



House of Taste

Thai Cooking School

Soup

TomYumGoong

(Spicy and Sour Soup with Shrimp)



TomKhaGai

(Spicy Coconut Soup with Chicken)





Spicy and Sour Soup with Shrimp

ต้มยำกุ้ง

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
Seasoning			
1 ½ tsp	Fish sauce		<u>Preparation time :</u> 20 mins
1 Tbsp	Chili Paste		
½ no.	Lime		
Key Ingredient			
1 no.	Lemongrass	1 inch length	<u>Cooking time :</u> 10 mins
2 g.	Galangal	Sliced	
2 no.	Kaffir Lime Leaves		
100 ml.	Water		
100 ml.	Coconut Milk or Evaporated Milk		
Optional			
1-2 no.	Straw Mushroom	Cube size	
½ no.	Tomato	Sliced	
2 no.	Spring Onion	Finely chopped	
2 no.	Sawtooth Coriander	Roughly Chopped	
4 no.	Bird's eye Chili		
2-4 no.	Shrimp	Skin removed	

Method of Work

1. Add every ingredient into the work except lime juice.
2. Boil until tomato skins start to wrinkle and split
3. Add coconut milk and shrimp
4. Turn off the gas and serve the soup into a bowl
5. Add lime juice

Presentation : Garnish with cilantro and spur chili



Spicy Coconut Soup with Chicken

ต้มข่าไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
Seasoning			
1 ½ tsp	Fish sauce		<u>Preparation time :</u> 20 mins
1 Tbsp	Chili Paste		
½ no.	Lime		
Key Ingredient			
1 no.	Lemongrass	1 inch length	<u>Cooking time :</u> 10 mins
2 g.	Galangal	Sliced	
2 no.	Kaffir Lime Leaves		
100 ml.	Water		
100 ml.	Coconut Milk or Evaporated Milk		
Optional			
1-2 no.	Straw Mushroom	Cube size	
½ no.	Tomato	Sliced	
2 no.	Spring Onion	Finely chopped	
2 no.	Sawtooth Coriander	Roughly Chopped	
4 no.	Bird's eye Chili		
2-4 no.	Chicken breast	Cube size	

Method of Work

1. Add every ingredient and chicken breast into the work except lime juice
2. Boil until tomato skins start to wrinkle and split
3. Add coconut milk
4. Turn off the gas and serve the soup into a bowl
5. Add lime juice

Presentation : Garnish with cilantro and spur chili

STIR-FRIED

Pad Thai

(Stir-fried rice noodle with shrimp)





Stir-fried rice noodle with shrimp

ผัดไทยกุ้งสด

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1 ½ tsp	Fish Sauce		<u>Preparation time :</u> 10 mins <u>Cooking time :</u> 10 mins
1 Tbsp	Coconut Sugar		
½ tsp	Chili Flake		
1 Tbsp	Roasted ground peanut		
1 Tbsp	Pickled cabbage		
1 Tbsp	Tamarind Paste		
1 no.	Egg (no.2)		
2 g.	Smashed Garlic		
20 g.	Firm tofu		
1-2 stalks	Garlic Chive	1-2 inches length	
25 g.	Bean sprout		
150 g.	Rice Noodle	Soaked	
3 Tbsp	Oil		
2-4 no.	Shrimp		
as needed	Water		

Method of Work

1.Heat oil then add garlic then stir fry until garlic becomes golden brown color
2.Add egg, stir fry until egg is cooked
3.Add meat, noodle and the rest of ingredients to the wok. Mix it well.
4.Add water, stir fry until meat and noodle are cooked

Presentation : Put shrimp on top

SALAD

SomTum
(Thai Papaya Salad)



YumTraKrai
(Spicy Lemongrass Salad)





Thai Papaya Salad

ส้มตำไทย

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8
1 no.	Green Papaya	Shredded	<u>Preparation time :</u> 10 mins
1 no.	Carrot	Shredded	
1 no.	Long bean	1 inch length	
4 no.	Thai Cherry tomato	Sliced	
As needed	Dried shrimp		<u>Cooking time :</u> 5 mins
As needed	Roasted peanut		
2-5 no.	Bird's eye chili		
2 Tbsp	Thai Garlic		
2 ½ Tbsp	Coconut sugar		
3 Tbsp	Fish sauce		
2 Tbsp	Tamarind paste		
3 halves	Lime juice		
	Lettuce	Garnishing	

Method of Work

1. Smash garlic and chili into the wooden mortar
2. Add long bean
3. Add fish sauce, palm sugar, tamarind paste, and lime juice until sugar is melted
4. Add papaya, carrot, cherry tomato, and mix it well
5. Add peanut and dried shrimp on top

