ jar **Valcom Massaman Curry Paste**
- 2 tbsp **fish sauce**
- 1½ tbsp **palm sugar**
- 1 tbsp **tamarind puree**
- 1 **potato** (peeled, cubed and parboiled)
- 3 **small onion** (quartered)
- ½ cup **roasted peanuts** (optional)

DIRECTIONS

TO COOK

1. Mix water and ½ cup coconut milk in a saucepan. Bring to the boil over medium heat, add the meat, bring to the boil and simmer for 15 mins or until the meat is tender.
2. While simmering the meat, stir-fry Valcom Massaman Curry Paste with ½ cup coconut milk over low heat until fragrant. Turn up the heat, slowly add the remaining coconut milk, fish sauce, sugar and tamarind puree. Mix well.
3. Add the curry mixture to the beef, bring to the boil, add potatoes and onion and continue cooking until potatoes and onion are tender.
4. Garnish with roasted peanuts and remove from heat.



PRAWN YELLOW CURRY



SERVES: 3-4



COOK TIME: 15 MINS

INGREDIENTS

MAIN INGREDIENTS

16 **fresh prawns** (peeled and deveined; leaving tail intact)

400ml **TCC Coconut Milk**

5 tbsp **Valcom Yellow Curry Paste**

1 cup **water**

4 tsp **vegetable oil**

1 tbsp **Squid Brand Fish Sauce**

¼ tsp **sugar**

3 **medium-sized potatoes** (cooked and cut into quarters)

100g **cherry tomatoes**

2 tbsp **kaffir lime leaves**

Coriander leaves (chopped, to garnish)

Red chilli (to garnish)

DIRECTIONS

TO COOK

1. Stir-fry yellow curry paste with oil over low heat until fragrant, add kaffir lime leaves.

2. Slowly add coconut milk, potato, water, fish sauce and sugar. Stir well and bring to the boil. Add prawn meat, continue cooking over high heat.

3. Add tomatoes to curry, simmer for a few minutes before adding red chilli and coriander leaves.

4. Remove from heat. Serve with steamed Thai Moon Jasmine Rice.



KING PRAWNS IN RED CURRY WITH PINEAPPLE

by Lisa-Jane Fudge -
(Wok of Fame - Cook Snap Win 2019)



SERVES: 2



COOK TIME: 20 MINS

INGREDIENTS

MAIN INGREDIENTS

½ cup **TCC Premium Coconut Cream**

1 tbsp **Valcom Red Curry Paste**

1 cup **TCC Coconut Milk**

1 **large pineapple**

2 tbsp **Squid Brand Fish Sauce**

20g **palm sugar** (chopped)

2 **kaffir lime leaves** (torn)

2 **cayenne red chillies** (cut length ways, seeds removed)

8 **king prawns**

Fresh coriander (to garnish)

DIRECTIONS

TO PREP

1. Cut pineapple in half. Remove the flesh and cut into chunks. Reserve the pineapple for presentation.

TO COOK

1. In a large pan, fry the TCC Premium Coconut Cream and the Valcom Red Curry Paste until fragrant and the oil separates.

2. Pour in the TCC Premium Coconut Milk and pineapple chunks, bring back to the boil.

3. Add the Squid Brand Fish Sauce and the palm sugar together with the kaffir lime leaves, chillies and king prawns.

4. Stir and cook until the prawns are cooked through. Remove from heat.

5. Microwave pineapple shells for 1 min before pouring in the curry.

6. Serve with white rice.





PANAENG CURRY WITH LAMB

Panaeng Gae

by Valcom



SERVES: 4



COOK TIME: 45 MINS

INGREDIENTS

MAIN INGREDIENTS

- ½ jar **Valcom Panaeng Curry Paste**
- 1 tbsp **oil**
- 1 cup **coconut milk**
- 500g **lamb meat** (sliced)
- 2 tbsp **Valcom Kaffir Lime Leaves**
- ½ tbsp **sugar**
- 1 cup **light coconut milk** (½ cup coconut milk + ½ cup water)
- 1 **red chilli** (cut on an angle)
- ½ cup **fresh basil leaves**

