

## The Royal Budha Recipe

### Thai Recipe

#### (Goong phad pong kra-ree)

#### Wok fried prawn with Thai chilli oil and turmeric powder

##### Ingredients:-

Ø Prawn u.15 without shell .....	15. pc
Ø Thai chilli oil .....	150 ml
Ø Turmeric powder.....	3 tbsp
Ø Madras curry powder Indian.....	3 tbsp
Ø Egg.....	3 eggs
Ø Garlic shopped .....	2 tbsp
Ø Milk full cream or milk evaporated .....	100 ml
Ø Capsicum red sliced .....	150 gm
Ø Capsicum green sliced.....	150 gm
Ø Onion white slice .....	150 gm
Ø Onion spring .....	150 gm
Ø Celery Thai.....	150 gm
Ø Red chilli Holland sliced.....	3 pc
Ø Thai fish sauce.....	3 tbsp
Ø Oyster sauce .....	3 tbsp
Ø Soya Light sauce.....	2 tbsp
Ø Chicken stock.....	1 cup
Ø Salt .....	1 tsp
Ø White pepper powder.....	2 tbsp
Ø White sugar .....	4 tbsp
Ø Sesame.....	2 tsp
Ø Coriander leave.....	3 pc
Ø Corn oil.....	100 ml

##### Method:

Step 1. Marinated prawn with salt and white pepper powder and deep fry in deep hot oil until prawn medium cooked and take out keep on the side

Step 2.

Find a Stainless bowl mixed Thai chilli oil, egg, Turmeric powder, madras curry powder Indian, and milk mixed together till well

Step 3.

Take Chinese cooking pan heat with the high fire flame add garlic chopped make for brawn add capsicum red, green white onion , and continue stir friend till the flavoured come add deep fried prawn stir fried for a few minutes after that pu sauce from step .2 stir fried together until egg cooked low the fire flame and start seasoning . Fish sauce, oyster sauce, soya light sauce , sesame oil , white pepper powder, white sugar , chicken stock . Stir fried for a few minutes add last onion spring, celery Thai, red chilli Holland sliced

When served on the plate drop Thai chilli oil for 1 tea spoon and on top coriander leave

**Thai Chef : Jaron Somsit**

