

Ingredients: (Make 5 pieces)

70 grams – Chicken thighs,
cut into 5 bite-size pieces
5 Scented Pandanus leaves
1 clove – Garlic

1 Coriander root – roughly chopped
10 Black Pepper seeds
1 Lemongrass – cut into pieces
2 cups – Vegetable oil for deep fry

1 teaspoon – Sugar
1 teaspoon – Soy sauce
2 teaspoons – Oyster sauce
2 teaspoons – Sesame oil
½ teaspoon – White Sesame



Ingredients for dipping sauce:

1 tablespoon – Sweet Soy Sauce
¼ teaspoon – Roasted White Sesame

Method:

1. **First, make herbs mixture for marinade.** Pound garlic, coriander root, black pepper seeds and lemon grass well together.
2. Transfer into a mixing bowl with chicken, sugar, soy sauce, oyster sauce, sesame oil, white sesame, and mix well and leave to marinate for 1 hour.
3. After 1 hour, bring back the chicken and wrap each piece with a pandanus leaf.
4. Hold the root end of the pandanus leaf with the chicken, then, wrap the whole piece by turning the chicken until almost reaching the tip end.
5. Tug in the tip end of the pandanus leaf and set aside, ready to cook.
6. Deep fry chicken on medium heat, turn regularly until cooked. Then remove to drain well.
7. Serve with dipping sauce, unwrap the leaves before eating. 🍴

"Gai Hor Bai Toey"

Baipai Thai Cooking School

Ingredients: (per 1 serve)

1 Medium size green & young Papaya – Peeled and shredded (50 grams used)
1 Cherry tomatoes – halved
1 String bean – cut into pieces
1 tablespoon – Roasted Peanuts
1 teaspoon – Grounded Dried Shrimps
1 clove – Garlic
3-4 Hot Chilies

Side Vegetables:
String beans,
Morning glory, etc.

1 ½ tablespoons – Fish Sauce
1 tablespoon – Lime Juice
1 tablespoon – Tamarind Paste
½ - 1 tablespoon – Palm Sugar



Method:

1. Put garlic and chilies into a mortar (Thai traditional salad bowl) and pound coarsely.
2. Add in roasted peanuts, crush and follow by string beans, tomatoes, mix and pound coarsely.
3. Add flavor with lime juice, fish sauce, tamarind paste, palm sugar and grounded dried shrimps, mix well together until palm sugar dissolved by using a pestle and spoon.
4. Then, add the papaya and pound and toss until everything combine.
5. Serve on a plate with fresh string beans, morning glory or other fresh vegetables. 🍴

"Som Tam Ma-la-kor"

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Red Curry with Pork and Bamboo


Ingredients: (per 1 serve)

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|-------------------------------------|------------------------------------|
| 50 grams – Pork, cut into bite size | 50 grams – Boiled Bamboo Shoots |
| 1 tablespoon – Red Curry Paste | 1 Kaffir Lime Leaf |
| ½ cup – Coconut Cream | 1 Jalapeno Chili – shredded finely |
| ¾ cup – Coconut Milk | 10 Sweet Basil Leaves |

3 teaspoons – Fish Sauce

1 teaspoon – Palm sugar

Method:

1. Bring coconut cream to a full boil over medium heat, do not stir.
2. Add red curry paste, stir well until fragrant, then add kaffir lime leaves (tear to release the aroma) follow by pork, stir until pork is half-cooked.
3. Then add bamboo, coconut milk, and seasoning with fish sauce, palm sugar and bring to boil again.
4. Last, add Jalapeno chili, sweet basil leaves, stir a little, turn off and remove from the heat.
5. Serve in a bowl, garnish with some red chili, sweet basil leaves, and serve with boiled jasmine rice. 



“Gang Dang Moo Nor Mai”

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Red Curry Paste

Ingredients: (Make 5 tablespoons for 5 serves)

Herbs:

- 2 tablespoons – Lemongrass, thinly sliced
- 2 teaspoons – Galangal, finely chopped
- 1 teaspoon – Kaffir lime rind, finely chopped
- 3 tablespoons – Garlic, roughly chopped
- 3 tablespoons – Shallot, roughly chopped
- 1 Coriander root – Finely chopped

Spices:


- 5 Large Dried Red Jalapeño Chilies, seeded
- 10 Small Dried Red Chilies
- 1 teaspoon – Coriander seeds powder
- ½ teaspoon – Cumin powder
- ¼ teaspoon – Pepper seeds

Seasonings:

- 1 teaspoon – Salt
- 1 teaspoon – Shrimp paste



Method:

1. Bring both kinds of chilies together with salt into a mortar and pound until pasted well.
2. Add lemongrass, galangal, kaffir lime rind, pound to combine well.
3. Next add in coriander root, shallot and garlic and pound until everything combined well again.
4. Then, add shrimp paste, coriander seeds powder, cumin powder, pepper seeds and mix to combine well until turn into a paste form. 

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