
KHAO TANG



Food : Main Courses

Ingredients

- 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

- 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.