

## 1. Pappé moo (stir-fried pork with red curry)

### 【Ingredients】 for 4 dishes

Pork (loose block) 500g  
(sliced into 3~5mm- thick pieces)  
Red curry paste 1 bag (50g)  
Water 300mL  
Chinese key 100g (remove the lumps and wash, cut into 5-6mm- thick diagonally)  
Kaffir lime leaves 24  
(remove the veins and tear them in half)  
Bell pepper 1 (remove seeds and cut vertically) Fresh peppercorns 2 bunches (cut in half)  
Coconut milk 125mL  
(put it into a pot and mix until get smooth and warm)  
Thai basil leaves as appropriate  
<Seasoning>  
Thai soy sauce 1 tablespoon  
Nampula 1/2 teaspoon  
Sugar 1 heaped tablespoon  
Salad oil 1 and 1/2 tablespoons  
Jasmine rice appropriate amount



### [How to make]

- ① Put salad oil (1 and 1/2 tablespoons) in a frying pan. When it heats up, add red curry paste 1 bag (50g) and stir-fry. Once fragrant, add the pork and stir-fry over medium heat. Once the meat is cooked, add water (300mL) and bring to a simmer.
- ② Add Thai soy sauce (1 tablespoon), Nampula (1/2 teaspoon), and sugar (1 heaped tablespoon).
- ③ Add the Chinese key, paprika, and kaffir lime leaves and stir-fry. When the paprika becomes soft, add the peppercorns.
- ④ When the aroma comes out, add the warmed coconut milk.
- ⑤ Add Thai basil and turn off the heat.

⑥ Serve with jasmine rice.

## 2. Taco (green tapioca sweets)

### 【Ingredients】 for 4 dishes

#### <Tapioca>

Green tapioca 100g  
(quickly wash with water) drain in a colander

Water 400mL

Sugar 80g

Corn 30g

#### <Coconut milk sauce>

Coconut milk 500ml

Sugar 60g

Salt a pinch

Rice flour 2 heaped tablespoons

Tapioca flour 2 heaped teaspoons

Corn 12 grains




### [How to make]

#### <Tapioca>

- ① Pour water (400mL) into a pot, and when it boils, add green tapioca. Mix well with a wooden spoon to avoid clumping.
- ② Once the tapioca is boiled, add sugar (80g) and corn and let it cool. Put it in a cup.

#### <Coconut milk sauce>


- ① Add rice flour (2 heaped tablespoons), tapioca flour (2 heaped teaspoons), salt (pinch), sugar (60g), and coconut milk (500mL) and heat over medium heat. Stir until thickened.
- ② Pour over the tapioca.
- ③ Decorate with 3 pieces of corn each.

 About Thailand

Bordering Cambodia to the east, Myanmar to the west, Malaysia to the south, and Laos to the north, Thailand is located from the center of the Indochina Peninsula to the northern half of the Malay Peninsula. Broadly divided into five regions, the northern part is mountainous, the northeastern part is the Khorat Plateau with an average altitude of approximately 200m, the central part is the capital Bangkok and the rich flatlands of the rice-growing region, and the eastern part has beautiful nature such as the Gulf of Thailand. In the south, there are world-famous beach resorts.

Historically, after being ruled by various dynasties such as Sukhothai and Ayutthaya, it was threatened with occupation by Western countries, but remained an independent nation. The official name of the country was "Kingdom of Thailand", and until the first half of the 20th century it was called "Siam", but in 1939 it was changed to "Thailand". Thai cuisine uses a lot of spices, aromatic vegetables and herbs. The "Pappe Moo" that we will be introducing this time also uses ingredients unique to Thai cuisine, such as gasai, kaffir lime leaves, and fresh peppercorns. In addition, it is characterized by a seasoning that combines spiciness, sourness, and sweetness, and the ingredients and spices differ depending on the region.



 About Chiang Rai and Northern Thai Cuisine

Chiang Rai, the northernmost region of Thailand, was the first capital of the Lan Na dynasty that ruled northern Thailand, and the unique "Lan Na culture" of northern Thailand has been nurtured in various fields such as architecture, crafts, and cuisine. Northern Thai cuisine is a cuisine unique to the northern part of the country, which is rich in nature, and you can enjoy seasonal ingredients such as

wild vegetables and freshwater fish in addition to meat and vegetables. Northern Thai cuisine differs from other regions in that it lacks sweetness and sourness, but instead adds bitterness, resulting in a rich flavor. One of the traditional meals is



“Kantok”. This is a special dish served at celebrations and festivals such as weddings. Plates with various dishes such as green chili dip “nam prik nung”, fried pork skin “cape moo”, and herb-rich

sausage “sai ua” are placed on a round plate, and served with khao niao (glutinous rice), the staple food of northern Thailand.