DIRECTIONS


TO COOK

1. Stir-fry Valcom Panaeng Curry Paste and oil over low heat until fragrant. Slowly add ½ cup coconut milk and stir-fry until oil appears.
2. Turn up the heat, add the meat, remaining coconut milk, Valcom Kaffir Lime Leaves and sugar. Add light coconut milk and stir well. Bring to the boil and simmer until the meat is tender.
3. Add red chilli and basil leaves, then remove from heat.



THAI NORTHERN CURRY

Hang Lay

 SERVES: 3-4

 COOK TIME: 30 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1.5kg **pork loin** (cut chunk 5cmx5cm)
- 1 tbsp **dark soy sauce**
- 4 cups **water**
- 1/3 cup **fresh ginger** (finely julienned)
- 1/3 cup **garlic cloves**
- 100g **Hang Lay Curry Paste** (see below)
- 3-4 tbsp **tamarind puree**
- 1 tbsp **salt**

FOR HANG LAY CURRY PASTE

- 5 **large dried chilli** (deseeded, soak until soft, squeezed and slice)
- 1 tsp **salt**
- 1 tbsp **curry powder**
- 1 1/2 tbsp **garlic** (sliced)
- 3 tbsp **shallot** (sliced)
- 1/2 tbsp **galangal** (sliced)
- 1 1/2 tbsp **lemongrass** (sliced)
- 1 tsp **shrimp paste**

DIRECTIONS

TO PREP

1. For Hang Lay paste, pound all ingredients until become fine paste.
2. Marinate pork meat with soy sauce and the curry paste 1 hr prior, or overnight in refrigerator.

TO COOK

1. Brown the marinate meat over medium low heat until the surface is closed. Transfer to a saucepan, adding water, raise up the heat and cook until the meat is well cooked and softens.
2. Combine ginger and garlic, mix well continue simmering until the sauce reduces.
3. Add tamarind puree and salt, mix well. Continue cooking until the sauce thickens. Remove from heat.
4. Serve this Thai northern curry with rice or sticky rice and salad.

Hint : Chicken thigh fillet can substitute pork meat, reducing 1 cup of water.



STEAMED FISH FILLET CURRY WRAPPED IN BANANA LEAF

Ho Mok Pla

Courtesy of Spice I Am



SERVES: 5-6



COOK TIME: 20 MINS

INGREDIENTS

MAIN INGREDIENTS

- 250g **white fish fillet** (e.g. barramundi, basa or rockling)
- 50g **betel leaves**
- 300ml **coconut cream**
- 60g **red curry paste**
- 1 **tblsp cooking oil**
- 1 **egg**
- ½ **tsp white sugar**
- 1 **tblsp fish sauce**
- 3g **kaffir Lime leaves** (sliced)
- 15g **long red chilli**, (sliced)
- 10 **banana leaves for wrapping** (17cm diameter)

DIRECTIONS

TO COOK

1. Mix red curry paste and coconut cream in a mixing bowl.
2. Add white fish fillet, cooking oil, egg, sugar, fish sauce and sliced kaffir Lime leaves to the mixing bowl and mix thoroughly.
3. Place betel leaves, followed by fish paste and sliced long red chillies on a banana leaf and then triangle wrap it up.
4. Steam for 15 minutes or until the fish mixture is cooked then serve.

