



COOK WITH PASSION

Siam Authentic Cooking Recipe

Join us for a unique culinary experience just 30 minutes from Chiang Mai Old City, features a rice field, swimming pool, and organic garden. Enjoy fresh market shopping, hands-on cooking, and a delicious meal with a rice field view.

GREEN CURRY

Ingredients :

- 2 tbsp green curry paste
- 1 can (400ml) coconut milk
- 300g chicken (or beef, fish, or tofu)
- 1 tbsp fish sauce
- 1 tbsp sugar (palm sugar preferred)
- 1-2 Thai eggplants, sliced
- 1 red bell pepper, sliced
- 1 cup Thai basil leaves
- 2-3 kaffir lime leaves, torn
- 1-2 Thai bird's eye chilies (optional, for extra heat)
- 1 cup coconut cream (optional for richness)
- 1 cup water or chicken stock

About this menu

Green curry, or "Gaeng Keow Wan", is one of Thailand's most famous dishes. Its vibrant green color comes from fresh green chilies and herbs like Thai basil and cilantro. Originating from central Thailand, it's known for its balance of spicy, sweet, salty, and creamy flavors, often made with chicken, beef, or fish, and served with steamed rice.

How To Cook:

- **Prepare the Curry Paste:** In a pan, heat a little oil and fry the green curry paste until fragrant.
- **Add Coconut Milk:** Pour in the coconut milk and stir well. Bring to a gentle simmer.
- **Cook the Chicken:** Add the chicken (or protein of choice) and cook until tender.
- **Season:** Add fish sauce, sugar, and kaffir lime leaves. Stir to combine.
- **Add Vegetables:** Toss in the eggplant, bell pepper, and bird's eye chilies. Let cook until the vegetables are tender.
- **Finish with Basil:** Add the Thai basil and stir gently.
- **Serve:** Serve the curry hot with steamed rice, and garnish with extra basil or chili if desired.



RED CURRY

Ingredients :

- 2 tbsp red curry paste
- 1 can (400ml) coconut milk
- 300g chicken (or beef, fish, shrimp, or tofu)
- 1 tbsp fish sauce
- 1 tbsp sugar (palm sugar preferred)
- 1-2 Thai eggplants, sliced
- 1 red bell pepper, sliced
- 1 cup Thai basil leaves
- 2-3 kaffir lime leaves, torn
- 1-2 Thai bird's eye chilies (optional, for extra heat)
- 1 cup coconut cream (optional for richness)
- 1 cup water or chicken stock
- 1 tbsp vegetable oil

How To Cook:

- **Prepare the Curry Paste** - Heat vegetable oil in a pan over medium heat. Add the red curry paste and stir-fry until fragrant.
- **Add Coconut Milk** - Gradually add the coconut milk, stirring continuously to combine with the paste. Simmer gently.
- **Cook the Protein** - Add the chicken (or other protein of choice) and cook until tender.
- **Season** - Stir in fish sauce, sugar, and kaffir lime leaves. Mix well to balance the flavors.
- **Add Vegetables** - Toss in the eggplant, bell pepper, and bird's eye chilies. Cook until the vegetables are tender.
- **Finish with Basil** - Add Thai basil leaves and gently stir before removing from heat.
- **Serve** - Serve the red curry hot with steamed rice. Garnish with extra basil leaves or a sliced chili for added spice.

About this menu

Red curry, or "Gaeng Phed," is a versatile Thai dish with a bold and aromatic flavor. Known for its creamy texture and vibrant red color, the curry is made from red chilies, herbs, and spices, creating a perfect harmony of heat and sweetness. It pairs beautifully with chicken, seafood, or tofu and is traditionally served with steamed rice.



PANANG CURRY

Ingredients :

- 2 tbsp Panang curry paste
- 1 can (400ml) coconut milk
- 300g chicken, beef, or tofu, thinly sliced
- 1 tbsp fish sauce
- 1 tbsp palm sugar
- 1-2 kaffir lime leaves, finely sliced
- 1/4 cup ground roasted peanuts (optional)
- 1 cup Thai basil leaves
- 1 red bell pepper, sliced (optional)
- 2 tbsp coconut cream (optional)
- 1 tbsp vegetable oil
- 1 cup water or chicken stock

About this menu

Panang Curry, or "Gaeng Panang," is a mild, creamy Thai curry with a rich peanut flavor and a hint of spice. Its thick, luscious sauce balances sweet, salty, and nutty flavors perfectly, making it a favorite dish among Thai food lovers. Panang Curry is typically served with chicken or beef, but it can easily be adapted with other proteins or made vegetarian. It pairs wonderfully with steamed jasmine rice for a satisfying meal.

