

GO THAI!

AUTHENTIC THAI COOKING, MADE EASY.



WELCOME TO THAI CUISINE!

Food is a core aspect of Thai culture. Not just in the eating, but in the cooking and most importantly, in the sharing. Thai meals are chatty, joyful affairs with friends and loved ones, with a table full of delicious wonders, all served at once for everyone to savour, typically with a hearty plate of rice. Thus, every Thai dish is also made with care to ensure every sensational, exciting and comforting flavour is a crowdpleaser.

Each region of Thailand has their own unique taste profile and signature dishes. Northern Thai dishes are less spicy with herbaceous aromas and sticky rice as a staple. Central Thai foods lean more to the zesty and bold, complex flavours. Southern Thai cuisine is influenced by their Malaysian neighbour and features fiery excitements with a stronger use of fragrant spices:

That said, there are a host of shared ingredients and cooking philosophy that unites them, which also makes Thai cuisine quite easy to adapt for your home cooking pleasure.

So, let's get started!



THE 5 FLAVOURS OF THAI CUISINE



THAI CUISINE HAS 5 CORE FLAVOURS:
SALTY, SOUR, SWEET, SPICY AND CREAMY.

Every Thai dish actually features all of them, with 2 prominent ones that you get at first taste, and the other 3 layered between them or after them. The key is in knowing which flavours are in the Thai dish you're making, and putting in the right amount of ingredients at the right time to create that tasteful balance.

Thai curries, for example, may start with a zesty, tangy thrill, then tapers down to a creamy, savoury taste with a subtle sweet touch that lingers on your tongue. Meanwhile, stir-fries may hit with a savoury-sweet oomph, infused and a spicy, tangy aroma with a light creamy, saucy aftertaste.

Sounds complicated? No worries!

Next, we'll explore the Thai ingredients that give the 5 core flavours!

ALL YOU NEED TO BALANCE THAI FLAVOURS

Thai dishes generally feature the same ingredients but in varied amounts to create the range of balanced flavours.

HERE ARE THE ESSENTIALS:

The Salty/Savoury

Fish sauce is the all-purpose salty ingredient for Thai cooking, with a strong savoury taste and funky aroma. Shrimp paste is also used for dishes that call for a bold salty flavour. Soy sauce and oyster sauce are used to temper the prior two, with garlic to enrich a dish's overall savoury aroma.



The Spicy

Chilli, galangal and ginger give the layers of fiery, zesty and piquant hotness in Thai dishes. Typically used in Thai curry pastes, with the addition of shallot and spices like turmeric to imbue their rich aromas.

The Sweet

Regular sugar, palm sugar or brown sugar are the tempering ingredients to the above. Besides to make desserts, just a pinch is often enough to balance the flavours.



