

Pad Thai, shrimp, sauce and rice noodles |

Recipe for 4

Description

We're off to Thailand and its spicy flavours and colors.

Ingredients

Pad Thai

- 225 Gr Peeled medium shrimps
- 150 Gr Rice noodles
- 100 Gr Growth of soybean
- 4 Unit(s) Green onion
- 20 Gr Tamarin
- 20 Gr Brown sugar
- 1 Unit(s) Chopped shallot
- 0.50 Unit(s) Lime
- 1 Tsp Sriracha sauce
- 4 Tsp Fish sauce Nuoc-mâm
- 2 Unit(s) Egg
- 50 Gr Crushed peanuts
- 150 Gr Tofu
- 3 Clove(s) Chopped garlic
- 4 Pinch(es) White and black sesame seeds

- Salt and pepper

Preparation

- Preparation time **45 mins**

Prep

Soak the noodles in water for 30 minutes.

Toast the peanuts in a hot oven (390°F) for 5 to 6 minutes, lightly crush them once out.

Slice the tofu in sticks, chisel the green onion in an angle.

Finely chisel the shallot.

Cooking process

Heat up a wok, sauté the tofu with the shallot.

Add the the tamarind, the palm sugar, the fish sauce and the sriracha.

Break the eggs in the preparation, add a little water (it will help diluting the tamarind paste).

Add the shrimps, the soy sprouts, the noodles and half of the green onion.

Last touch

Serve in a bowl or a shallow plate, finish with a sprinkle of peanut and green onion.

Bon appétit!