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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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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

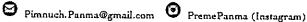
- Submerge dried mushrooms in water for 10 minutes until soft.
- 2. Remove the soften mushrooms. Squeeze out any liquid, and slice thinly.
- 3. Combine 1/4 cup of water, soy sauce, milk and eggs in a mixing bowl until well incorporated.
- 4. Devi up evenly into 2 ramekins, then steam for 5 minutes, then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

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White Jasmine Rice (Kao Suay, Kao Hom Mali)

Ingredients

l 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

5 cloves garlic, minced

Thai chilis, bruised

l 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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