

NAM PRIK ONG

(Northern Thai Minced Pork Chili Dip)

Ingredients

1 tbsp., red curry paste

50 g., minced pork

20 g., cherry tomatoes

1 tbsp., fish sauce

1 tsp., sugar

1 tsp., vegetable oil



How to cook

1. In a medium sized pan, add vegetable oil and red curry paste. Stir fry the paste over low heat until fragrant.
2. Add minced pork and cherry tomatoes and stir fry for 5 minutes over medium heat until the minced pork is cook through and cherry tomatoes are soft.
3. Seasoning with fish sauce and sugar. Remove from the heat and served with vegetables.

GAENG HUNG LAY

(Northern Thai Pork Belly Curry)

Ingredients

200g., pork neck

1 tbsp, red curry paste

1 tsp, Hung Lay power

50g., ginger

1 tbsp, tamarind concentrate

1 tbsp., palm sugar

1 tbsp., fish sauce

1 tbsp., roasted peanuts

½ tbsp., dark soy sauce (optional)

3 cups, water



How to cook

1. Chop pork neck into big chunks and thinly slice ginger.
2. In a medium sized pot, add 3 cups of water, Hung Lay curry paste, and chopped pork neck.
3. Let simmer over medium heat for 40 minutes until the pork neck is tender.
4. Season the curry with fish sauce, palm sugar, tamarind concentrate and dark soy sauce.
5. Add sliced ginger and roasted peanuts and simmer for 5 minutes. Remove from the heat.

RED CURRY PASTE

Ingredients

- 1-5 dried sweet chilies, seeded and soak
- 1-2 cloves garlic
- 1 medium size shallots, finely sliced
- 1 tbsp., lemongrass, finely sliced
- 1 tsp., galangal, thinly sliced
- 1 tsp., finger root (optional)
- ½ tsp., turmeric, sliced
- ½ tsp., kaffir lime rind
- ½ tsp., peppercorns
- ½ tsp., coriander seeds, roasted
- ½ tsp., cumin, roasted
- ½ tsp. salt
- 1 tsp., shrimp paste (optional)



Preparation

1. In a mortar, pound roasted dried spices (coriander seeds, peppercorn, and cumin) until finely ground.
2. Add the remaining ingredients except shrimp paste and pound until well combined.
3. Add shrimp paste and continue to pound until the mixture form a smooth and fine paste.

SAI UA

(Northern Thai Sausage)

Ingredients

300g., pork intestine

500 g., minced pork

3 tbsp., red curry paste

3 stems, spring onion

3 stems, coriander

3 leaves, kaffir lime leaf



How to cook

1. Thinly slice spring onion, coriander, and kaffir lime leaves.
2. In a mixing bowl, add minced pork, red curry paste, and sliced spring onion, coriander, and kaffir lime leaves. Knead until all ingredients are well combined.
3. Clean the pork intestine and stuff the pork mixture.
4. Grill the sausage on low heat for 45 minutes and poke lots of holes with a toothpick to prevent the sausage from breaking when cooking.
5. Remove from the heat and serve with sticky rice and fresh vegetables.

GAENG HUA PLEE/GAENG KHANUN

(Banana Blossom Curry/ Young Jackfruit Curry)

Ingredients

1 banana blossom/ young jackfruit

100 g., pork neck

1 tbsp, dried fish

4 tomatoes

3-5 stems, acacia

1 tbsp., red curry paste

2 cups, water

1 tbsp., fish sauce

1 tsp., sugar



How to cook

1. In a medium sized pot, add water to boil the pork neck over medium heat until fork tender.
2. Add red curry paste, acacia, tomatoes and banana blossom. Let simmer for 5 minutes.
3. Add dried fish and simmer for a minute. Remove from the heat.

KANOM JOK

(Stuffed Dough Pyramid)

Ingredients

150 g., glutinous rice flour

100 g., shredded young coconut

2 tbsp., palm sugar

150 ml., water

A pinch of salt

10-15 pieces, 5" x 7" Banana leaves

½ cup, vegetable oil for coating banana leaves



How to cook

1. In a medium size mixing bowl, add glutinous rice flour and gradually pouring in the water a little at a time and knead until the mixture is well combined and set aside. Be careful not to be too runny and not too viscous.
2. In a medium size pan, stir shredded young coconut, palm sugar and salt over low heat for 15 minutes until palm sugar dissolved and combine well with shredded coconut. Set aside until cool before molding. Mold it into a 1-inch ball.
3. Cut banana leaves into 5" x 5" pieces and coat with vegetable oil.
4. Mold the dough into a 1-inch flat round shape, put a filling ball in the middle and mold the dough into a ball shape to wrap the filling ball.
5. Hold the banana leaf to form a cone. Put the stuffed dough in the banana leaf and wrap in a pyramid shape.
6. Steam the dessert over high heat for about 30 minutes until the dessert is cooked and remove from the heat.

Thai Coconut Pancakes

(Kanom Krok)

Serve: 1

Ingredients

- 100g. Rice Flour
- 1 Tbsp. Glutinous Rice Flour
- 3 Tbsp. Sugar
- 200g. Warm Water
- 200g. Coconut Milk
- 3 Tbsp. Vegetable Oil (for greasing the pan)



Coconut Milk Topping

- 250g. Coconut Milk
- 1 Tbsp. Rice Flour
- ½ Tsp. Salt.

Instruction

1. Coconut Milk Batter: In a mixing bowl, combine rice flour, glutinous rice flour, warm water, coconut milk and sugar. Whisk until sugar is dissolved.
2. Coconut Milk Topping: In another mixing bowl, combine coconut milk, rice flour and salt. Whisk until salt is dissolved.
3. Heat the Coconut Pancake pan over high heat and brush the pan with cooking oil. (an Ebelskiver – Danish pancake pan or Takoyaki pan is a good substitute).
4. Add 1 Tbsp the coconut batter in each hole. Cover with the lid for 1-2 minutes.
5. When the outer layer is set, add ½ tbsp of coconut milk topping and additional topping, corn sweet potato or spring onion. Cover with the lid for a few minutes until the outer layer is crispy and golden brown. Remove from the heat.

Lanna Grilled Omelet

(Kai Pam)

Serve: 1

Ingredient

2 Eggs

1 Shallot

1 stem. Spring onion

Seasoning

1 Tsp. Soy sauce

1 Tsp. Fish sauce

How to Make Banana Leaf Boat

1. Wipe to clean the banana leaves and cut a banana leaf into 15*20 cm. (2 pieces)
2. Face the light side together.
3. Find the rectangle mold and place in the middle. Fold both sides of the corners and secure with a tooth pick.

How to Cook

1. Prepare the Toppings: Thinly slice the shallot and spring onion. Set aside for topping.
2. Prepare the Egg Mixture: Crack the eggs into a mixing bowl and add fish sauce and soy sauce to the bowl. Whisk the mixture until well combined and no visible egg whites remain.
3. Place the banana leaf boat on a charcoal stove and fill the banana leaf boat with the egg mixture, up to about 1/3 of the boat's height.
4. Sprinkle the sliced shallot and spring onion over the top.
5. Cook over low heat for 10-15 minutes, or until the egg is cooked through.

The smoky char from the charcoal and the aromatic essence of the banana leaf boat make this dish unique.