How To Cook:

- **Sauté Curry Paste** - Heat oil in a pan, add Panang curry paste, and sauté for 2 minutes until fragrant.
- **Add Coconut Milk** - Pour in half the coconut milk and stir until well combined.
- **Cook Protein** - Add sliced chicken (or other protein) and cook until just done.
- **Season** - Stir in fish sauce, palm sugar, and kaffir lime leaves. Adjust to taste.
- **Simmer with Vegetables** - Add bell pepper (if using), water or stock, and simmer until the vegetables are tender.
- **Finish with Coconut Cream** - Stir in coconut cream for extra richness and cook for 1 more minute.
- **Add Thai Basil** - Mix in Thai basil leaves and turn off the heat.
- **Serve** - Serve hot with jasmine rice.



KHAO SOI GAI

Ingredients :

- 2 tbsp red curry paste
- 1 tbsp curry powder
- 1 can (400ml) coconut milk
- 300g chicken thighs, bone-in or boneless
- 1 cup chicken stock
- 1 tbsp fish sauce
- 1 tbsp palm sugar
- 1 tsp turmeric powder
- 200g egg noodles
- 1/2 cup fried crispy noodles (for topping)
- 1 tbsp vegetable oil

About this menu

Khao Soi Gai “Northern Thai Coconut Curry Noodles” is a signature Northern Thai dish that combines creamy coconut curry broth with tender chicken and egg noodles. Topped with crispy noodles and fresh garnishes, it offers a delightful blend of textures and flavors.

How To Cook:

- **Sauté Curry Paste** - Heat oil in a pot, add red curry paste and curry powder, and sauté until fragrant.
- **Cook Chicken** - Add chicken and turmeric powder, stirring to coat the chicken with the paste.
- **Add Coconut Milk** - Pour in coconut milk and chicken stock. Simmer for 20-25 minutes until the chicken is tender.
- **Season the Broth** - Stir in fish sauce and palm sugar. Adjust to taste.
- **Cook Noodles** - Boil the egg noodles according to package instructions. Drain and set aside.
- **Prepare Crispy Noodles** - Fry a handful of egg noodles in hot oil until crispy. Set aside for garnish.
- **Assemble** - Place cooked noodles in a bowl, ladle the curry broth with chicken over the top, and garnish with crispy noodles.
- **Serve** - Add pickled mustard greens, sliced red onions, lime wedges, and chili oil as desired.



PAD THAI

Ingredients :

- 200g rice noodles (soaked or cooked as per package instructions)
- 2 tbsp tamarind paste
- 3 tbsp fish sauce
- 2 tbsp palm sugar
- 1 tbsp oyster sauce
- 2 tbsp vegetable oil
- 2 cloves shallots, minced
- 200g shrimp (peeled) or chicken (sliced thin)
- 2 eggs, lightly beaten
- 1 cup bean sprouts
- 1/4 cup roasted peanuts, chopped
- 1/2 cup green onions, chopped
- 1 lime, cut into wedges

How To Cook:

- **Prepare the Sauce** - Mix tamarind paste, fish sauce, palm sugar, and oyster sauce in a bowl. Adjust the taste to balance sweet, tangy, and salty flavors.
- **Cook the Protein** - Heat oil in a wok or large pan over medium heat. Add shallots and stir-fry until fragrant. Add shrimp or chicken and cook until done.
- **Scramble the Eggs** - Push the protein to one side of the pan, pour in the beaten eggs, and scramble them.
- **Add Noodles** - Toss in the cooked rice noodles and stir to combine everything in the pan.
- **Pour the Sauce** - Add the prepared sauce and toss until the noodles are evenly coated and the sauce is absorbed.
- **Add Vegetables** - Toss in bean sprouts and half of the green onions. Stir-fry briefly to keep them crisp.
- **Garnish and Serve** - Plate the Pad Thai, sprinkle with roasted peanuts, and garnish with the remaining green onions. Serve with lime wedges and chili flakes on the side.

