



*The
Cookery
Club*

Thai street food

in association with
Marco Pierre White

EXCLUSIVE TO P&O CRUISES





Avocado and mango summer rolls

Serves 2

Ingredients

4 rice paper wrappers
8 coriander leaves
8 mint leaves
1/2 small mango, thinly sliced
1/2 avocado, thinly sliced
4 baby gem lettuce leaves, shredded
1/2 red chilli, finely diced

Method

1. To hydrate your rice wrappers soak them in cold water one at a time, when needed for only 5-10 seconds. The wrapper will continue hydrating whilst you fill it.
2. Place a little of each filling ingredient in the lower centre third of the circle. If you put the coriander and mint leaves on last these will show through clearly once wrapped up.
3. Bring the bottom third of the wrapper over the ingredients. Fold in the two sides so that it resembles an envelope and then tightly roll the wrapper up.
4. Keep covered with a damp cloth before serving.

Notes





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Chicken satay with peanut dipping sauce

Serves 2

Ingredients

For the chicken satay

200g chicken thighs, diced (approximately 3 whole thighs)

1 stick of lemongrass, finely chopped

1 tsp ground turmeric

1/4 tsp ground cumin

Large pinch of salt

1 tsp caster sugar

For the peanut sauce

1 tbsp vegetable oil

1 shallot, diced

1 stick of lemongrass, finely chopped

Large pinch dried chilli flakes, or more to taste

2 garlic cloves, pureed

2cm piece of ginger, pureed

100g peanuts, skinned, roasted and chopped

100ml water

100ml coconut milk

1 tsp soft dark brown sugar

1 tsp dark soy sauce

Large pinch salt, to taste

1/2 lime, juiced

Method

1. For the satay, mix together all of the ingredients and leave to marinade for 30 minutes or overnight.
2. For the peanut sauce, heat the vegetable oil in a saucepan over a medium heat. Add the shallot, lemongrass and chilli flakes, cook for 2-3 minutes until the shallot has softened. Then add the garlic and ginger, cook for a further 30 seconds before adding the peanuts, water, coconut milk, sugar and soy sauce.
3. Simmer for 10-15 minutes until the mixture has thickened.
4. Add the lime juice and salt to taste. If the sauce is still too thick to use as a dipping sauce add a little extra water to let it down.
Note: The oil from the coconut milk and peanuts will form a layer on the surface which is the traditional look of the sauce.
5. For the satay, divide the chicken between 4 skewers. Heat a frying pan over a high heat, add a little oil and fry the skewers until golden and charred on the outside and cooked in the centre. If your chicken pieces are quite large you may need to fry the skewers to get a good colour and finish in a 180°C/GM 4 oven.
6. Put the sauce into a small, shallow bowl and serve alongside the chicken.

Notes





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Sweet chilli dipping sauce

Ingredients

5 garlic cloves, peeled
2 large red chillies, stems removed
15g fresh ginger, peeled and roughly chopped
2 lemongrass stems, outer leaves removed and then finely slice the inside
Handful of coriander, leaves, stems and roots
100g caster sugar
35ml cider vinegar
10ml fish sauce (optional)

Method

1. Put the garlic, chillies, ginger, lemongrass and coriander into a food processor or blender and puree to a coarse paste.
2. Put the sugar in a saucepan with 4 tablespoons of water and place over a moderate heat and stir well until the sugar is dissolved. When it has, remove the spoon and turn the heat up to full. Boil until it has turned a light caramel colour.
3. Add the cider vinegar and fish sauce (if using), then stir in the paste and bring the sauce back to the boil. Serve warm or at room temperature.

