



Pad See Ew

Ingredients

- 200g dry wide, flat rice noodles
- 300g packet firm (hard) tofu, drained and diced
- 1 tablespoon rice bran oil
- 3 cloves garlic, crushed
- 2 tablespoons soy sauce
- 1 tablespoon caster sugar
- 2 eggs, lightly beaten
- 300g broccolini

Method

1. Cook noodles according to packet directions. Drain.
2. While noodles are cooking, heat oil in a large wok over high heat. Add tofu, garlic and 1 tablespoon soy sauce and fry for 1-2 minutes, stirring constantly, until tofu is lightly browned.
3. Add rice noodles and fry for 1 minute, stirring constantly, being careful not to break them up.
4. Add the combined sugar and remaining soy sauce. Stir to coat the noodles.
5. Make a hole in the middle and pour in the eggs; scramble the eggs until cooked.
6. Add the broccolini and fry for 2 minutes, or until tender crisp.
7. Serve immediately. Serves 2



Yellow Thai Curry

- 300g packet firm (hard) tofu, drained and diced
- 5-6 cups mixed vegetables of your choice, cut into bite size pieces
- 1 medium onion or 4 spring onions, thinly sliced
- 400ml can coconut milk
- 1 cup of vegetable stock or water
- 2-3 tablespoons yellow curry paste
- 1-2 teaspoons brown sugar
- 1 tablespoon soya sauce
- Coriander leaves or spring onion greens for garnishing
- Salt to taste

Method

1. Place tofu and 1 tablespoon of the curry paste in a medium, heavy bottomed saucepan. Stir over medium heat until tofu is lightly browned. Place in a small bowl and set aside.
2. Empty 1/3 of coconut milk in the same pan. Stir on medium heat till its sweet fragrance is released and starts to thicken, about 4-5 minutes.
3. Add 1-2 tbs of yellow curry paste and stir well. Keep stirring for 2-3 minutes till the curry paste blends well with the coconut milk and its raw smell disappears.
4. Add the vegetables, onion and tofu mix well so that each piece is coated with coconut and curry paste mixture.
5. Mix in vegetable stock or water, remaining coconut milk, soya sauce, brown sugar and salt to taste. Cover and cook for 5 minutes.
6. Open the lid and adjust the seasonings. Simmer the heat and let it cook uncovered for another 5 minutes or till the vegetables are cooked to tender. Make sure that the vegetables are not overcooked and retain their crunch.
7. Garnish with finely chopped coriander leaves and greens of spring onion and serve with jasmine rice.



Thai Coconut Jelly

Ingredients

- 400ml can coconut milk
- ½ can of water
- 2 tablespoons Natvia
- 1 teaspoon agar agar powder

Method

1. Combine all ingredients in a medium saucepan and allow to rest for 10 minutes to allow the agar agar to dissolve.
2. Place saucepan over a moderate heat and gently bring to the boil.
3. Allow to simmer for 10 minutes, stirring regularly.
4. Pour into a rectangular dish, and allow to set.
5. Agar agar sets at room temperature, so refrigeration isn't required.



Yellow Curry Paste

Ingredients

- 1 medium onion, diced
- 1 teaspoon of dried chilli flakes
- 1 ½ teaspoons ginger
- 1 teaspoon garlic
- 1 ½ tablespoons lemongrass paste or 3 stalks of lemongrass, trimmed and cut into 1 inch pieces
- ½ tablespoon brown sugar
- 1 tablespoon curry powder
- 1 teaspoon turmeric powder
- 2 tablespoons lime juice
- 1 teaspoon salt

Spices to Roast and Ground to Powder:

- 1 ½ tablespoons coriander seeds
- ½ tablespoon cumin seeds
- 10 black or white pepper corns

Method

1. Heat a pan and dry roast coriander seeds, cumin seeds and pepper on slow flame till they change colour and are aromatic, about 2 minutes. Transfer them to clean bowl and let them cool completely. With a help of coffee grinder or mortar and pestle grind them to fine powder.
2. Add this powder to all the ingredients listed above and grind them to smooth paste adding little water only if needed. Make sure that you add water only when it is required to get fairly thick and smooth paste.

You can store this paste in an air tight container and refrigerate for up to one month and use as and when needed.



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