

THAI SEAFOOD BOUILLABAISSE

THE ULTIMATE COLD WEATHER FOOD

COOKING CLASS AND DINNER EXPERIENCE



Cold Weather Menu

Cauliflower, winter greens and chard salad in sweet Thai chili dressing

Thai Seafood Bouillabaisse with Red Curry and Basil Leaves

Warm Black Sticky Rice Pudding with Coconut Topping
Wine and Tea

As I was leafing through my myriad of seafood recipes, I realized this classic bouillabaisse with plenty of seafood cooked in lite coconut milk, lemongrass, shallots, ginger, garlic and spices is the kind of dish that is savored one bite at a time - a dish that makes you feel good after your meal. But my favorite is cauliflower. I love the way the florets turn juicy and tender in the center while crisping and browning around the edges. And its mild flavor pairs nicely with winter greens and chard that you toss into the bowl with homemade roasted chili paste. The flavors are authentically Thai yet the ingredients are easily available at local grocers. In the cold of January, these dishes that you will learn offer warm and comforting pleasure.

Christina Arokiasamy - Travelling Places Through Your Dinner Plate
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