

PAD SI EW & THAI DESSERT

Chicken Pad Si Ew

Ingredient

1 lb Chinese broccoli
1 tablespoon Dark Soy Sauce
1 egg
1 lb Fresh Flat Rice Noodles
2 cloves chopped garlic
2 tablespoons Light Soy Sauce
1/2 cup thinly sliced pork
1 tablespoon sugar



If your fresh flat rice noodles are not pre-cut, cut them into strips of 3/4 inch wide. If your fresh noodles came out from the refrigerator, heat them up in the microwave first. Cut Chinese broccoli into 2 inch long pieces. Halve the stems lengthwise because thick stems take longer to cook. You are going to want to cook them at the same time.

Heat a wok to high heat and then add 2 tablespoons of oil. Drop in the chopped garlic and stir. Add the sliced pork. Stir to cook the pork. When the pork is somewhat cooked or turned from pink to light brown, add rice noodles. Stir to break up the noodles. Add light and dark soy sauce and sugar.

Stir to mix the seasonings into the noodles and pork. Open a spot in the middle of the pan, and drop the egg in. Scramble the egg until it is almost all cooked (not watery any more). Fold in the noodles and mix them all. Add the Chinese broccoli, stems first. I usually add half of the Chinese broccoli and stir until it wilts and then add the rest. But if you have room in your wok, you can cook all the Chinese broccoli at once. As soon as the Chinese broccoli is cooked, turn off the heat.

Put on a serving plate and sprinkle white pepper on top. Serve with the usual noodles condiments; sugar, fish sauce, vinegar and dried ground chili pepper. I usually like mine with ground chili peppers and vinegar.

Citation: <http://www.thaitable.com/thai/recipe/pad-see-ew>

Stuffed Crescents with Mung Bean Filling (Kha Nom Thua Paeb)

INGREDIENTS:

1/2 Cup mung bean
1/2 Cup shredded/grated coconut
1 Cup glutinous rice flour
1 Tbsp roaster sesame seeds
2 Tbsp sugar
2-3 Pinch of salt
Food coloring



Remove the Bad Seeds, wash and soak in hot water for 1 hour or overnight. Drain water and steam until cooked though or boiling in water till cooked.

Mix salt and shredded/grated coconut together then bring to steam for 5 minutes so the coconut will keep for a long time or you don't need to steam and set aside.

Mix glutinous rice flour with the hot water and knead until the flour is smooth. Separate the dough into 3 parts. Use a different color for each part of the dough to make the dessert colorful. Knead the dough so the color is even on all three parts.

Divide the dough and roll the dough into a small ball about 1/4 inch thick. Cover with a damp white towel to make the dough not dry. While you roll the dough start to boil the water.

When the water is hot, add the small color dough balls into the water you can see when the balls are cooked the balls will starts to float. Then add them into the coconut that you set aside.

Flatten the dough with a bottom of a cup and stretch, add the mung beans into the center of the dough, fold in half, and seal the ends. After you seal all, add 2-3 tbsp of mung bean then mix together. Remove to a serving plate.

In a small bowl mix sesame seeds with sugar together. Remove to serving plate.

Citation: <http://cafechilithai.com/>