



KANOM JEEN NAM PRIK ขนมจีนน้ำพริก
rice noodle with minced prawn curry and deep-fried vegetables





Heat the vegetable oil in a pan over medium heat. Toss the vegetables with the flour mixture and deep-fry until golden and crispy, then drain. Deep-frying one kind of vegetable at a time.

Clean the shrimp, remove the antennae and toss in the flour bowl so the shrimp was well coated. Fry the shrimp until cooked and crispy on both sides. Remove from the pan and rest to drain.

To serve, place about 80-100 grams of rice noodle in a large plate along with 20-30 grams of each side dish on the same plate together with fried chilies. Spoon the minced curry onto the noodles, or put the curry in a bowl with fried garlic sprinkled on top.

Alternatively, arrange each side dish on different small plates, with the minced curry in a pot or a big bowl, along with fried dried chilies and fried garlic in small bowls.

fresh vegetables: peel raw papaya, chop to produce long shreds and slice off those shreds (200 grams); banana blossom, quartered then thinly sliced. (Soak in lime juice water to avoid discoloration.); water mimosa, torn into short pieces (100 grams); lead tree's young leaves (100 grams)

stir-fried vegetables: morning glory, halved and shredded in to 2 inch-shreds (150 grams). Stir-fry with 3 tablespoons of vegetable oil until cooked.

deep-fried vegetables: water morning glory leaves, coral vine flowers, plumeria flowers, polyscias leaves. Deep-fry until cooked and crispy.

deep-fried small shrimp: remove the heads and deep-fry until crispy and golden.

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desired result: the curry has a thick consistency yet is not sticky. The surface is shiny red. The curry is fragrant with a texture that is not smooth. The taste is well-balanced and not too sweet.

500 grams shrimp or prawns	3-4 salacca, finely chopped
5 cups coconut milk (2½ cups thick coconut milk with 2½ cups water)	1 tablespoon large dried chili, finely pounded
½ tablespoon galangal, finely chopped, roasted	2 coriander, finely chopped
½ cup peeled shallot, finely chopped, roasted	3 tablespoons peeled garlic, thinly chopped
3 tablespoons peeled garlic, finely chopped, roasted	½ cup vegetable oil
1½ tablespoons coriander roots, finely chopped, roasted	1 kaffir lime deseeded, halved, squeeze all the juice out
1 cup tamarind paste	1 kilogram rice noodle
2 cups palm sugar	side dish: fresh vegetables, stir-fried vegetables, deep-fried vegetables, deep-fried small shrimps
¾ cup fish sauce	deep-fried vegetables and shrimp:
⅔ cup peeled mung bean, roasted, finely pounded	1½ cups rice flour
¾ cup peeled peanuts, finely pounded	¼ cup all-purpose flour
4 tablespoons lime juice	¾ thick coconut milk
2 tablespoons kaffir lime juice	3 tablespoons lime water
	4 cups palm oil for frying

Clean the shrimp, peel and remove the heads and tails. Halve lengthwise and devein.

Heat the coconut milk in a pot and bring to a boil at medium heat. Add the shrimp and boil until just cooked. Remove the shrimp and rest in a container.

Pound the galangal, shallot, garlic and coriander roots until they are mixed well. Add the boiled shrimp and roughly pound until mixed well. Add the mixture into the coconut milk pot and stir until the mixture dissolves.

Add the tamarind paste, sugar and fish sauce into a pan. Simmer until it dissolves and thickens, then add into the coconut milk pot.

Add the peanuts and mung beans and stir to mix. Season with lime juice, kaffir lime juice and salacca. Adjust the taste to be well-balanced. This is the curry mixture.

Heat the oil in a pan and fry the garlic until yellowish. Add the fried garlic into the curry mixture pot. Stir-fry the grounded dried chillies with the remaining oil until fragrant. Filter the oil and add into the curry mixture pot. Add the halved kaffir lime that the juice has been extracted, coriander leaves and stir well. Turn off the heat and remove from the stove.

To make deep-fried vegetables and shrimp, mix the rice flour, all-purpose flour and thick coconut milk together in a bowl. Add lime water and knead together.