

# The Cuisine of Southern Thailand

## The Art of Thai Curry



### Cooking Class Menu

Southern Thai Chicken Curry with Coconut, Turmeric and Cardamom

Asian Kale wok- fried with Oyster Sauce and Nam Prik Phao (Chili Tamarind Sauce) served with Steamed Jasmine Rice Green Papaya Salad

Thai Basil and Peanuts Nakhon Style Thai Pumpkin Dessert



**ABOUT THE CLASS** --- Every year in October, the residents of Nakhon Si Thammarat (a province on the Gulf of Thailand, on the east side of the Malay Peninsula and Phuket/“Cape Salang” (a beautiful Island on the Andaman Sea) celebrate a ten-day Curry Festival. The specialties include dishes that were introduced by foreign cultures; amongst them the Indian style curry involving the use of cardamom, cloves and cinnamon. The exotic coconut milk is also celebrated as an important role in layering curries. *As you journey in cooking from Phuket Thailand, you will learn what a curry is and isn't, how to the cook the perfect Thai Curry and the art of preparing delicious Asian vegetables. These unique flavor combinations are rarely seen in Thai restaurant kitchens in the U.S., yet Southern Thailand has had a powerful effect on the development of Thai culinary culture.*



(Please send an email to reserve and register).

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