



nimitr



Kitchen's Secret Cooking Class

FLAVOURFUL AUTHENTIC THAI CUISINE RECIPE

Indulge in the art of authentic Thai cuisine with our flavourful cooking class. Learn to create iconic dishes like Tom Yum Goong and Green Curry, mastering the balance of sweet, sour, spicy, and savoury flavours. Our expert chefs will guide you through traditional techniques and secret ingredients for an unforgettable culinary experience.

Thai Local Ingredients



CHILI

Perhaps the most famous ingredient in Thai cuisine is the small fresh chili, known as prik kee noo, literally “mouse dropping chili”. is most often used to make nahm prik, a spicy condiment or soups like Tom Yum Goong, a popular lemon-flavoured hot and sour shrimp soup.



COCONUT MILK

Coconut milk is the base of Thai curries. To make the curry sauce, the coconut milk is first cooked over fairly high heat to break down the milk and cream and allow the oil to separate.



CORIANDER

Coriander has been used in cooking for centuries. The leaves seeds and even roots can be used, and have independent flavours and uses. Coriander seeds and leaves have a mild lemony flavour.

The leaves are also used to garnish and flavour a number of dishes.



GINGER

Ginger produces a hot, fragrant kitchen spice. Young ginger is juicy and fleshy with a very mild taste. Mature ginger roots are fibrous and nearly dry. Many South Asian cuisines for flavouring dishes such as seafood or meat and vegetarian cuisine.



GARLIC

Besides being used cooked or fried for most of the Thai dishes, garlic is used raw in many dips and salad dressings. It is also served raw on the side with several Thai dishes.



GROUND PEPPER

White pepper has a milder, more delicate flavour than black pepper, and is useful for adding a peppery flavour to light-coloured sauces and soup without adding black colour.



LEMONGRASS

This aromatic citrus-flavoured tropical grass is a must for homemade Thai curry paste and many other popular Thai dishes.



KAFFIR LIME LEAF

The kaffir lime leaf is a wonderful aromatic addition to soups like Tom Yum. Also added to Thai stir fry, curry and salads - the results are fragrant and exotic.



LIME

They are similar to lemons but generally smaller and have a fresher taste and a more aromatic smell. The whole of the plant is used for culinary purposes i.e. the juice, skin (pericarp), pulp in some cases the leaves and the fruits are usually picked and used when unripe.



RED SHALLOT

The foundation of sour curry paste is the shallot or small red onion. Also it is often sliced thin to garnish salads like beef salad.

Yum Bai Cha-Kam Thai Wagyu Beef



INGREDIENTS:

120 gr	Thai wagyu beef
1 tsp	Spring onion
1 tsp	Shite turmeric
1 tsp	Green bird chili
1 tsp	Shallot
1 tsp	Fried shallot
1/2 pcs	Duck egg
50 g	Cha-kam leaves

DRESSING RECIPE:

1 tbsp	Coriander root
1 tbsp	Red bird's eye chili
1 tbsp	Green bird's eye chili
3 tbsp	Garlic
1 tbsp	Lemongrass
1 tsp	Palm sugar
2 tbsp	Fish sauce
4 tbsp	Coconut milk

PREPARATION METHODS:

1. Marinate the beef with salt and pepper.
2. Grill the beef until medium cooked.
3. Blanch cha-kam leaves, then put them into cold water and strain to dry.
4. To make the dressing, blend bird's eye chili, red chili, coriander roots, garlic, fish sauce, and palm sugar together according to the recipe. Then mix with roasted chili paste and coconut milk.
5. Put the cha-kam leaves in a bowl, then add shallots, chili, turmeric, roasted coconut, and coriander roots. Mix well, then add the prepared dressing.
6. Boil duck eggs for 6 minutes until they are half-boiled.
7. Slice the beef and place it on a plate. Then, place the cha-kam salad on top of the beef and add the halved boiled eggs. Garnish and serve.