Presentation : Served with lettuce



Spicy Lemongrass Salad

ยำตะไคร้

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
1-2 no.	Lemongrass	Thin Sliced	Preparation time : 10 mins Cooking time : 5 mins
1-2 no.	Coriander	Roughly Chopped	
2 no.	Shallot	Thin Sliced	
1 no.	Spring onion	Finely Chopped	
½ no.	Lime		
1-2 no.	Bird's eye chili		
1 Tbsp	Roasted peanut	Garnishing	
1 Tbsp	Coconut sugar		
1 ½tsp	Fish sauce		
20 g.	Minced chicken breast	Boiled	

Method of Work

1.Slice lemongrass into thin slices and repeat it again for the shallot
2.Finely chop spring onion then chop coriander roughly
3.Cut Chili
4.Mix ingredients above with minced chicken breast, squeeze lime in, then add seasoning and mix it well

Presentation : Garnish with coriander, chili and roasted peanut

CURRY

Gang Kiew Whan Gai
(Green Curry Chicken)



Gang Phed Gai
(Red Curry Chicken)



Gang Pa-Naeng
(Peanut Curry Chicken)



Gang Massaman
(Massaman Curry Chicken)





Green Curry Paste

พริกแกงเขียวหวาน

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8-10
100 g.	Green Spur Chili	Finely Chopped	Preparation time : 20 mins
1 g.	Kaffir lime rind		
15 g.	Galangal		
1-2 no.	Bird's eye chili		
15 g.	Lemongrass		
3-4 no.	Shallot		
2 g.	Thai Garlic		
5 g.	Coriander root		
1 g.	Turmeric		
Spices			
3 Tbsp	Coriander seed	Roasted	
1 tsp	Cumin Seed		
2 Tbsp	Black peppercorn		

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop
2. Ground spices into mortar until it becomes fine powder
3. Add the rest of ingredient, pound it well and make it like a paste

Presentation :



Green Curry Chicken

แกงเขียวหวานไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
2 Tbsp	Oil		
2 Tbsp	Green curry paste		<u>Preparation time :</u>
3 Tbsp	Coconut cream		
1-2 no.	Kaffir lime leaves		10 mins
1 no.	Eggplant (water drop eggplant)		
1-2 no.	Spur chili		<u>Cooking time :</u>
2 g.	Sweet basil		
2 g.	Finger ginger		10 mins
1 ½ Tbsp	Fish sauce		
1 ½ Tbsp	Sugar		
¼ tsp	Tamarind paste		
1 cup	Coconut milk		
50 g.	Chicken breast		
10 no.	Pea Eggplant		

Method of Work

1.Heat oil, add curry paste then add coconut cream into the wok
2.Add meat and fry the meat until color becomes 40% cooked
3.Add coconut milk and every ingredient except sweet basil, let it boil
4.Make sure the meat is 100% cooked
5.Turn the gas off, add sweet basil then mix it well

Presentation : Garnish with sweet basil and spur chili



Red Curry Paste

พริกแกงเผ็ด

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8-10
10 g.	Soaked Dried Spur Chili	Finely Chopped	Preparation time : 20 mins
1 g.	Kaffir lime rind		
15 g.	Galangal		
1-2 no.	Bird's eye chili		
15 g.	Lemongrass		
3-4 no.	Shallot		
2 g.	Thai Garlic		
5 g.	Coriander root		
Spices			
3 Tbsp	Coriander seed	Roasted	
1 tsp	Cumin Seed		
2 Tbsp	Black peppercorn		

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop
2. Ground spices into mortar until it becomes fine powder
3. Add the rest of ingredient, pound it well and make it like a paste

Presentation :



Red Curry Chicken

แกงเผ็ดไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
2 Tbsp	Oil		
2 Tbsp	Red curry paste		<u>Preparation time :</u>
3 Tbsp	Coconut cream		
1-2 no.	Kaffir lime leaves		10 mins
1 no.	Eggplant (water drop eggplant)		
2 pcs.	Carrot		<u>Cooking time :</u>
1-2 no.	Spur chili		10 mins
2 g.	Sweet basil		
2 g.	Finger ginger		
1 ½ Tbsp	Fish sauce		
1 ½ Tbsp	Sugar		
¼ tsp	Tamarind paste		
1 cup	Coconut milk		
50 g.	Chicken breast		

Method of Work

1.Heat oil, add curry paste then add coconut cream into the wok
2.Add meat and fry the meat until color becomes 40% cooked
3.Add coconut milk and every ingredient except sweet basil, let it boil
4.Make sure the meat is 100% cooked
5.Turn the gas off, add sweet basil then mix it well

Presentation : Garnish with sweet basil and spur chili



Red Curry Paste

พริกแกงเผ็ด

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8-10
10 g.	Soaked Dried Spur Chili	Finely Chopped	Preparation time : 20 mins
1 g.	Kaffir lime rind		
15 g.	Galangal		
1-2 no.	Bird's eye chili		
15 g.	Lemongrass		
3-4 no.	Shallot		
2 g.	Thai Garlic		
5 g.	Coriander root		
Spices			
3 Tbsp	Coriander seed	Roasted	
1 tsp	Cumin Seed		
2 Tbsp	Black peppercorn		