THAI SPICY STIR-FRIED CRISPY PORK BELLY WITH BEANS

by Chef Mod Pittayarat



SERVES: 2-3



COOK TIME: 30 MINS

INGREDIENTS

MAIN INGREDIENTS

- 500g **pork belly**
- 1 tbsp **salt**
- ½ tsp **baking soda**
- 1 Tbsp **white vinegar**
- 2 cup **oil**
- 200g **green beans** (cut into 3 cm lengths)
- ½ jar **Valcom Red Curry Paste**
- 1 tbsp **palm sugar**
- 2 tbsp **Valcom Kaffir Lime Leaves**
- 2 tbsp **water**

DIRECTIONS

TO PREP

1. Place the whole piece of pork belly in boiling water and simmer until tender (around 50 minutes). Pierce the skin with a fork. Rub the skin with baking soda then follow by half of the salt and pour white vinegar all over the skin. Use the remaining salt rub the meat.
2. Allow to cool. In a deep pan or pot, place the pork skin side down in cold oil and turn to high heat. Fry until skin puffs up. Then, place the meat side down and continue frying until golden brown.
3. Allow to cool, then cut into bite-sized pieces. Discard all but 1 tbsp oil.
4. Blanch beans in boiling water until tender, then refresh in ice-cold water. Drain and set aside.

TO COOK

1. Heat the reserved oil over low heat. Add red curry paste and stir-fry until fragrant. Add water and palm sugar. Stir over low heat until the palm sugar has dissolved. Then, add pork, beans and kaffir lime leaves. Stir through and dish out. Serve.

TIPS

1. When piercing the pork belly's skin, the more you pierce, the more the skin will puff up.
2. Once the pork belly has cooled down, place it in an oven at 140C for 20 minutes. Remove and allow to cool again before deep frying. This will help remove moisture from the skin, allowing it to puff up easier.



STIR-FRIED THAI BEEF WITH LEMONGRASS AND CHILLIES

Nur Pad Takrai Prik Sod

by Squid Brand Fish Sauce



SERVES: 2-3



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 2 tbsp oil
- 2 tbsp **Valcom Lemongrass**
- 3 **bird's eye chillies** (sliced)
- 4 cloves **garlic** (chopped)
- 400g **lean beef** (thinly sliced)
- 2 tbsp **Squid Brand Fish Sauce**
- 2 tsp **sugar**
- ¼ cup **spring onions** (sliced) to garnish

DIRECTIONS

TO COOK

1. Heat oil over medium heat. Add Valcom Lemongrass, chillies and garlic and stir-fry for 2 mins. Turn to high heat.
2. Add beef and stir-fry for 3 mins. Add Squid Brand Fish Sauce and sugar. Stir through until sugar dissolves and beef is cooked.
3. Garnish with spring onions and serve hot.

Stir Fries



THAI SPICY BASIL BEEF STIR FRY

Nua Pad Kaprow

by Valcom



SERVES: 2



COOK TIME: 5 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 tbsp oil
- 1 jar **Valcom Basil Stir-Fry Paste**
- 300g **beef tenderloin** (coarsely chopped)
- ½ tbsp **fish sauce**
- 1 tsp **sugar**
- ¼ cup **holy basil leaves** (optional)
- 1 **red chilli** (finely julienned)

DIRECTIONS

TO COOK

1. Heat oil over low heat. Add Valcom Basil Stir-Fry Paste and stir-fry until fragrant.
2. Turn up the heat and quickly stir-fry the beef, add fish sauce and sugar and stir until cooked.
3. Garnish with basil leaves and red chilli, then remove from heat.



PINEAPPLE FRIED RICE

Courtesy of Jing Jai Thai



SERVES: 1-2



COOK TIME: 15 MINS

INGREDIENTS

MAIN INGREDIENTS

- 2 tbsp **quality vegetable oil**
- 1 **egg**
- 1 cup **cooked rice** (preferably several days old)
- 6 **prawns**
- 6 **pineapple cut squid**
- 3 ½ cups **chopped fresh pineapple**
- ¼ cup **chopped fresh onion**
- ¼ cup **minced garlic**
- ¼ **carrot (diced)**
- ¼ **chinese kale**
- 1 tbsp **soy sauce**
- ½ **sugar**
- 1 tbsp **oyster sauce**
- 1 tbsp **curry powder**
- ¼ **spring onions**
- lime for serving**