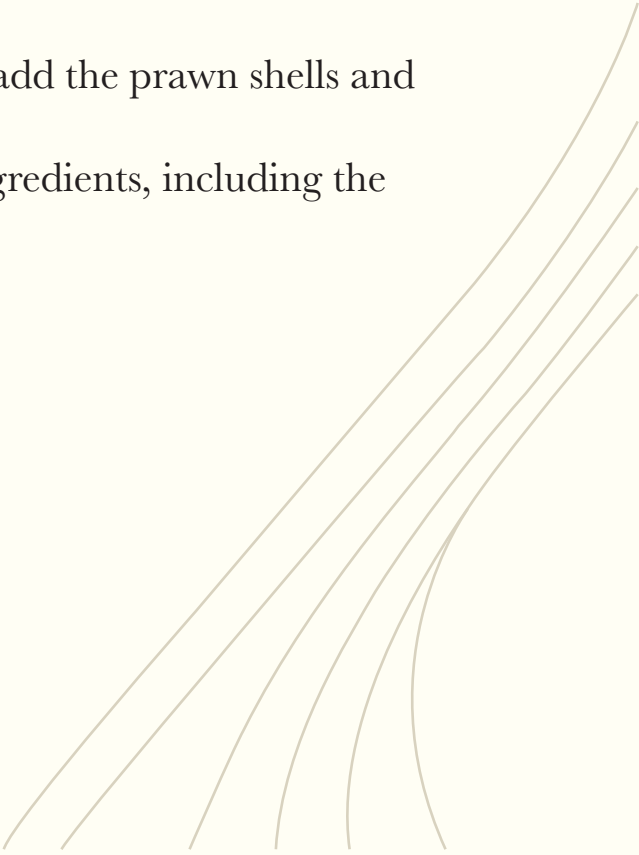
Tom Yum Goong



INGREDIENTS:

100 g	Tiger prawns
300 ml	Chicken stock
½ tsp	Kaffir lime leaves
1 tsp	Lemongrass
1 tsp	Spring onion
1 tsp	Galangal
20 g	Mushroom
1 tsp	Shallot
15 g	Roasted chili paste
2 tsp	Fish sauce
2 tsp	Lime juice
2 pcs	Cherry tomato
1 tsp	Saw coriander leaves
1 tsp	Coriander leaves
1 pcs	Bird's eye chili green
1 pcs	Bird's eye chili red
4 tbsp	Condensed milk
1 tsp	Sugar

PREPARATION METHODS:

1. Clean the prawns, removing the shells and heads, and set them aside for the stock.
 2. In a pot, bring chicken stock to a boil, then add the prawn shells and heads.
 3. Once the chicken stock is boiling, add all ingredients, including the prawns and seasonings, to taste.
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Gaeng Kiew Waan Moo Yang



INGREDIENTS:

120 g.	Grilled pork neck
½ cup	Chicken stock
2 cup	Coconut milk
2 tsp	Green curry paste
1 tsp	Vegetable oil
1 tsp	Kaffir lime leaves
2 g	Sweet basil leaves
5 g	Red chili
80 g	Round eggplants
50 g	Baby eggplants
1tbsp	Fish sauce
1tsp	Palm sugar

GREEN CURRY PASTE RECIPE:

1 tbsp	Coriander seeds
1 tsp	Cumin seeds
15 psc	Green chilies
3 tbsp	Finely chopped shallot
1 tbsp	Finely chopped garlic
1 tsp	Finely sliced galangal
1 tbsp	Finely sliced lemon grass
½ tsp	Finely chopped kaffir lime rind
1 tsp	Finely chopped coriander root
5 psc	Black peppercorn
1 tsp	Salt
1 tsp	Shrimp paste

PREPARATION METHODS:

1. Stir green curry paste with oil in a pot, then add coconut milk and chicken stock to simmer.
2. Reheat the pan and grill the pork neck until cooked.
3. Add round eggplants, baby eggplants, and basil to the pot.
4. Add seasoning and adjust to taste.
5. Top with sliced grilled pork neck, garnish with coconut milk and tomatoes.

HOW TO MAKE GREEN CURRY PASTE:

1. Dry-fry coriander and cumin seeds in a pan over low heat for about 5 minutes.
2. Then, grind them into a powder.
3. Put the rest of the ingredients into a blender and blend until well mixed, or use a mortar and pestle.
4. Add the ground spice mixture.

