

Create your own flavours of Thailand



KHAO SOI



Northern Thai

เหนือ

Khao Soi

Serves: 4

KHAO SOI IS A CREAMY, CURRY NOODLE DISH THAT ORIGINATES FROM THE NORTHERN REGION OF THAILAND.

MAKING THIS DISH

For the curry paste, pound all the Khao Soi paste ingredients together in a mortar until the mixture turns into smooth paste.

Transfer the curry paste into a mixing bowl and marinate the chicken for 30 minutes.

In a deep pot, heat some oil on medium heat add the marinated chicken and sauté for 3 minutes. Add coconut milk, palm sugar and simmer for 30 minutes.

While simmering - get your first half of flat egg noodles, boil a pot of water and add noodles. Cook until tender, then drain and set aside. With your other half of egg noodles, shallow fry other half until crispy and golden.

To serve, place cooked noodles in a bowl, top with curry sauce, garnish with sliced red onions, lime, coriander, and bean sprouts and crispy egg noodles.

WHAT YOU'LL NEED

- 4 cups flat egg noodles divided in two parts
- 1 cup sliced chicken
- 4 cups coconut milk
- 1/2 cup preserved cabbage
- 1/3 cup red onion, cut into small cubes
- 1/3 cup dried chillies
- 1 tbs palm sugar

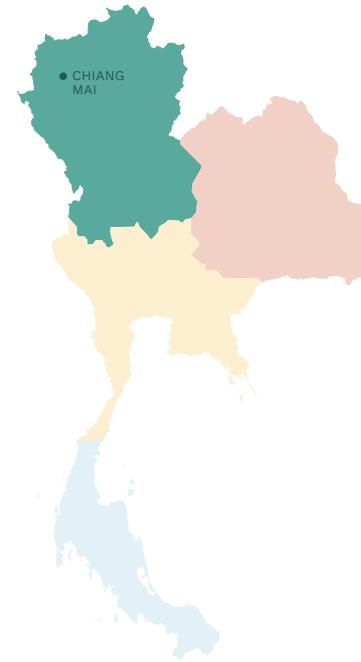
FOR KHAO SOI PASTE

- 1 tbs coriander root (chopped)
- 1 tbs ginger (peeled, chopped)
- 2 tbs red shallot (peeled, chopped)
- 1 tbs fresh turmeric (chopped)
- ½ cardamom pod
- 2 tbs chilli paste
- ½ tsp salt

TO SERVE

- Sliced red onion,
- Lime (cut into quarters)
- Chopped coriander, and
- Bean sprouts

NORTHERN THAILAND



THINGS TO SEE AND DO

Wat Phra That Doi Suthep (one of Thailand's most sacred and most beautiful temples)

Chiang Mai Old City (for ancient temples, shopping and dining)

Nimman Quarter (for art galleries, dining and shopping)

Warorot Market (for local cuisine and handicraft shopping)

Drinking coffee (Chiang Mai is known as Thailand's coffee capital.)

Doi Inthanon National Park (Thailand's tallest peak at 2,565m above sea level)

Chiang Mai Walking Streets (for shopping and dining, weekends only)

Trekking (Doi Inthanon, Doi Ang Khang, Huai Nam Dang National Park and Chiang Dao Wildlife Sanctuary)



CHIANG MAI

Besides centuries - old temples in the Old City and mountains featuring many waterfalls, caves and hilltribe villages, Chiang Mai is a paradise for shoppers and food lovers. With such a diverse range of attractions, activities for tourists and selection of dining and accommodation options, Chiang Mai is a place where both backpackers and luxury tourists can enjoy.

TRAVEL TIPS

Located over 1,000m above sea level, Wat Phra That Doi Suthep is not only the most sacred temple in Chiang Mai, but also the best viewpoint overlooking Chiang Mai town.

The twin pagodas near the top of Doi Inthanon offers stunning mountain views.

Chiang Mai town has good public transports e.g. the red pick - up truck (Songtaew or Rot Daeng), Smart Bus, Tuk Tuk, motorbike with side car, Grab, Uber, etc. There are also plenty of bicycles for rent. Some accommodation even offers free bicycles for their guests.

Chiang Mai Old City is best explored on foot. (Wat Chedi Luang, Wat Phan Tao, Wat Phra Singh and Wat Lok Moli are the highlights.)

The best places to shop souvenirs and handicrafts are Wualai Walking Street on Saturday night and Tha Pae Walking Street in the Old City on Sunday night.

EACH OF THE FOUR DIFFERENT REGIONS OF THAILAND HAS THEIR OWN UNIQUE STYLE OF COOKING AND TASTES.

Every 10 days we will be showing you how to cook a different Thai dish from each of the 4 regions in Thailand, using ingredients you can find in Australia.

We have recipes from all regions to collect, make at home and share with your family and friends.

Remember there are more recipes and Thai cooking ideas on our website.

For more information, visit amazingthailand.com.au