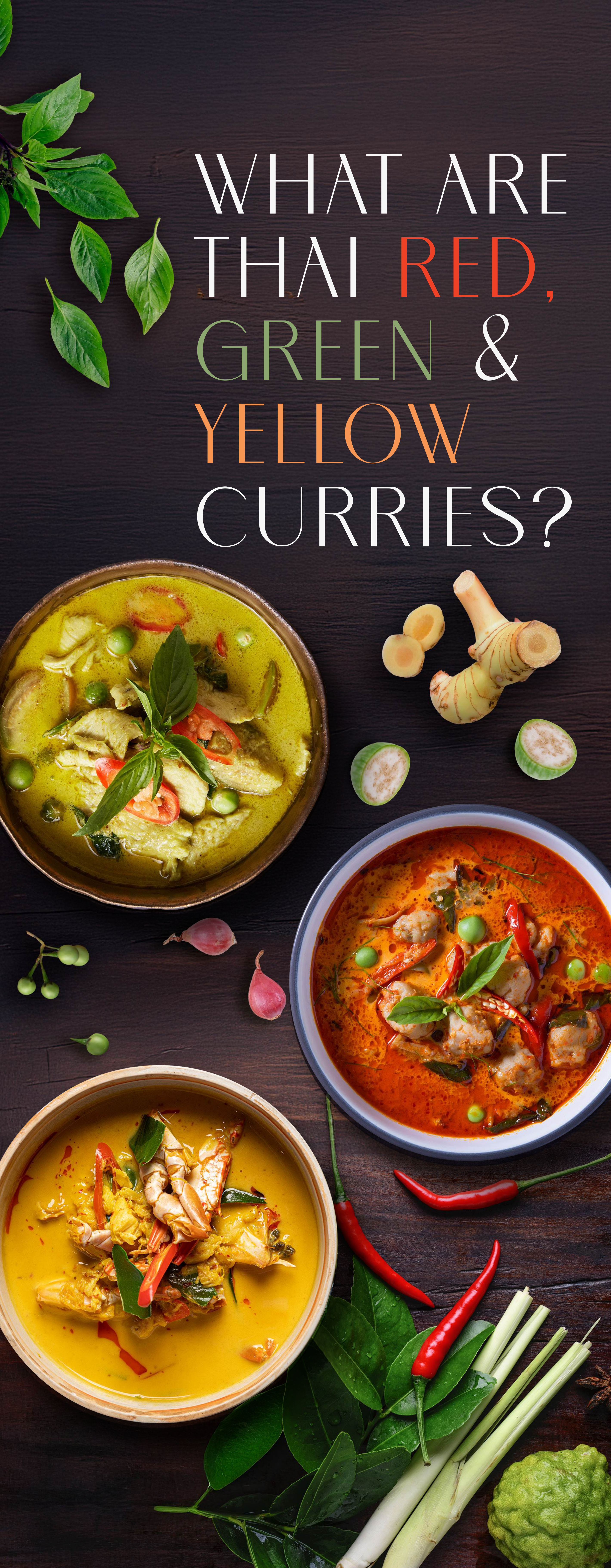
The Sour

Lemongrass and lime leaves make the citrusy taste in Thai cooking, from which the signature Thai Tom Yum soup gets its tangy oomph along with its spicy blast. Lemongrass and lime leaves are typically fragrance enhancers to the spicy and salty Thai ingredients.

The Creamy

Last but not least are coconut cream and coconut milk, typically used near the end of cooking a Thai dish to smoothen the overall taste and give it a creamy touch. Especially essential for Thai curries.





WHAT ARE THAI RED, GREEN & YELLOW CURRIES?

Curries are commonly the main dish in shared Thai meals. The 3 most popular are the Red, Green and Yellow curries. They actually use similar ingredients, but the balances are different to achieve different spice levels and colours. All Thai curries begin with a paste, cooked with the meat or seafood and veggies, simmered down and made creamy with coconut milk.

Green curry is the spiciest, with copious fresh green bird's eye chilli mashed with galangal, ginger, garlic, shrimp paste, fish sauce, coriander roots, shallots and lemongrass to make its paste. The zesty and savoury come first, and gets hotter with every sip, tapering off to a herbaceous, tangy aftertaste.

Red curry starts with a fiery blast but doesn't linger as long compared to green curry, because it uses dried red chilli and red bird eye's chilli in the paste.

Yellow curry is the mildest, with less chilli in the paste and turmeric is added to give its hue and tempering bittersweet aroma.

No time to make each paste? Not to worry as Asian supermarkets are plentiful with pre-made pastes. Just get a bottle of premade Thai curry paste!

With all that in mind, let's get cooking!

THAI CURRY RECIPES

Each Thai curry has a protein that goes best with it.



GREEN CURRY

For green curry, neutral-flavoured chicken that can take on the paste's bold spiciness is the best and most popular. Cook it up with our recipe!

Main Ingredients

400g	chicken thigh, cut into bite-sized pieces
200ml	water
250ml	coconut milk
5 tbsp	Thai green curry paste
4	kaffir lime leaves
5	Thai eggplants, quartered
1 tbsp	fish sauce, or to taste
1 tsp	salt, or to taste
1 tsp	sugar, or to taste
2	bird's eye chillies, sliced
Thai basil	

To Make

1. Add the coconut milk into the pot and allow it to simmer until the oil and milk separates.
2. Add in the Thai green curry paste and stir fry for a couple mins.
3. Add in the chicken thigh fillets and mix through.
4. Pour in water and bring to a boil over medium-high heat and then reduce to a simmer.
5. Add in the eggplants and kaffir lime leaves and stir through. Simmer for a couple mins until eggplant is cooked through.
6. Season with salt, sugar and fish sauce.
7. Garnish with Thai basil and chilli, then serve.



THAI RED CURRY DUCK

Gamey meats like duck are perfect to make Thai Red Curry, as the chilli zest can enrich and accentuate their flavours. Try it with this marvelous recipe!