DIRECTIONS

TO COOK

- 1.** Heat a wok, heat a wok or large frying pan over medium-high heat. Add quality vegetable oil and swirl around.
- 2.** Add garlic and stir-fry for 1 minute. Then add prawns and 1-2 tbsp water and stir-fry until prawns turn pink and plump, before adding the squid to cook for another 1 minute.
- 3.** Crack the egg into the pan and stir quickly to cook (like making scramble eggs).
- 4.** Add the rice, onions, carrots, chinese kale, and pineapple.
- 5.** Add oyster sauce, curry powder, soy sauce and sugar and gently stir-fry to combine over medium to high heat until rice has achieved desired lightness.
- 6.** Taste-test for flavour, adding more sauce until desired taste is achieved.
- 7.** To serve, top with spring onions and half a lime.



TOM YUM FRIED RICE WITH PRAWNS

Kao Pad Tom Yum Goong

by Valcom



SERVES: 2



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- ¼ cup **coconut milk**
- 4 tbsp **Valcom Tom Yum Paste**
- 200g **green prawns** (peeled and deveined)
- 2 tbsp **oil**
- ½ **onion** (chopped)
- ½ cup **green peas**
- ½ tbsp **sugar**
- 4 **cherry tomatoes**, quartered
- 1 tbsp **Valcom Kaffir Lime Leaves**
- 3 cups **cooked rice**
- 1 sprig **coriander**

DIRECTIONS

TO COOK

1. Combine coconut milk and Valcom Tom Yum Paste in a bowl. Set aside.
2. Stir-fry prawns in heated oil until cooked. Set prawns aside.
3. Add onion and green peas and stir-fry until cooked. Stir in tom yum mixture, sugar, prawns, cherry tomatoes and Valcom Kaffir Lime Leaves. Add rice and stir until well mixed and heated through.
4. Garnish with coriander before serving.

Hint: chicken fillet can be used in place of prawns.



CRYING TIGER

Suea Rong Hai



SERVES: 3-4



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

3 x 250g flank steak

MARINADE

1 tbsp dark soy sauce

2 tbsp soy sauce

1 tbsp brown sugar

1 tbsp vegetable oil

1 tbsp lime

1 tbsp white pepper

1 tbsp black pepper

1 garlic clove

DIPPING SAUCE

2 tbsp lime juice

4 tbsp fish sauce

3 tbsp palm sugar

2 tbsp tamarind juice

1 shallot (thinly sliced)

1 tbsp coriander (finely chopped)

1 tbsp green onions (finely chopped)

1 tbsp toasted rice powder

1 tsp dried red pepper powder

1 tsp chilli flakes

DIRECTIONS

TO PREP

1. Mix the steak marinade ingredients in a mixing bowl before transferring to a zip-lock bag and adding the flank steaks. Ensure that the meat inside the bag gets evenly coated with the marinade.

2. Let the meat marinate for at least 1 hr before cooking. While this is happening, begin making the dipping sauce.

FOR THE DIPPING SAUCE

1. Combine all of the dipping sauce ingredients and mix thoroughly until the sugar has dissolved.

TO COOK

1. Heat up a cast iron griddle before adding oil and the marinated beef.

2. Grill the steaks until cooked to the desired level of doneness, ensuring that the steaks are regularly turned over for an even cook.

3. When the steaks are done, remove the steaks from the griddle and allow them to rest for at least 5 minutes.

4. Once the steaks have rested, cut them thinly and against the grain of the muscle to ensure the steaks will be tender to eat.

