



S A V O U R TM
C O O K I N G S C H O O L

A Taste of Thailand with Chef Max Loh

Menu

Tom Yum Soup

Green Chicken and Coconut Curry

Pandan Jasmine Rice

Khanom Tuay (steamed coconut milk pudding)

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COOKING SCHOOL

Tom Yum Soup (serves 3)

- 1.5 ml chicken stock/Knorr
- 1.5 lemongrass stick
- 3 Chillies
- 4.5 Slices of ginger/galangal
- 6 Cloves garlic
- 3 Kaffir lime leaf
- $\frac{3}{4}$ Onion
- $\frac{3}{4}$ Tomato
- 1.5 T Soybean chilli paste
- 1 Handful of coriander+ root
- 1.5 T Fish sauce
- 1.5 teaspoon Salt
- 2 Limes/lemons or juice in a packet

Method:

1. Combine all ingredients in a saucepan, except for limes/lemons.
2. Bring to boil and simmer for at least 20 minutes.
3. Squeeze in citrus juice at end and add chopped fresh coriander

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COOKING SCHOOL

Green Chicken Curry (serves 3)

¾ can Coconut cream Aroy-D
3 T Green curry paste
1.5 Green chilli
100 g Chicken breast
¾ cup peas
1.5 Kaffir lime leaf
Handful Thai sweet basil
5 teaspoons sugar
¾ T Fish sauce (to taste)

Method:

1. Reduce and cook out half of the amount of coconut cream in a saucepan, medium heat, until separated. Add in curry paste and cook out until aromatic.
2. Add in chicken, lime leaf and chili, rest of the coconut cream. Water if needed.
3. Cook out until chicken is tender and desired thickness. Add in seasoning and basil at end.

Jasmine Rice (serves 3)

1.5 cup rice
3 cups water
1 pc pandan
Pinch salt

Method:

1. Wash rice until clear, place into a saucepan with water, pandan leaf and pinch of salt.
2. Bring to boil and simmer for 15 minutes on low heat.
3. Let sit for 5 minutes off heat at end to cool down and finish cooking.

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COOKING SCHOOL

Khanom Tuay (steamed coconut milk pudding) Makes 2 medium ramekins

Pandan Base:

30 g Rice flour

½ T Tapioca flour

60 g Palm sugar

100 g Coconut milk

100 g Pandan water/essence

¼ t Salt

Coconut milk top:

190 g Coconut milk

1 T Rice flour

1 T Sugar

¼ t Salt

Method:

1. For the base, heat up pandan water and dissolve palm sugar in it.
2. Once dissolved, cool down, add in coconut milk and salt.
3. In another bowl, combine tapioca and rice flour, slowly incorporate liquid into dry, mix well and strain into a jug.
4. Steam this base in ramekin for at least 10 minutes or until set.
5. For top: Dissolve sugar and salt into coconut milk, stir until dissolved. Mix completely into the rice flour and mix well.
6. Strain into a jug, pour over top of set Pandan base and steam for another 10 minutes or until set. Leave to cool to room temp to eat.

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