Notes





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Thai beef salad with green pawpaw, coriander and mint

Makes 2-3 starters or 8-12 Asian-style ceramic spoons

Ingredients

For the beef

100g beef fillet
1 tbsp light soy sauce
1 tbsp fish sauce

For the salad

100g green pawpaw, shredded/thinly sliced
2 tbsp mint leaves, thinly sliced
2 tbsp coriander leaves
1/2 - 1 red chilli, deseeded and finely sliced

For the dressing

1 green chilli, deseeded and finely diced
1 tsp coriander root and stem, finely chopped
2 tsp fish sauce
1 lime, juiced
1 tsp palm sugar, finely grated
1 garlic clove, pureed
Salt, to taste

Method

1. Place the beef, soy sauce and fish sauce in a small bowl and marinade for at least 30 minutes or overnight, turning occasionally.
2. Make the dressing by combining the ingredients in a pestle and mortar or small bowl of a food processor or stick blender. Combine together into a loose paste. The dressing should be a balance of hot, salty, sweet and sour.
3. Place the dressing in a bowl and toss in the pawpaw. Leave for 20 minutes to soften the pawpaw.
4. Remove the fillet from the marinade. Heat a little oil in a frying pan and brown the beef evenly on all sides and cook through to the required doneness. Remove from the pan and allow to rest.
5. To serve, stir the chilli and mint and coriander leaves through the pawpaw and place in serving dishes or ceramic spoons. Slice the beef thinly and place on top of the pawpaw mixture.

Notes





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Thai fish cakes

Makes 50

Ingredients

For the red curry paste

1 tbsp lemongrass, finely chopped
1 tbsp shallot, chopped
1 tbsp garlic, chopped
1 tsp peppercorns
1 tsp coriander seeds
4 large dried chillies, halved and softened in hot water
1/2 tsp salt
1/2 tsp shrimp paste

For the fish cakes

500g pollock or other firm white fish, diced into large pieces
2-3 tbsp fish sauce
50g long snake beans or fine green beans, finely chopped
1 egg, beaten
2 tbsp vegetable oil, to fry

Method

1. To make the red curry paste, grind all the ingredients together in a pestle and mortar or blender.
2. Put the fish into a food processor and pulse briefly to mince the fish.
3. Transfer to a bowl and add 1-4 tsp curry paste (depending on whether you would like them mild or hot), the fish sauce and green beans. Add enough beaten egg to bind.
4. Shape the mixture into small flat cakes, roughly 1 cm thick and refrigerate to set.
5. Heat a little of the oil in a frying pan and fry the fish cakes in batches until golden brown and cooked in the centre.

Notes





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Pad Thai

Serves 2-3

Ingredients

150g rice noodles
3 tsp vegetable oil
1 egg, lightly beaten
1/2 onion, finely sliced
2 garlic cloves, finely sliced
100g prawns or finely chopped chicken or pork (optional)
1/4 tsp dried chilli flakes
1 tbsp palm sugar
1 tbsp tamarind water (11/2 tsp tamarind paste/pulp, 11/2 tsp water)
1 tbsp fish sauce
2 tbsp bean sprouts
2 tbsp roasted unsalted peanuts, coarsely chopped
1/2 lime, cut into 3 wedges
1 tbsp coriander leaves

Method

1. Soak rice noodles in warm water until soft, then drain.
2. Heat 1 tsp oil in a wok or large frying pan and cook the eggs until scrambled. Remove egg from the pan and set aside.
3. Heat 2 tsp oil in the pan and fry onion, on a high heat, for 1-2 minutes until slightly softened. Add the garlic and chilli flakes and cook for a further 1 minute.
4. Add palm sugar, tamarind water and fish sauce and heat until the palm sugar is dissolved.
5. Add the prawns and cook for 1-2 minutes, until the prawns are cooked.
6. Add the soaked noodles, half the bean sprouts and half the peanuts. Toss well until the noodles are heated through.
7. Add egg and squeeze in the juice from 1 lime wedge, toss briefly.
8. Serve garnished with remaining bean sprouts, peanuts, coriander and lime wedges.

Note: If necessary it is possible to substitute soft light brown sugar for palm sugar and soy sauce for fish sauce.

Notes





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