About this menu

Pad Thai is Thailand's most iconic stir-fried noodle dish, combining tangy, sweet, and savory flavors. Made with chewy rice noodles, fresh vegetables, and protein of your choice, it's a perfect balance of taste and texture.

Pro tip:

For authentic Pad Thai, use tamarind concentrate and palm sugar for the sauce.

Enjoy your homemade Pad Thai—quick, easy, and delicious!



TOM YUM GOONG

Ingredients :

- 300g large shrimp (peeled and deveined)
- 4 cups water or chicken stock
- 2 stalks lemongrass (cut into 2-inch pieces and smashed)
- 3-4 kaffir lime leaves (torn into pieces)
- 3-4 slices galangal (or ginger if unavailable)
- 2-3 Thai bird's eye chilies (smashed)
- 200g mushrooms (sliced)
- 1 medium tomato (cut into wedges)
- 1 small onion (sliced)
- 2-3 tbsp fish sauce
- 2-3 tbsp lime juice
- 1-2 tbsp sugar
- 1-2 tbsp Thai chili paste (optional, for extra flavor)
- Fresh cilantro leaves for garnish

How To Cook:

- **Prepare the Broth:** In a pot, bring the water or chicken stock to a boil. Add lemongrass, kaffir lime leaves, galangal, and bird's eye chilies. Let it simmer for 5-10 minutes to infuse the flavors.
- **Add Vegetables:** Add the sliced mushrooms, tomatoes, and onions to the pot. Continue to simmer for 3-4 minutes until the vegetables soften.
- **Cook the Shrimp:** Add the shrimp to the broth and cook until they turn pink and are fully cooked (about 2-3 minutes).
- **Season the Soup:** Stir in fish sauce, lime juice, sugar, and Thai chili paste (if using). Adjust to your desired balance of salty, sour, and sweet flavors.
- **Serve:** Ladle the soup into bowls, garnishing with fresh cilantro leaves. Serve hot with additional lime wedges and chili flakes if desired.

About this menu

Tom Yum Goong is a famous Thai soup known for its hot and sour flavors, with the perfect balance of lemongrass, kaffir lime leaves, chili, and shrimp. It's fresh, fragrant, and vibrant, offering a taste of Thailand in every spoonful.

Pro tip:

For the most authentic taste, use fresh lemongrass, kaffir lime leaves, and galangal. Adjust the heat level by adding more chilies to your liking.

Enjoy this tangy and spicy bowl of Tom Yum Goong!



TOM KHA GAI

Ingredients :

- 300g chicken breast or thigh (sliced thinly)
- 4 cups coconut milk
- 1 ½ cups chicken stock
- 2 stalks lemongrass (cut into 2-inch pieces and smashed)
- 3-4 kaffir lime leaves (torn into pieces)
- 3-4 slices galangal (or ginger if unavailable)
- 3-4 Thai bird's eye chilies (smashed)
- 200g mushrooms (sliced)
- 1 medium onion (sliced)
- 2-3 tbsp fish sauce
- 2-3 tbsp lime juice
- 1-2 tbsp sugar
- 1 tbsp Thai chili paste (optional, for extra flavor)
- Fresh cilantro leaves for garnish

How To Cook:

- **Prepare the Broth:** In a pot, combine coconut milk and chicken stock. Bring to a gentle simmer. Add lemongrass, kaffir lime leaves, galangal, and bird's eye chilies. Let it simmer for about 10 minutes to infuse the flavors.
- **Add Chicken and Vegetables:** Add the sliced chicken, mushrooms, and onion. Continue to simmer until the chicken is cooked through (about 5-7 minutes).
- **Season the Soup:** Stir in fish sauce, lime juice, sugar, and Thai chili paste (if using). Taste and adjust the balance of salty, sour, and sweet to your preference.
- **Serve:** Ladle the soup into bowls and garnish with fresh cilantro leaves. Serve hot with additional lime wedges and chili flakes if desired.