Main Ingredients

- 4 duck breasts
- 4 tbsp Thai red curry paste
- 5 kaffir lime leaves, finely sliced
- 1 tbsp lemongrass, sliced
- 2 cups chicken stock
- 400ml coconut milk
- 1 tbsp fish sauce
- 250g cherry tomatoes
- 1 small pineapple, cut into chunks
- 200g capsicum, cut into small pieces
- 200g green beans
- 1 tbsp oil
- 1 stalk lemongrass, for garnish, thinly shredded
- 1 red chilli, for garnish, cut into diagonal slices
- Salt, to taste

To Make

1. Wash duck breasts and pat dry with paper towel before scoring the skin with a sharp knife diagonally 3-4 times. Season skin with salt.
2. Heat a frying pan over high heat for 2 mins. Place the duck breast into the pan and cook skin side down for 5 mins until the skin is crisp and golden. Turn and cook for a further 4 mins. Remove and let duck breasts rest in a warm oven at 150°C.
3. Heat oil in a shallow pan and stir fry the red curry paste for 1 min. Stir in the kaffir lime leaves, lemongrass, chicken stock, coconut cream, fish sauce, half the cherry tomatoes, pineapple and capsicum, and let it simmer until it begins to smoke.
4. Add the duck breast to the sauce and simmer for a further 10 mins.
5. Remove duck from the pan and slice. Plate sliced duck in a bowl with sauce. Garnish with the remaining cherry tomatoes and lemongrass. Ready to serve.



THAI YELLOW CURRY FISH

Yellow curry lends a tangy touch with spicy, turmeric aroma, great to enliven the fresh fish fillets in this tantalising recipe.

To Make

1. Marinate each fish fillet with 1 tsp of fish sauce and a dash of pepper. Set aside.
2. Heat 1 tbsp of oil in a saucepan or pot over medium heat.
3. Reduce heat to low and add yellow curry paste. Cook for 5 mins, or until fragrant, stirring with a wooden spoon/spatula.
4. Add coconut milk and water, bring to the boil on medium-high heat.
5. Add in fish sauce, sugar and salt, adjust to taste, then reduce to low.
6. Add eggplants and beans and allow to simmer until almost thickened to desired consistency. If eggplants or beans are not cooked through, add some hot water and continue to simmer until cooked.
7. Stir in cherry tomatoes and remove from heat. Cover with a lid and set aside.
8. Heat 2 tbsp oil in a pan over medium heat. Add the snapper fillets skin side down and allow to cook for 2-3 mins, or until skin is crispy. Flip and continue to cook until fully cooked through. Remove from pan.
9. To serve, add jasmine rice to a plate or bowl. Spoon over yellow curry, then top with snapper fillet and garnish with coriander.

Main Ingredients

3 tbsp	Thai yellow curry paste
400ml	coconut milk
200ml	water
1½ tbsp	fish sauce
2 tsp	sugar
½ tsp	salt
300g	green beans
1 punnet	cherry tomatoes, halved
1	eggplant, cubed
4	snapper fillets
Cooked jasmine rice, to serve	
Coriander, to garnish	

For Marinade

4 tsp	fish sauce
Pepper	



SLOW COOKED MASSAMAN CURRY

Thai Massaman Curry is another beloved curry with an Indian influence, with a combination of aromatic herbs and spices that create a more complex, savoury and spicy taste. Savour it with this easy slow-cooked recipe.

Main Ingredients

800g	skinless and boneless chicken thighs, cubed
1	large pink/red onion, halved and cut into eight
300g	waxy potatoes, cubed
1	cinnamon stick
1	star anise
2	kaffir lime leaves, scrunched
100g	massaman curry paste
3 tbsp	tamarind paste
3 tbsp	grated palm sugar
3 tbsp	fish sauce
1 stalk	lemongrass, bruised
400ml	coconut milk

Garnish

Rice

Toasted peanuts

Sliced red chillies

Fried shallots

Cilantro

To Make

1. Place in this order: chicken, potatoes, onions, star anise, cinnamon stick, tamarind paste, massaman curry paste, palm sugar, fish sauce, kaffir lime leaves, lemongrass and coconut milk into a slow cooker.
2. Stir everything together and set the slow cooker to low for 6 hours or two hours on high and 2 hours on low. Give a good stir before serving.
3. Serve hot with steamed jasmine rice and garnish with toasted peanuts, sliced chillies, fried shallots and cilantro.

