

YOUR GUIDE TO PAD THAI



amazing FROM THAILAND TO TABLE WITH THAILAND

Pad Thai is truly a national dish with ingredients from all 4 corners of the kingdom! Take your tastebuds on a journey around Thailand & start planning your trip at www.fanclubthailand.co.uk

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TAMARIND FROM PHETCHABUN

Chef Saiphin's hometown of Phetchabun is perfect for travellers seeking tranquillity & nature. Nestled between forested mountains and pine-filled national parks, explore Khmer ruins, trek to breathtaking viewpoints and camp under the stars for the ultimate sunrise in this hidden gem part of Thailand.





EAST



Chinatown is a feast for the tastebuds, bursting with street food stalls. A stop in Bangkok isn't complete without visiting The Grand Palace, a river trip, shopping and sundowners at a rooftop bar.

TOFU FROM BANGKOK



RICE NOODLES (SEN CHAN) FROM CHANTHABURI

Chanthaburi offers quiet beaches, waterfalls, national parks and quaint seaside communities. Famous for tropical fruits, weekend gem markets, spotting Red Hawks and colourful Chanthaboon mats, add a stop on your next east coast trip.





Swim, snorkel, dive and island-hop by long tail boat to explore coral reefs and hidden lagoons or simply relax on the white-sand beaches under the shade of a palm tree.



#amazingThailand







SERVES 4

WHAT'S IN THE BOX

Rosa's pad thai sauce Prawns or fried tofu Dried rice noodles Dried turnips Beansprouts Spring onion Lime

WHAT YOU'LL NEED

Wok or non-stick frying pan Cooking oil

I egg per person (optional) Extra garnish (optional)

- crushed unsalted peanuts
- chilli powder



ALONG WITH CHEF SAIPHIN!

Or find the video at: www.fanclubthailand.co.uk/padthaiparty

We recommend cooking 2 portions at a time to avoid over-crowding the pan!

- I. Soak the noodles in hot water for I5-20 minutes until slightly softened (al dente texture)
- 2. While the noodles soaking, prepare your vegetables by cutting the spring onion diagonally in I-inch pieces; cut the lime into wedges. Set aside.
- 3. In a wok or a non-stick frying pan, heat 2 tablespoons of cooking oil over medium-high heat
- 4. Scramble the eggs in the hot oil, then add the noodles right away and stir-fry until the egg breaks up and the noodles are soft
- 5. Add prawns or tofu, followed by dried turnips, and stir-fry until the prawns are nearly cooked
- 6. Add half a pot of the Rosa's Pad Thai Sauce and continue to stir-fry until the noodles are coated with the sauce and all the ingredients are mixed well
- 7. Add beansprouts and spring onion and stir-fry for another minute or two
- 8. Transfer the noodles to serving plates, garnish with lime wedge, crushed peanuts and chilli powder (if using), and serve immediately

LEFTOVER TIPS BY CHEF SAIPHIN:

Any extra noodles can be made into all sorts of dishes. Why not try Tom Yum Noodle Soup or Thai-style Chicken Noodle Soup?

SEND NOODS!

SHARE YOUR CREATIONS ON IG, TAG

@ROSASTHAICAFE & @FANCLUBTHAILAND

WITH THE HASHTAG #PADTHAIPARTY

FOR THE CHANCE TO WIN A FREE PAD THAI KIT!

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OR VISIT OUR WEBSITE FOR MORE RECIPES
WWW.ROSASTHAICAFE.COM/RECIPES