5. Serve with the dipping sauce as well as with rice!

EXTRA

1. For a smoky, more authentic version, the steaks can also be cooked on a barbecue!



RED CURRY GRILLED CHICKEN WITH TAMARIND SAUCE

Gai Yang Ka Ti Kab Jeaw Makham

by Valcom



SERVES: 2-3



COOK TIME: 10 MINS

INGREDIENTS

MAIN INGREDIENTS

- 3 tbsp **TCC Premium Coconut Milk**
- 2 tbsp **Valcom Red Curry Paste**
- 1 tbsp **sugar**
- 1 tsp **Squid Brand Fish Sauce**
- 400g **chicken breast**
- 1 cup **salad leaves**
- 1 **Lebanese cucumber** (optional)
- 1 cup **cherry tomatoes** (optional)

FOR DIPPING SAUCE

- 2 tbsp **tamarind paste**
- 1½ tbsp **Squid Brand Fish Sauce**
- 1½ tbsp **sugar**
- 2 tbsp **water**
- ½ tbsp **dried chilli flakes**

DIRECTIONS

TO PREP

1. Combine TCC Premium Coconut Milk, Valcom Red Curry Paste, sugar and Squid Brand Fish Sauce in a large ceramic bowl. Add chicken breast, turning to coat each side and leave to marinate for 1 hr.

TO COOK

- 1.** Heat a barbecue hotplate or chargrill pan on medium-high heat. Grill chicken breast for 3-4 mins each side or until cooked.
- 2.** Slice chicken breast and place on serving plate. Serve with salad on the side.
- 3.** Mix all ingredients for dipping sauce until sugar dissolves. Serve sauce on the side.



THAI MANGO STICKY RICE

Khao Neow Ma Muang



SERVES: 3-4



COOK TIME: 30 MINS

INGREDIENTS

FOR THE STICKY RICE

1kg **glutinous rice**
800ml **coconut cream**
150g **sugar**
1 tsp **salt**

FOR THE MANGO

Sweet yellow ripe mangoes
100g **yellow mung beans**

FOR THE COCONUT CREAM TOPPING

200ml **coconut cream**
1/3 tsp **salt**

DIRECTIONS

TO PREP

1. For the sticky rice, rinse it 6 – 10 times, making sure most of the starch is removed until the water is clear. Soak the rice in water for about 6 hrs.

TO COOK

1. Using a steamer basket or other type of steamer, steam the sticky rice for about 15-20 mins until fully cooked. Set aside.

2. To prepare the coconut cream mixture, add coconut cream into a pot over medium heat and gently stir in one circular direction. Add sugar and salt, and keep stirring until fully dissolved. When the coconut cream mixture comes to a boil, turn off the heat.

3. Put the fresh sticky rice into a mixing bowl, and begin to slowly add in the coconut cream and sugar mixture. Stir constantly to slowly incorporate coconut mixture into the rice. Once all combined, the rice should look glossy with a grainy pudding-like texture. The hot sticky rice will absorb all the coconut milk.

4. In a separate saucepan add the other portion of coconut cream with salt and stir on low heat. Bring it to a boil, then turn off the heat and set aside in a bowl. This will be served alongside the mango sticky rice as a topping.

5. For the yellow mung beans using low heat and with a frying pan or wok, dry-fry the yellow mung beans for a few minutes until they turn golden crispy. Set this aside as a topping.

6. For the mango, first peel off the skin, then cut off the meat from either side of the mango seed and slice the mango.

7. On a serving plate, add a portion of sticky rice, top it with mango and a sprinkling of crispy mung beans, and then drizzle coconut cream all over.