THAI SIDE DISHES

Thai side dishes are served together with the mains, which also serve as in-between palate cleansers, flavour enhancers, or to balance and ease the bolder, spicier tastes.



GARLIC CHIVE DUMPLINGS

The Gui Chai Tod garlic chive dumplings are a savoury, herbaceous compliment with a crunchy bite. Adding a joyful texture and taste to your meal.

To Make

1. Place chopped garlic chives in a medium bowl with bicarbonate soda, salt, sugar, pepper and mix well.
2. Add in oil and light soy sauce and mix well. Set aside.
3. In a sauce pan, add in the rice flour and tapioca flour together and mix in warm water to turn into a watery batter. Heat up while stirring the batter under medium heat.
4. Once the batter starts to coagulate, add in the garlic chives mixture and mix well before removing from heat.
5. Place the mixture into an oiled baking pan, compress and steam for 25-30 mins. Remove and let it cool.
6. Meanwhile, for the dipping sauce, heat up all the ingredients in a small sauce pan. Let it come to a boil and simmer for 1 min. Set aside and let it cool.
7. Once cooled, cut into squares and coat with tapioca flour.
8. Deep fry garlic chives squares for 3-4 mins on each side and strain away excess oil on a wire rack.

Main Ingredients

300g	garlic chives, cut into 1cm length
2 tsp	bicarbonate soda
1 tsp	salt
1 tbsp	sugar
½ tsp	white pepper
2 tbsp	cooking oil
1 tbsp	light soy sauce (optional)
55g	rice flour
120g	tapioca flour
200ml	warm water
1 tbsp	oil for greasing 17cm baking pan

Extra tapioca flour to coat

Cooking oil for deep frying

Dipping Sauce

60g	black vinegar
25g	sugar
1 tbsp	dark soy sauce
1 tbsp	light soy sauce
¼ tsp	salt
50ml	water
1	red chilli, finely chopped



THAI RED CURRY FISH CAKES

Typically enjoyed as a starter dish, Thai Red Curry Fish Cakes are usually served with more savoury mains for a zesty zing. Crispy outside, tender within!

Main Ingredients

500g white fish fillets,
coarsely chopped
1 garlic clove, quartered
3 kaffir lime leaves
1 tbsp fish sauce
2 tbsp coriander,
coarsely chopped
3 tsp red curry paste
8 green beans,
finely sliced

Cucumber Dipping Sauce

¼ cup lime juice
1 tbsp fish sauce
¼ cup white sugar
⅓ cucumber,
finely chopped
1-2 bird's eye chilli,
sliced thinly

To Prep

1. In a food processor, add fish, garlic, kaffir lime leaves, coriander, fish sauce and curry paste, and process until they are finely chopped.
2. Transfer mixture to a bowl, add green beans and mix to combine well.
3. Divide patty to 10-12 portions and shape them into 6-8cm patties. Dampen hands with water to avoid patty from sticking while shaping them.

To Make

1. Heat oil in a wok/frying pan over high heat. When oil reaches about 160°C, lower to medium heat. Add patties to wok/pan in batches and fry each side for about 1-2 mins until they are cooked through.
2. When cooked, transfer patties to a paper towel lined plate to drain excess oil.
3. To make the cucumber dipping sauce, heat a saucepan over medium heat. Then add lime juice, fish sauce and sugar, and stir until sugar dissolves.
4. Take the sauce off heat, and add in chopped cucumber, sliced chilli.



GREEN PAPAYA SALAD (SOM TUM)

Thai Green Curry getting too hot?
Take a break between sips and let
the savoury, tangy Green Papaya
Salad ease your tastebuds.

Main Ingredients

1 clove	garlic, peeled
1	large fresh chilli, crushed
15g	dried shrimp
40g	long beans, cut into 3cm lengths
30g	roasted unsalted peanuts
1 tbsp	soft palm sugar
1½ tbsp	lime juice
1½ tbsp	fish sauce
4	cherry tomatoes, halved
100g	green papaya flesh, julienned
Lime, thinly sliced, to serve	

To Make

1. Place the garlic and chilli in a mortar and use the pestle to crush.
2. Add dried shrimp and long beans and pound a few times to bruise the beans.
3. Add the peanuts and pound a few more times.
4. Add the palm sugar and lightly grind until it has dissolved, then add the lime juice and fish sauce.
5. Add the cherry tomatoes and pound lightly.
6. Add the papaya and pound lightly, then mix well with a spoon.
7. Dish out and serve.



