

INTERMEDIATE THAI COOKING COURSE

2 WEEKS

**Learn Thai dishes, Thai teas, Dips & Sauces, Curry Pastes,
Street Foods, Noodles, Vegetarian & Contemporary dishes**

Week 1

MONDAY (11)

- Chicken corn fritter + dipping sauce (prepare) (Tod Mun Khao Pod Gai)
- Hot & sour tamarind curry with fish & vegetables (Gaeng Som Pla Pak Ruam)
- Spicy shrimp salad with lemongrass (Plah Goong)
- Stir fried young green chilies with chicken (Gai Phad Prik Orn)
- Bananas in sweet coconut milk (Kluay Bod Chi)

TUESDAY (12)

- Tom yum flavored spring rolls + dipping sauce (prepare) (Por Pia Tom Yum)
- Seafood satay + spicy seafood dip (prepare) (Satay Talay)
- Mackerel in chili fish sauce (Pla In-C Tord Nahm Pla)
- Vegetables in hot curry soup (Gaeng Leang Pak Ruam)
- Thai tea drinks—Lemongrass, Ginger, Roselle, Siam Granita

WEDNESDAY (13)—NOODLES DAY

- Boat noodles with pork (Kway Teow Rua Moo)—1/2 day
- Egg noodles, wonton & BBQ pork (Baah Mi Kieaw Moo Dang)—1/2 day

THURSDAY (14)

- Fried prawn on toast (Kanom Pang Na Goong)
- Northern dip with vegetables (Nahm Prik Ong)
- Stir fried Chinese cabbage with shrimp (Pak Kard Khao Look Chin Goong)
- Baked seafood & rice in clay pot (Khao Ob Talay)
- Three colored dough with caramel rice krispies (Kanom Niew)

FRIDAY(15)-CONTEMPORARY DAY

- Crispy pancake roll with crab meat (Kanom Beang Na Poo)
- Spaghetti with chicken in coconut cream sauce (Spaghetti Tom Kha Gai)
- Massaman curry with beef and mashed potatoes (Goong Massaman Nua Man Bod)
- Deep fried prawn & herbs salad in taro basket (Goong Thod Katong Pheuak)
- Coconut cream on purple sweet potato (Mun Cheaum)

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Week 2

MONDAY (16)-STREET FOODS

- Stewed pork leg + chili vinegar dip (Khao Kha Moo)—1/2 day
- Chicken & rice + soybean paste dip (Khao Man Gai)—1/2 day

TUESDAY (17)

- Cucumber salad with boiled egg and prawn (Yum Tang Gwa Goong Sod))
- Hot & sour tamarind chicken soup (Tom Yum Kai Nahm Sai)
- Stir fried blue crab with curry powder (Poo Phad Pong Karee)
- Grilled seafood souffle wrapped with banana leaf (Hormok Talay Ping)
- Thai sweet sticky rice (Khao Niew Gael)

WEDNESDAY (18)

- Southern style yellow curry paste (prepare) (Naam Prik Gaeng Kua)
- Southern style yellow curry with crab meat & wild betel leaf (Gaeng Kua Poo)
- Grilled pork sirloin with lemongrass (Moo Yang Takrai)
- Stir fried tofu with minced pork & shitake mushroom (Tofu Phad Moo Sab Hedhom)
- Stir fried rice vermicelli with tamarind sauce + soybean dip (prepare) (Mee Krati)

THURSDAY(19)-VEGETARIAN DAY

- Panang vegetarian curry paste (prepare) (Nam Prik Gaeng Panang)
- Panang curry with tofu & vegetables (Panang Tofu Pak Ruam)
- Hot & sour mushroom soup (Tom Yum Hed)

- Spicy tofu salad (Laab Tofu)
- Fresh spring rolls + spicy chili dip (prepare) (Por Pia Sod)
- Stir fried tofu with cashew nuts (Tofu Pad Med Ma-Muang)

FRIDAY (20)

- Egg sheet roll with minced shrimp & pork (Kalawek Sod Sai)
- Stir fried dried curry with crispy fish (Phad Prik Khing Pla Foo))
- Prawn crispy wonton in mushroom gravy (Rad Na Kieaw Krob)
- Steamed rice flour flowers scented with custard pudding (Kanom Nam Dokmai Sangkaya)