

KRUNG THEP

▪ ผู้เชี่ยวชาญด้านย่าง ▪

PAD THAI *RECIPE* (serves 2)

INGREDIENTS

150ml Krung Thep Pad Thai sauce

40ml Prawn Oil

2 handfuls Pad Thai Rice Noodles or Sen Lek
(pre-soaked to soften)

100g Fresh Prawns or Sliced Chicken Breast

50g Garlic Chives
(cut to 1 inch length)

50g Bean Sprouts

50g Yellow Bean Curd (sliced)

20g Dried Shrimps

30g Peanuts (roasted and roughly chopped)

15g Sweet Preserved Radish
(minced)

1 Large Shallot (finely diced)

1 Egg

½ Lime

1 pinch Salt

1 pinch Chili Powder (optional)

1 dash Vinegar

METHOD

- Heat a tempered wok over medium or low heat, add the oil then the shallots and salt. Fry until fragrant and beginning to colour.
- Add the fresh prawns or chicken, and once they are almost cooked, add the radish, dried shrimps and bean curd. Continue to fry till fragrant. It might be necessary to add some more oil.
- Turn down the heat a little and then add the noodles. Toss and make sure they are coated with the oil. Add water as necessary while stirring, to cook the noodles.
- Pour in ½ of Pad Thai sauce, stirring continuously. The sauce must be almost absorbed before adding the next ¼.
- Add a dash of vinegar and a pinch of chilli powder (optional). Keep stirring before adding the final ¼ of sauce. Simmer for a moment and add the bean sprouts, chives and peanuts. Stir for a moment then push the noodles to the back of the wok.
- Now add the egg in the space in the front of the wok and allow to cook. Fold the noodles over the egg, fold once more, then serve.
- To plate, sprinkle the noodles with the extra bean sprouts, and serve with lime wedge & chili powder on the side.