About this menu

Tom Kha Gai is a rich and creamy Thai soup made with tender chicken, aromatic herbs, and a coconut-based broth that's savory, sour, and just the right amount of spice. It's a comforting dish perfect for a warm and fragrant meal.

Pro tip:

For the best flavor, be sure to use fresh galangal, lemongrass, and kaffir lime leaves. Adjust the spiciness with the amount of bird's eye chilies you add.

Enjoy your bowl of comforting Tom Kha Gai!



GANG JEUD

Ingredients :

- 200g ground pork (or chicken, if preferred)
- 200g firm tofu (cubed)
- 4 cups chicken stock or water
- 2 stalks lemongrass (cut into 2-inch pieces and smashed)
- 3-4 kaffir lime leaves (torn into pieces)
- 2-3 slices galangal (or ginger if unavailable)
- 1 medium onion (sliced)
- 2-3 cloves garlic (smashed)
- 200g napa cabbage or bok choy (chopped)
- 100g mushrooms (sliced)
- 2 tbsp fish sauce
- 1 tbsp sugar
- 2 tbsp lime juice (adjust to taste)
- Fresh cilantro leaves for garnish
- Salt and pepper to taste

How To Cook:

- **Prepare the Broth:** In a pot, bring the chicken stock (or water) to a boil. Add lemongrass, kaffir lime leaves, galangal, onion, and garlic. Let it simmer for about 10 minutes to allow the herbs and aromatics to infuse the broth.
- **Cook the Meat:** Add the ground pork to the pot and stir to break it apart. Cook until it turns white and is fully cooked through.
- **Add Vegetables and Tofu:** Add the mushrooms, tofu, and napa cabbage or bok choy. Simmer for another 5-7 minutes until the vegetables are tender and the tofu is heated through.
- **Season the Soup:** Stir in fish sauce, sugar, and lime juice. Adjust the seasoning with salt and pepper to taste.
- **Serve:** Ladle the soup into bowls and garnish with fresh cilantro leaves. Serve hot with additional lime wedges if desired.

About this menu

Gang Jeud is a light, clear, and aromatic Thai soup that's perfect for a refreshing meal. It combines tender pork or chicken, tofu, fresh vegetables, and fragrant herbs for a deliciously simple and healthy dish.

Pro tip:

This soup can be made vegetarian by omitting the meat and using vegetable stock instead. You can also add other vegetables like carrots or zucchini for extra flavor.

Enjoy your light and comforting Gang Jeud!



MANGO STICKY RICE

Ingredients :

- 1 cup sticky rice (glutinous rice)
- 1 ½ cups coconut milk
- ½ cup sugar
- ¼ tsp salt
- 2 ripe mangoes (peeled, pitted, and sliced)
- Sesame seeds or mung beans (optional, for garnish)

About this menu

Mango Sticky Rice is a beloved Thai dessert that combines the sweet, rich coconut sticky rice with the refreshing taste of ripe mangoes. The creamy coconut milk and soft sticky rice pair perfectly with the juicy, tropical mango, making it a favorite treat for all ages.

Pro tip:

For the best mango sticky rice, make sure to use ripe, sweet mangoes for a natural burst of flavor. If you don't have sticky rice, regular jasmine rice can be used as a substitute, though it won't have the same chewy texture.

Enjoy your delicious Mango Sticky Rice!

How To Cook:

- **Cook the Sticky Rice:** Rinse the sticky rice under cold water until the water runs clear. Soak the rice in water for at least 1 hour (or overnight for best results). After soaking, steam the rice in a bamboo steamer or a fine mesh sieve over simmering water for about 20-30 minutes until tender and cooked through.
- **Make the Coconut Sauce:** In a small saucepan, combine coconut milk, sugar, and salt. Heat over low-medium heat, stirring constantly until the sugar dissolves. Do not let it boil. Once the sugar is dissolved, remove from heat.
- **Combine the Rice and Coconut Milk:** When the sticky rice is done, transfer it to a large mixing bowl. Pour the coconut milk mixture over the rice and stir gently to combine. Let it sit for about 10-15 minutes to absorb the coconut milk and achieve a creamy consistency.
- **Serve:** To serve, scoop a portion of the sticky rice onto a plate and top with slices of ripe mango. Garnish with sesame seeds or mung beans, if desired.





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