

Tom Kha Gai
(Chicken in coconut broth)**Ingredients:**

- ½ cup of Chicken meat cut into bite-sized pieces
- 3 pcs of thinly sliced galangal
- ¼ cup of mushrooms, trimmed and par boiled
- 4 pieces of lemon grass (lightly pounded and cut into 2 inch-length pieces)
- 1 each of tomato cut into 4 pieces
- 3 pieces of lime leaves
- 1-1 ½ tablespoons of fish sauce
- 1- 1 ½ tablespoon of lime juice
- 3- 4 each of bird chilies, bruised
- 1 cups of water or chicken stock
- 1 cups of coconut milk
- 1 tbspn of roughly cut coriander leaves
- 2-4 pcs of deep-fried dried chili
- 1 tablespoon of spring onion, cut into 1/2" length pieces

Preparations

- 1) Heat the chicken stock and coconut milk until boiling, add the galangal, lemon grass, kaffir leaves, and mushrooms continue cooking until the liquid release its' fragrance.
- 2) Add the chicken and simmer until the chicken is done, about 5-8 minutes. Add tomato. Stir in the lime juice and fish sauce. Taste and add more fish sauce or lime needed.
- 3) Before serving, garnish with the coriander leaves and sliced deep-fried dried chilies, spring onion.

PAD THAI*Wok-fried rice noodle with chives and bean sprout**For 1 serving portion***Ingredients:**

2 tablespoons of Vegetable oil
1 each of Egg
1 tablespoon of Tamarind Syrup
½ cup of dried small rice noodle
1 tablespoon of Tofu, cut into small dices
1 tablespoon of Fried shallot
1 teaspoon of Minced parsnip pickle
1 teaspoon of ground roasted peanut
1 tablespoon of prawn coral in oil
to taste of Chili powder
Chicken stock, as needed
Fish sauce, to taste

Preparation:

- 1) Heat 2 tablespoons of oil over medium heat add tofu; fry the tofu until golden brown.
- 2) Add pickle shallot continue cooking for a further 2 minutes add egg.
- 3) When egg starts setting, add noodle, tamarind paste.
- 4) Keep on stirring, add the stock if necessary.
- 5) Continue cooking until the noodle is soft add peanut.
- 6) Correct the season to your liking with fish sauce, chili.
- 7) Before remove from the heat add bean sprouts and Chinese chives.
- 8) Transfer to serving dish with raw bean sprouts, chives, a lime wedge and ground peanut.

TAGO*Coconut flavoured rice pudding***Ingredients:**

- 1 tablespoon of Tapioca flour
- ½ cup of Rice flour
- Canned water chestnut (if needed)
- ½ cup of extracted Pandanus
- Fine sugar, to taste
- ½ cup of water

Topping:

- ½ cup of Rice flour
- ½ cup of Coconut milk
- ¼ tablespoon of sugar
- ½ teaspoon of salt

Preparation:

- 1) Cut Water Chestnut into small dices.
- 2) Put Rice flour, Tapioca flour, sugar and water in a small saucepan. Mix well.
- 3) Heat saucepan over medium heat. Continue stirring until the mixture is thick.
- 4) Add diced Water Chestnuts and keep on stirring until it is very thick.
- 5) Spoon the mixture into Pandanus leaf cups.
- 6) Top with coconut cream topping.

Topping preparation:

- 1) Mix all ingredients in a small saucepan.
- 2) Heat saucepan over medium heat. Continue stirring until the mixture is thick enough to coat back of the spoon.