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop
2. Ground spices into mortar until it becomes fine powder
3. Add the rest of ingredient, pound it well and make it like a paste

Presentation :



Peanut Curry Chicken

แกงพะแนงไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion :
2 Tbsp	Oil		
1 Tbsp	Coconut cream		<u>Preparation time :</u>
2 Tbsp	Red curry paste		
1 cup	Coconut milk		10 mins
1 no.	Long Bean		
2 no.	Kaffir lime leaves	Chiffonade	<u>Cooking time :</u>
1 Tbsp	Roasted ground peanut		
1 Tbsp	Coconut sugar		10 mins
1 ½tsp	Fish sauce		
1 tsp	Tamarind Paste		
1 no.	Spur Chilli	Sliced	

Method of Work

1. Pre heat oil, add chicken breast and red curry paste into wok, fry until curry smells nice
2. Add long bean, coconut milk and seasoning into the wok
3. Make sure that chicken is cooked
4. Add Kaffir lime leaves on top

Presentation : Garnish with Kaffir lime leaves and spur chilli



Massaman Curry Paste

พริกแกงมัสมั่น

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 8-10
10 g.	Dried spur chili	Finely Chopped	Preparation time : 20 mins
1 g.	Kaffir lime rind		
15 g	Galangal		
2 no.	Bird's eye chili		
15 g.	Lemongrass		
4 no.	Shallot		
2 g.	Thai Garlic		
5 g.	Coriander roots		
Spices			
3 Tbsp	Coriander seeds	Roasted	
1 tsp	Cumin seeds		
2 Tbsp	Black peppercorns		
½ tsp	Cloves		

Method of Work

1. Roast seeds into a dry frying pan, fry it on maximum heat about 1 minute until the cumin seeds start to pop
2. Ground spices into mortar until it becomes fine powder
3. Add the rest of ingredient, pound it well and make it like a paste

Presentation :



Massaman Curry Chicken

แกงมัสมั่นไก่

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 1
2 Tbsp	Oil		
30 ml.	Coconut cream		<u>Preparation time :</u>
2 Tbsp	Massaman Curry Paste		
150 ml.	Coconut milk		10 mins
½ no.	Potato	Boiled, cube	
½ no.	Tomato	Cube	<u>Cooking time :</u>
5 g.	Roasted peanut		
2 no.	Dried bay leaves		10 mins
1 no.	Cinnamon stick		
2 no.	Cardamom seeds		
Seasoning			
1 Tbsp	Coconut sugar		
1 ½ tsp	Fish sauce		
1 tsp	Tamarind paste		
50 g.	Chicken breast	Cube	

Method of Work

1. Pre heat oil, add chicken breast and red curry paste into wok, fry until curry smells nice
2. Add Boiled potato, Tomato, Roasted peanut , Dried bay leaves, Cinnamon stick , Cardamom seeds, Coconut Milk, and seasoning into the wok
3. Make sure that chicken is cooked
4. Add tamarind paste

Presentation : Garnish with bay leaves an cinnamon sticks

Dessert

Kaw Niew Ma-Muang
(Sweet sticky rice and mango)





Sweet Sticky Rice and Mango

ข้าวเหนียวมะม่วง

Food Production Recipe Sheet

Qty.	Ingredient	Remark	Portion : 10
Sticky Rice			
500 g.	Sticky rice	Soaked 6 hours	Preparation time :
	Water		
Sweet Coconut Milk (to mix with sticky)			
230 ml.	Coconut Milk		A night and 1 hr
100 g.	Sugar		
2 tsp	Salt		Cooking time :
as needed	Pandan leaves		
Sweet Coconut Cream Sauce (to serve with sweet sticky rice and mango)			
230 ml.	Coconut Cream		10 mins
100 g.	Sugar		
2 tsp	Salt		
1 tsp	Tapioca Flour		
as needed	Pandan leaves		
Mango			
as needed	Nam Dok Mai Mango (100g./each)	Seedless	

Method of Work

Sticky Rice
1.Steam sticky rice for about 30 minutes, see the color is clearer
Sweet Coconut Milk (to mix with sticky)
1.Add coconut milk into sauce pan, turn on low-medium heat
2.Add sugar, salt and pandan leaves into it, boil until sugar is melted
3.Mix with steamed sticky rice then let it absorb sweet coconut milk for 30 minutes
Sweet Coconut Cream Sauce (to serve with sweet sticky rice and mango)
1.Add coconut milk into sauce pan
2.Add tapioca flour, mix it well then turn on low-medium heat
3.Add sugar, salt and pandan leaves into it, boil until sugar is melted
4.Let it cool down and serve it with sweet sticky rice and mango

Presentation : Add deep-fried yellow mungbean on top of sweet sticky rice,
Serve it with mango and sweet coconut cream sauce