



## *Khao Man Gai* (Thai Chicken Rice)



### Ingredients (4 servings)

2-3 chicken thighs with bones  
 6-7 cups water  
 3/4 tbsp salt  
 3 cilantro roots  
 3 cups Jasmine rice  
 4 cloves garlic, minced  
 1/4 cup oil  
 1 cucumber  
 1 sprig cilantro

### Sauce

4-5 tbsps Taochio (soybean paste)  
 2 tbsps sugar  
 1 tbsp vinegar  
 4 red chili peppers  
 2 tbsps ginger, minced  
 2 tbsps lime juice  
 2 cloves garlic

### Method

- 1 Boil water in a pot. Add chicken, cilantro roots and salt. When it comes to boil again, skim off the foam and simmer over medium heat for about 30 minutes. Keep 2 cups of chicken broth aside to cook rice.
- 2 Add all ingredients for sauce in a mortar and mix well while grinding.
- 3 Rinse rice 2-3 times and drain on a sieve. Cook the rice immediately.
- 4 Add the oil in a pan and stir garlic. Add rice and stir lightly. Put the rice into a rice cooker, add 2 cups of chicken broth and cook.
- 5 Put rice on a plate and top with sliced chicken. Garnish with sliced cucumbers and cilantro. Serve with the sauce.



## *Yam Woon Sen* (Thai Glass Noodle Salad)



### Ingredients (4 servings)

50g glass noodles  
12 medium-sized shrimp  
50g ground pork  
50g wood ear mushroom (reconstituted)  
1/4 onion  
1/2 red onions  
7-8 pickled Japanese shallot  
1/4 cup dried shrimp (sakura-ebi)  
1/4 cup peanuts  
1 sprig cilantro (leaves only)  
2 red chilli  
2-3tbsp fish source  
3-4tbsp lime juice  
1/2tbsp coconuts sugar

### Method

- 1 Shell and devein shrimp. Slice onion, red onion and pickled Japanese shallot thinly. Chop red chilli finely. Rub ground pork with a small amount of water.
- 2 Put shrimp, ground pork, wood ear mushroom in boiled water. After the shrimp is cooked, add glass noodles in it. Then drain them in a strainer.
- 3 Combine fish source, lime juice and coconut sugar in a bowl until the coconuts sugar dissolves. Mix red onion, red chilli, 2, pickled Japanese shallot and onion. Place peanuts, dried shrimp and cilantro, then toss together.



## *Boa loy* (Sweet Rice Balls in Coconut Milk)



### Ingredients (4 servings)

1 cup (about 100g) sweet rice flour (shiratama glutinous rice flour)  
100ml water  
2 cups coconut milk  
1/2 teaspoon salt  
40g sugar  
60g sweet red bean

### Method

- 1 Place the shiratama glutinous rice flour in a bowl and gradually add the water, kneading the dough until it becomes similar in texture to your earlobes. Pinch off the dough and roll it into a small ball in your palms.
- 2 Divide the dough into four. Roll the dough to make 8 dumplings.
- 3 Heat the coconut milk in a saucepan and boil. Turn off the heat and add the sugar and salt.
- 4 Place the dumplings in a boiling water for about 2-3 minutes until floating to the surface. Remove the dumplings from the pan and soak in cold water.
- 5 Pour the warm sweetened coconut milk over and serve with sweet red beans.

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