

Vegan Box - Bangkok - 05/03/21

Serves four persons

Nam Phrig Noom

Roots & Stems Relish, Carrot & Cucumber

Allergens: Sy

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Banana Leaf

Pickled Pomegranate, Crispy Shallots & Salted Dry tofu
Bitter Mango Dressing

SO², Sy

*

Som Tum Papaya

Peanuts, Carrots, Papaya, Garlic & Chillies

P, Sy, SO²

*

Thom Kha

Lightly Spiced Rich Coconut Broth
Kafir Lime, Ginger and Thai Glass Noodles

N, Sy

*

Khao Pad Sapparod

Tamari & Curry Rice, Pineapple, Peas, Peanuts, Spring onions

P, Sy, SO²

*

Very Green Thai Curry

Aubergine, Sweet Basil, Lime, Firm Tofu

Sy, N

*

Khanom Chan

Mango & Lychee

N

*

Khanom Mo Kaeng

Baked Coconut Custard Cake

N, G, Sy

ORDER NOW

STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable for freezing or will last up to 3 days in the fridge. If cooking from frozen, defrost fully and follow same instructions.

PREPARATION

Nam Phrig Noom

Serve them like crudities. Place the relish in a small bowl at the centre of a plate and place the carrot and cucumber around. Delicious alongside a long G&T.

Banana Leaf

Season the contents of the bag in a large bowl with the bitter mango dressing. Make sure to toss for a while. Place the banana leaf in the middle of a large plate or tray and top with salad. Share in the middle of the table.

Som Tum Papaya

Prior to start, you must rinse the papaya and carrot strips under cold water for about 2 minutes. Make sure to gently stir with your fingers so they return to their original crispness. Dry pat gently and place in a salad bowl. Add the peanuts, garlic & chillies dressing. Toss and serve. Note that we have added a super hot Thai red chilli if you want to add a bit more heat to this dish. Don't rub your eyes after touching the chilli.

Thom Kha

Gently reheat the rich coconut broth in a pan until piping hot. Divide the glass noodles into 4 soup plates and pour the broth over. Eat immediately.

Khao Pad Sapparod

Preheat the oven at 180 degrees.

Place the ½ pineapple on a baking tray lined with either foil or baking paper. Place in the oven for 8 minutes. Meanwhile place a large sauté pan on the stove at a high heat. Add a spoon of olive oil or vegetable oil. When the oil is hot empty the rice from the bag and sauté for 3 to 4 minutes until you can't touch the rice because it is too hot. Remove the pineapple from the oven and fill the hole with the rice. Serve and enjoy!

Very Green Thai Curry

Reheat the curry in a thick bottomed pan at low heat until piping hot. Divide into 4 plates and serve.

Khanom Chan

Remove from fridge at least 2hrs before serving. Serve at room temperature.

Khanom Mo Kaeng

Serve at room temperature.