

## KA NOM CHAN



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 Noppadon Chainart

 Krairat Jeeranon

The beautiful, idyllic and family-friendly island retreat Swissôtel Resort Phuket is a stone's throw off Kamala Beach. Delight in fabulous food from around the world at Swissôtel Resort Phuket's restaurant and bar, with a wide range of local and international dishes and drinks.  
Represented by Krairat Jeeranon & Noppadon Chainart.



- Sub Category Name

Food

Desserts

- Recipe Source Name

Real High Tea 2014/15 Volume 1

### Used Teas



t-Series Green Tea  
with Jasmine Flowers



t-Series Sencha Green  
Extra Special

### Ingredients

## KA NOM CHAN

- 80g rice flour
- 320g cornflour
- 60g Taw yai mom flour
- 600g sugar
- 1300ml coconut milk
- 15g Dilmah Green Tea with Jasmine Flowers
- 15g Dilmah Sencha Green Tea

## Methods and Directions

### KA NOM CHAN

- Mix all ingredients till smooth and sieve through the sauce.
- Heat the steamer and place a 60cm × 60cm tray inside.
- Pour in 50ml of the mixture and cover for 3 minutes.
- Repeat till the mixture is over.

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