

*CulinAerie Presents:*  
**Thai Brunch**



with Instructor  
**Pimnuch (Preme) Panma**

*June 8, 2019*

## Crispy Shrimp Toast (*Kanom Pung Nha Goong*)

Serves 2

### Ingredients

3 slices of white bread  
250 g mashed shrimps  
1/4 teaspoon salt  
1 tablespoon AP flour

### Instructions

1. Slice each piece of bread into 4 pieces. Toast in the oven at 200F for 20 minutes.
2. Mix mashed shrimps with the rest of the ingredients in a bowl.
3. Knead the mixture for about 3 minutes.
4. Place about 1 tablespoon of the shrimp mixture on top of toasted bread. Garnish with cilantro.
5. Fry in 350F oil for about 3 minutes or golden brown. Set to cool on mesh wire rack. Serve with cucumber relish.

## Cucumber Relish (*Ajad*)

Serves 2

### Ingredients

2 tablespoons water  
2 tablespoons white vinegar  
2 tablespoons sugar  
1 Thai chili, sliced  
1 tablespoon red onion, cubed  
2 tablespoons cucumber, sliced  
Cilantro to garnish

### Instructions

1. Dissolve the sugar in water and vinegar in a microwave for 30 secs on high.
2. Add sliced chili, cucumber and red onion, and top with cilantro leaves to garnish.

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Pimnuch.Panma@gmail.com

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# Egg Custard with Shitake Mushroom (*Kai Tun Hed Goong*)

Serves: 2

## Ingredients

2 large eggs, beaten  
2 large dried shitake mushrooms,  
soaked and sliced  
  
1/4 cup water  
  
2 tablespoons whole milk  
1 tablespoon soy sauce  
2 prawns, peeled and deveined

## Instructions

1. Submerge dried mushrooms in water for 10 minutes until soft.
2. Remove the soften mushrooms. Squeeze out any liquid, and slice thinly.
3. Combine 1/4 cup of water, soy sauce, milk and eggs in a mixing bowl until well incorporated.
4. Devi up evenly into 2 ramekins, then steam for 5 minutes, then add sliced mushrooms and prawns. Continue steaming for another 5 minutes.

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[Pinnuch.Panma@gmail.com](mailto:Pinnuch.Panma@gmail.com)

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## White Jasmine Rice (*Kao Suay, Kao Hom Mali*)

### Ingredients

1 cups Jasmine rice 1.25 cups water

### Instructions

1. In a coriander, rinse the rice under running water until the water become clear.
2. Place in the pot with water, even out the rice.
3. Bring to a boil. Then reduce the heat to low.
4. Let simmered for 17-20 minutes.

## Thai Coffee (*Gafay*)

Serves 2

### Ingredients

2 cups dark roast drip coffee  
4 tablespoons sweetened condensed milk  
A splash of half and half  
Optional if iced: 2 teaspoons dark brown sugar

## Mango Mimosa

1/4:1:1, Mango Puree: Orange Juice:

Cava

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## Basil Stir-Fry with Beef (*Kaprow Beef*)

Serves: 2

### Ingredients

10 oz. top blade chuck or sirloin, sliced to 1/2 " thick  
1/2 yellow onion, sliced lengthwise 3  
Thai chilis, bruised  
  
5 cloves garlic, minced  
1 oz. Thai basil leaves  
1/2 tablespoon black soy sauce  
2 tablespoons soy sauce  
1 tablespoons fish sauce  
2 tablespoons canola or vegetable oil  
Salt to taste

### Instructions

1. Heat up a medium sized sauté pan or a wok over a medium heat.
2. Add oil, then minced garlic and chili. Cook for 30 seconds.
3. Add sliced beef, then cook for 1 minute. Add soy sauce, black soy sauce and a pinch of salt.
4. Add sliced onion, cook for 1 minute. Then turn up the heat to high and add fish sauce.
4. Fold in Thai basil leaves. Turn off the heat.

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