

The Paste

Yield: 1.7 KG

Ingredients

Unit	Product	Preparation
25 No	Long Green Chillies	De-seeded and chopped
90g	Galangal	Peeled and ground to a pulp
180g	Lemongrass	Trimmed and ground to a pulp
6 No.	Limes	Zest
60g	Ginger	Peel and grate
1 Bunch	Coriander	Pulped
270g	Red Shallots	Peeled and pulped
180g	Fresh Garlic	Peeled and pulped
6g	Turmeric	

Method

Pound the above ingredients into a fine paste

The Sauce

Yield: 4.5 litres

Ingredients

Unit	Product	Preparation
2 litre	Coconut cream	
175g	Palm Sugar	Melt
150ml	Fish Sauce	Squid Brand
12 No.	Kaffir Lime leaves	

The Spices

60 No./1tsp/ 2g	White peppercorns	Dry roasted and grind with the coriander seeds & cumin
3 tsp / 5g	Coriander seeds	
2 tsp / 3g	Cumin seeds	

Method

Fry the spices in a little veg oil until toasted. Add 600g of the paste and continue frying until aromatic, add the palm sugar and the fish sauce. Add the coconut cream and bring to the boil, reduce to a simmer for 20 mins until thickened. Pass through a sieve and add the lime leaves, continue to cook for a further 10 mins

Sticky Rice

Yield: 1KG

Ingredients

Unit	Product	Preparation
500g	Thai Jasmine Rice	soak in water for 2 hours
1 litre	Water	Put all the ingredients in a pan with a lid and boil, simmer until cooked, Remove from the heat and leave to stand for 5-10 mins
10g	Salt	

Garnish

Yield: 1 Garnish

Ingredients

Unit	Product	Preparation
10g	Green Chillies	De seeded and chopped-Deep fry
10g.	Banana Shallots	Peeled and chopped-Deep fry
100g	Garlic	Peeled and chopped-Deep fry

TO SERVE

Cut the banana leaf into 10cm strips and lay shiny side up, put 120g of the sticky rice in the middle of the leaf, place cod fillet on top, secure with a cocktail stick and steam for 10-12 mins. Heat the sauce with sugar snap peas and holy basil. Place the cod in a bowl, open the leaf and pour over the sauce & peas, finish with the garnish and chervyl