
Hot Sour Salty Sweet

The Cuisine of Thailand Cooking Class

Salad, Curry, Stir-fry and Dessert

Imagine successfully creating exceptional Thai dishes in your home which you can, just by understanding the building blocks of Thai ingredients and learning to balance sweet, salty, spicy and tangy the Thai way. You will actively participate in tasting and using key ingredients such as lemongrass, galangal, ginger, Thai basil, coconut milk, fish sauce, palm sugar and tamarind to develop real Thai flavors. With Chef Christina's expert guidance, you can create Thailand's refreshing Green Papaya Salad, aromatic Green curries to a lovely Thai dessert.

Authentic Green Papaya & Peanut Salad

*Thai Green Curry with Chicken, Eggplants, Lychee Nut with
fragrant Thai Basil leaves and Coconut Cream*

Stir-Fried Seasonal Vegetables with Cashews and Thai Chili Jam

Thai Steamed Rice

Learn to make a delicious Thai Banana Custard

Christina Arokiasamy – Exceptional Flavors & Specialized Cuisine

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