Main Ingredients

10	tail-on prawns, deveined
250g	calamari, cut into rings
250g	rockling fish, cut into bite-sized pieces
250g	mussels
2 tbsp	tom yum paste
3½ cups	water or chicken stock
8	fresh kaffir lime leaves, halved
2	lemongrass (white parts only, cut into sections)
1 cup	fresh button mushrooms, halved
1	red onion, quartered
2 tbsp	fish sauce
2	large red chillies, halved
1	bird's eye chilli, chopped
6 tbsp	lime juice
Fresh lime, sliced, to garnish	

SEAFOOD TOM YUM SOUP

Whet your appetite with the sumptuous, spicy and tangy Seafood Tom Yum soup! Great to pair with savoury mains.

To Make

1. Bring water or chicken stock to the boil in a saucepan.
2. Add tom yum paste, kaffir lime leaves, onions, chillies and lemongrass, boil for 2 mins.
3. Add prawns, calamari, rockling fish, mussels, and mushrooms. Season with fish sauce and lime juice. Cover and simmer until cooked.
4. Garnish with lime slices. Serve hot with steamed jasmine rice.

FAST & EASY THAI STIR FRIES

Besides the popular curries and tasty sides, stir-fries are another prominent category of Thai dishes. Thai stir-fries are influenced by Chinese cooking, and are cooked fast in high heat and often flavoured with a blend of soy sauce, oyster sauce, dark soy sauce and fish sauce.



Main Ingredients

250g	chicken thigh
3-5	Thai or bird's eyes chillies
1-2	fresh red chillies
5 cloves	garlic

Stir Fry Ingredients

1/2	onion, diced finely
2-3	long/snake beans, cut into 2cm pieces diagonally
1/2 cup	Thai holy basil leaves (can be subbed for Thai basil or normal basil leaves)
2 tbsp	cooking oil
2	sunny side up eggs

Sauce Ingredients

1 tbsp	oyster sauce
1 tbsp	light soy sauce
3/4 tbsp	fish sauce
1 tsp	dark sauce
2 tbsp	water
1 tsp	sugar

PAD KRA POW

Thai Basil has a bolder herbaceous minty fragrance than its regular cousin basil, and is the key aroma that blends with the chilli zest in this delicious chicken mince stir-fry. Whip it up with our recipe!

To Make

1. Using a cleaver, ground chicken thigh coarsely and set aside.
2. Pound Thai chillies, red chillies and garlic until it becomes a fine paste. Set aside.
3. Mix all sauce ingredients together and set aside.
4. Heat up wok with cooking oil and sauté chilli paste over medium heat for 2 mins.
5. Add in chicken and cook until they are broken up.
6. Pour in the sauce mixture and continue to toss the chicken until almost cooked.
7. Add in onion and snake beans and continue cooking until chicken is fully cooked.
8. Switch off the fire and toss in the basil and cook with residual heat. Serve with hot rice and eggs.



PAD THAI

The Thai national stir-fry Pad Thai packs a scrumptious combo of chicken and prawns with rice noodles, with a savoury-sweet and tangy sauce blend. Quick, easy and satiating!

Main Ingredients

200g	dried rice noodles
1/2	small red onion, sliced
2 cloves	garlic, minced
250g	chicken breast, sliced
100g	prawns, shelled
1	egg
1 cup	bean sprouts, blanched
1 cup	carrots, julienned
3	green onions, sliced diagonal
1/2 cup	toasted peanuts, crushed

Sauce Ingredients

1 tbsp	tamarind puree
1/4 cup	water
1/4 cup	palm sugar
2 tbsp	fish sauce
2 cloves	garlic, minced

To Prep

1. In a wok, combine the sauce ingredients and stir fry until fragrant and the palm sugar has dissolved. Check for seasoning and adjust by adding more tamarind or palm sugar.
2. Remove the sauce and let it cool down.
3. Boil the rice noodles until they are a little under cooked before draining the water and shocking the noodles in cold water. Set aside.

