



Pad Thai

Shopping list:

- 8 large green prawns, peeled and deveined
- 10grams dried shrimp
- ½ red onion, finely sliced
- 40grams firm tofu, sliced
- 40grams shredded preserved radish
- 2 eggs
- 2300grams flat rice noodles
- garlic chives
- beansprouts
- fried shallots
- chopped roasted peanuts
- roasted chilli powder
- lime wedges
- 100grams tamarind pulp
- 300ml warm water
- 200grams palm sugar
- 150ml Thai seasoning sauce

Method:

1. Combine the tamarind and warm water in a bowl. Break up the pulp with your fingers until it is dissolving into the water. Strain the water into a saucepan, squeezing all the liquid from the pulp.
2. Add the palm sugar and seasoning sauce. Bring to the boil, then simmer until reduced and slightly syrupy.
3. Heat a little oil in a wok and when hot, add the prawns. Fry until they curl and change colour then add the dried shrimp, onion, tofu and radish. Stir-fry briefly then push the ingredients to one side and crack the eggs, breaking them up just a little. Without letting them cook completely, add the noodles, 2 tablespoons of water, a few scoops of tamarind sauce and some chopped garlic chives, bean sprouts, fried shallots, peanuts and chilli powder to taste.
4. Stir briefly then serve garnished with whole garlic chives, more bean sprouts, fried shallots, peanuts and wedges of lime.

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