

RECIPE: Pad Thai

Ingredients

1 tablespoon soy cooking oil
½ red onion
4 prawns OR 100gr thin sliced chicken
12 small cubes of tofu
1 egg
80 gr rice noodles (previously soaked in water)
50 gr soy beansprouts
1 tablespoon crushed peanuts
1 chive/spring onion sliced in 2,5cm pieces
50 gr carrot grated in thin slices (julienne)

Ingredients Pad Thai sauce

1 tablespoon fish sauce
1 tablespoon palm sugar
2 tablespoons tamarind sauce
2 tablespoons water

Preparation for sauce

Pour the water and palm sugar in a hot wok until dissolved, add fish sauce, tamarind sauce and let it simmer until solution is halved. Keep a shot glass (45ml) of the Pad Thai sauce.

Preparation for noodles

Warm the oil and throw in the red onion and the chicken/prawns, add tofu and egg, keep stirring and add noodles let simmer for a moment until noodles are oiled and add the Pad Thai sauce. Then add carrots, beansprouts, peanuts and chive. Serve in a flat plate with lime, peanuts, beansprouts and pickled chili.