

KHAO TANG



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 Wilai Tangpraser

 Reinolf Moessl

A chunky, thick chicken topping is made with fresh coconut milk, Thai herbs, spices, palm sugar, tamarind sauce and roasted peanuts, to be served with traditional rice crackers.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Ran Watte

Ingredients

KHAO TANG

- 8pc Traditional Thai Rice Crackers

Ingredients for Topping

- 100g Ground Chicken Meat
- 350ml Coconut Milk
- 10g Finely Diced Shallots
- 5g Coriander Root
- 5g Finely Chopped Garlic
- 10g Chilli Paste
- 30g Tamarind Sauce
- 50g Palm Sugar
- 30g Finely Chopped Roasted Peanut

Methods and Directions

KHAO TANG

- In a small pot place the coconut milk, chicken and shallot and bring to a simmer.
- Simmer until the chicken is cooked and mixture is thick. Add the coriander root and garlic and cook for two minutes.
- Add the chilli paste, tamarind sauce and palm sugar and taste before adding in any salt.
- Finish off with roasted peanuts.