To Make

1. In a wok, add 4 tbsp of vegetable oil and stir fry the chicken strip and prawns for about 2 mins before removing from the wok and setting aside.
2. Add another tablespoon of vegetable oil and cook the onions for about 1 minute before adding in the garlic.
3. Add in the noodles and another tablespoon of vegetable oil and continue to cook for another 2 mins before adding in 3 to 4 tbsp of the sauce.
4. Cook for another minute before returning to the chicken and prawns and frying for few mins. Push all of the ingredients in the wok to one side and then place some vegetable oil in to the gap before cracking in an egg.
5. Scramble the egg and continue to cook it for a few seconds before mixing it in with the rest of the other ingredients.
6. Add in half of the bean sprouts and carrots, as well as the green onions and continue to fry for another minute.
7. Test that the noodles are the right consistency before taking off the heat.
8. Plate the cooked Pad Thai and garnish with lime wedges, crushed peanuts, chilli flakes and more bean sprouts and carrots.



PAD SEE EW

Main Ingredients

180g	thin beef filet slices
1 tbsp	oil
1 tbsp	light soy sauce
4 cloves	garlic, minced
2	eggs
4 stalks	Chinese broccoli (kai lan), cut the stems thinly (3-4mm for even cooking)
500g	flat rice noodles (hor fun/kway teow), noodles separated
1½ tbsp	raw sugar
¼ tsp	pepper
Oil for frying (adjust based on cookware)	

Seasoning Sauce

2 tbsp	oyster sauce
1 tbsp	light soy sauce
2 tbsp	fish sauce
1 tbsp	sweet soy sauce (kecap manis)
1 tbsp	dark soy sauce

For serving

Chillies vinegar
Chili powder/flakes
Lime wedges

Pad See Ew carries its Chinese influence in its fast, high heat cooking and richly savoury sauce blend, with hearty beef slices, Chinese broccoli and flat rice noodles.

To Make

1. Marinate sliced beef with some oil and light soy sauce. Set aside.
2. Mix all the ingredients for the seasoning sauce and set aside.
3. Heat up the frying pan with some oil under medium heat. Fry beef slices quickly till about 80% cooked, set aside.
4. Using the same frying pan, clean with a kitchen towel and heat up some oil. Sauté minced garlic for 30 seconds.
5. Crack in an egg, spread it out and let it cook for about 20 secs, stir for a few secs. Toss in the Chinese broccoli. Stir for 1 min.
6. Toss in the flat rice noodles. Stir for 1 min. Season with 2tbsp seasoning sauce and continue to stir till noodles are coated with sauce.
7. Spread noodles out on the frying pan and let them sizzle for 1-1½ mins till slightly charred.
8. Add in sugar and pepper. Stir till all are well mixed.



THAI DRIED PORK MINCE CURRY (KHUA KLING MOO)

Thai Red Curry paste is also often used to flavour stir-fries, and is great to give this pork mince delight its instant spicy, savour blast.

Main Ingredients

- 300g lean ground pork
- 3 tbsp Thai red curry paste
- 1 lemongrass (white part only), finely sliced
- 1 red Thai chilli, finely sliced
- 8 kaffir lime leaves, spines removed and finely sliced
- Salt to taste

Garnish Ingredients

- 2 red bird eyes chillies, sliced
- 2 kaffir lime leaves, spines removed and finely sliced

To Make

1. Heat up the frying pan over medium heat and sauté curry paste for 1 min, then add in ground pork and fry until 70% cooked.
2. Add in thinly sliced lemongrass and cook for 3 mins.
3. Toss in finely sliced kaffir lime leaves and cook for 1 min.
4. Switch off the heat and stir in sliced Thai chillies.
5. Dish up and garnish with sliced bird eye chillies and finely sliced kaffir lime leaves.

THAI DESSERTS

End on a sweet note with Thai desserts. Not only does this balance out your taste buds, but provides a full meal experience. Coconut milk makes a callback here, with it being a key ingredient in giving Thai desserts a delightful, creamy touch.



MANGO STICKY RICE

Let the sweet-tangy mango cool and pamper your tastebuds with the scrumptious sticky rice in this all-time favourite treat!

Main Ingredients

- ¾ cup glutinous rice, cooked
- 400ml coconut milk
- 100ml sugar syrup
- 4 fresh mangoes, sliced
- ¼ cup sesame seeds, toasted
- Pinch of salt

To Prep

1. Wash rice well in running water, then soak in cold water overnight.

To Make

1. Strain rice in a colander and place in a steamer. Cover and cook for 45 mins. Remove and allow to cool.
2. Skim 100ml of coconut milk from the top of the can. Keep aside to finish dish. Add remaining coconut milk to cooled rice, with dissolved pinch of salt. Add sugar syrup. There is no need to chill rice if you are using it on the same day.
3. If using fresh mango, cut in half and discard seed. Peel each half, slice and 'fan' decoratively on plate.
4. Top with the coconut cream and sprinkle with toasted sesame seeds.