Kao Phad Naem



INGREDIENTS:

300 g	Cooked rice
5 g	Garlic, finely chopped
1 piece	Egg
2 pieces	Betel leaves
1 tsp	Ginger brunoises
2 g	Sliced lemon grass
2 g	Spring onion
1 g	Saw coriander leaves
1 g	Coriander leaves
1 pcs	Bird's eye chili
1 tsp	Lime juice
1 pinch	Kafir lime leaves
1 piece	Fermented pork sausage

STIR-FRY SEASONING :

1 tbps	Soy sauce
1/2 tsp	Sugar
1/2 tsp	Salt and pepper

PREPARATION METHODS:

1. Place 2 tbsp of oil in a pan over medium to high heat.
2. Add the garlic and lemongrass, and stir-fry for 3-4 seconds to release their fragrance.
3. Add the egg, stirring well until cooked, then add the fermented pork sausage.
4. Add the rice to the pan, followed by the remaining ingredients (betel leaves, lime, saw coriander, coriander, spring onion, and chili). Stir-fry for 1-2 minutes, adding more stock if needed.
5. Drizzle the soy sauce mixture over the rice and gently stir-fry to combine over medium-high to high heat for about 3-4 minutes.
6. Remove from heat. Taste and adjust for salt or flavour, adding a few shakes of salt or a little more soy sauce if needed.
7. To serve, scoop the rice onto a serving platter and top with fried chili and crispy kaffir lime leaf.

Kanom Peak Poon



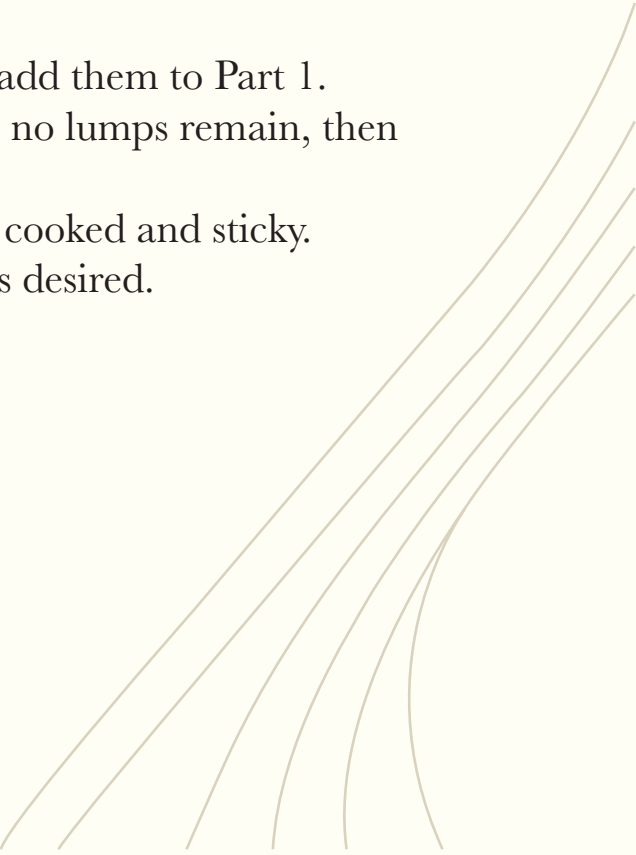


INGREDIENTS:

100 g
30 g
30 g
150 g
60 g
6 g
150 g
300 g
150 g

Rice flour
Tapioca flour
Arrowroot flour
Palm sugar
Granulated sugar
Charcoal powder
Pandan juice
Coconut milk
Clear lime water

PREPARATION METHODS:

1. Mix pandan juice, coconut milk, and clear lime water together as Part 1.
 2. Add granulated sugar and palm sugar to Part 1, then heat and stir until the sugar dissolves and the mixture is warm.
 3. Combine all dry ingredients, mix well, then add them to Part 1.
 4. Use a hand mixer to blend until smooth and no lumps remain, then strain once.
 5. Cook the strained mixture until the starch is cooked and sticky.
 6. Press the cooked sticky mixture into molds as desired.
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