DURIAN STICKY RICE

Khao Niew Durian

by Chef Sujet Saenkham



SERVES: 5-6



COOK TIME: 30 MINS

INGREDIENTS

FOR THE STICKY RICE

- 1.5L **water**
- 500g **Thai glutinous rice**
- 400ml **coconut cream**
- 250g **sugar**
- 1 tsp **salt**

FOR COCONUT CREAM WITH DURIAN

- 500ml **coconut cream**
- 200g **palm sugar**
- 300g **durian** (fresh if available)
- 1 tsp **salt**

DIRECTIONS

TO PREP THAI GLUTINOUS RICE

1. Soak Thai glutinous rice in cold water for 3 hrs.
2. Prepare the coconut cream mixture by combining the coconut cream, sugar and salt into saucepan.
3. On medium heat, stir the coconut mixture to dissolve the sugar without bringing it to boil. Turn off the heat and set aside.
4. After 3 hrs, drain off excess water from glutinous rice. Steam the rice for 15 mins. Half way through steaming, you may open the steamer to turn the rice once.
5. Put the cooked glutinous rice into a large mixing bowl, add the coconut cream mixture and stir to mix well. Cover the bowl with a tea towel, after 5 mins stir the rice mixture once more and cover again with tea towel then set aside.

TO PREP COCONUT CREAM WITH DURIAN

1. Add 500ml of coconut cream, palm sugar and salt into saucepan.
2. Turn on the heat and bring coconut mixture to simmer till sugar dissolved. Remove from heat. Set aside till cooled down to room temperature.
3. Add fresh durian into coconut mixture. Break durian flesh into chunk piece. Ready to serve.


TO SERVE


1. Place glutinous rice portion size into serving bowl, then top with durian coconut mixture, making sure some durian chunks are on top of the rice.
2. Serve immediately.



MUNG BEAN RICE CREPE

Kanom Tua Pab

 SERVES: 16-18

 COOK TIME: 50 MINS

INGREDIENTS

FOR THE CREPES

340g **glutinous rice flour** (plus extra for dusting)

170 ml **filtered water**

½ tsp **salt**

FOR THE FILLING

340g **Mung Dahl** (mung bean without the skin)

340g **fresh shredded mature coconut**

FOR THE SWEET MIXTURE

2 tbsp **sesame seeds** (toasted)

3-4 tbsp **sugar**

¼ tsp **salt**

DIRECTIONS

TO PREP

1. Wash the mung beans a few times until water is clear, soak for 3-4 hrs or overnight. Rinse and drain the mung beans.
2. Mix the Sweet Mixture ingredients and set aside.

TO COOK

1. Put a cheesecloth or napkin on a steamer, and pour in the mung beans. Steam until it's soft and cooked, about 25 mins. Remove and cool on a cookie sheet.
2. Steam the shredded coconut about 5 mins until soft. Mix into the mung beans, and set aside.

TO MAKE RICE CREPES

1. In a mixing bowl, combine the glutinous rice flour with water and salt. Knead into a dough.
2. Divide and roll the dough into small crepe pieces, dusting each slice with flour to prevent from sticking. Set aside.
3. Boil a pot of water and cook a few slices of the crepes at a time. They are cooked when they float. Spoon out one at a time and remove as much excess water as you can. Lay them flat on the mung bean mixture, and make sure they don't overlap each other. Let cool.
4. Add the mung bean mixture on each crepe. Fold the crepes in half like tacos, and arrange on a serving dish. Serve with the sweet mixture.

Dessert



COCONUT AND MANGO RICEBERRY RICE PUDDING



SERVES: 3-4



COOK TIME: 40 MINS

INGREDIENTS

MAIN INGREDIENTS

- 1 cup **riceberry**
- 3 cups **water**
- ½ tsp **salt**
- ½ cup **sugar**
- 400ml **coconut milk**
- 1 **mango** (peeled and flesh cut into cubes)
- Toasted coconut flakes**

DIRECTIONS

TO COOK

1. Add riceberry, water and ¼ tsp salt into a saucepan. Bring to a boil, then lower heat and simmer covered for 20 mins, or until rice is cooked but still slightly wet.
2. Add in the sugar, remaining salt and 350ml coconut milk, then stir through. Bring to the boil, then lower heat and simmer uncovered, stirring occasionally for 10 mins, or until mixture has thickened to desired consistency.
3. Serve warm or cold with remaining coconut milk drizzled over, and topped with mango and toasted coconut flakes.