THAI COCONUT BALLS



Bite into fluffy, chewy sticky rice and sweet potato balls, with a lovely coconut filling flavoured with smoky sweet palm sugar!

Filling

150g	grated coconut
70g	palm sugar (gula melaka)
¼ tsp	salt
40ml	water

Purple Balls

50g	glutinous rice flour
50g	purple sweet potato
35-40ml	coconut milk

Green Balls

50g	glutinous rice flour
50g	white sweet potato
35-40ml	coconut milk
1 tbsp	pandan leaf extract

Yellow Balls

50g	glutinous rice flour
50g	golden sweet potato
35-40ml	coconut milk

Coating

150g	grated coconut
¼ tsp	salt
1 tsp	water

To Make

1. Place shredded coconut, palm sugar, salt and water in a pan and fry until the shredded coconut has fully absorbed the water. Set aside to cool and roll into 10g balls.
2. Steam cut sweet potatoes until they are soft, around 10-12 mins. Set aside to cool.
3. Mash each type of sweet potato in a separate bowl.
4. In a mixing bowl, place glutinous rice flour, mashed purple sweet potato and mix with coconut milk until you get a pliable dough. Each type of sweet potato has different moisture contents so the amount of coconut milk required might differ. Wrap dough to avoid it drying up.
5. Roll all sweet potato dough into 20g balls.
6. Take one sweet potato ball and make a well. Place cooked grated coconut ball into the dough and seal it up and roll into a ball. Set aside and cover while you work on the rest of the balls.
7. Place grated coconut mixed with water and salt on a plate and heat in the microwave for 1 min on high. Set aside to cool.
8. Fill a saucepan with water until $\frac{2}{3}$ full and bring it to a boil. Drop half of the balls in and let it cook until they float up. Repeat for the other half.
9. Remove balls and drain. Drop them in the grated coconut and roll to coat.



MUNG BEAN RICE CREPE

Savour the crumbly sweet crunch of the Kanom Tua Pab sticky rice crepe, with a refreshing mung bean and shredded coconut filling.

For the Crepes

340g	glutinous rice flour (plus extra for dusting)
170ml	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

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 Make

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.
3. In a mixing bowl, combine the glutinous rice flour with water and salt. Knead into a dough.
4. Divide and roll the dough into small crepe pieces, dusting each slice with flour to prevent it from sticking. Set aside.
5. 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.
6. 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.



RED RUBIES IN COCONUT MILK

Feeling romantic? Transform water chestnuts into sweet, red rubies in a creamy coconut milk syrup.

Main Ingredients

2 tbsp	water
20 drops	red food colouring
1 cup	water chestnuts (peeled and cut into bite-sized pieces)
1 cup	tapioca flour
½ cup	water
½ cup	sugar
1 cup	coconut milk
Crushed ice	

To Make

1. Add 2 tbsp water into red food colouring and mix well. In a bowl, add red food colouring mixture with water chestnuts, mixing well to ensure each cube of water chestnuts are coated with colouring. Allow to sit for a while until they are evenly coloured.
2. Stir in half the tapioca flour and combine well until each piece of water chestnut is well coated. Scoop them out and lightly spray with water before coating them with the other half of tapioca flour. Place coated water chestnuts into a colander and lightly shake off excess flour.
3. Bring a pot of water to a boil. Carefully ladle in coated water chestnuts and cook for 1 min. Remove them once they float to the surface and transfer them to a bowl of cold, iced water.
4. In a small saucepan, pour in water, sugar and coconut milk and heat through over medium flame until sugar dissolves. Remove from heat and allow the syrup to cool down.
5. To serve, pour some syrup into a serving cup or bowl. Add crushed ice and cooked water chestnuts.

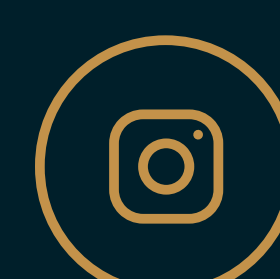
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