



A Taste of Thailand with Chef Max Loh

Menu

Tom Yum Soup

Green Chicken and Coconut Curry

Pandan Jasmine Rice

Mango with Coconut Sago



Tom Yum Soup (serves 3)

1.5 ml chicken stock/Knorr
1.5 lemongrass stick
3 Chillies
4.5 Slices of ginger/galangal
6 Cloves garlic
3 Kaffir lime leaf
 $\frac{3}{4}$ Onion
 $\frac{3}{4}$ Tomato
1.5 T Soybean chilli paste
1 Handful of coriander+ root
1.5 T Fish sauce
1.5 teaspoon Salt
2 Limes/lemons or juice in a packet

Method:

1. Combine all ingredients in a saucepan, except for limes/lemons.
2. Bring to boil and simmer for at least 20 minutes.
3. Squeeze in citrus juice at end and add chopped fresh coriander



Green Chicken Curry (serves 3)

$\frac{3}{4}$ can Coconut cream Aroy-D
3 T Green curry paste
1.5 Green chilli
100 g Chicken breast
 $\frac{3}{4}$ cup peas
1.5 Kaffir lime leaf
Handful Thai sweet basil
5 teaspoons sugar
 $\frac{3}{4}$ T Fish sauce (to taste)

Method:

1. Reduce and cook out half of the amount of coconut cream in a saucepan, medium heat, until separated.
2. Add in curry paste and cook out until aromatic.
3. Add in chicken, lime leaf and chili, rest of the coconut cream. Water if needed.
4. Cook out until chicken is tender and desired thickness. Add in seasoning and basil at end.

Jasmine Rice (serves 3)

1.5 cup rice
3 cups water
1 pc pandan
Pinch salt

Method:

1. Wash rice until clear, into a saucepan with water, pandan leaf and pinch of salt.
2. Bring to boil and simmer for 15 minutes on low heat.
3. Let sit for 5 minutes off heat at end to cool down and finish cooking.



Mango with coconut sago (serves 3)

3/4 pc Fresh/canned mango
¾ can coconut cream
1.5 T sugar/palm sugar
60 g Sago balls
1.5 piece pandan leaf
1.5 teaspoon cooked yellow mung bean
Pinch salt

Method:

1. Cook sago balls in water for 10 minutes until translucent, stirring frequently.
2. Heat up coconut cream with pandan leaf, salt and dissolve palm sugar in.
3. Dice up mango, sauté mung bean until fragrant. Assemble in layers in small glass bowls or glasses.