



# recipespace

## Trinh's bun bo thit xao noodles

(adjust your amounts according to taste and how many you're feeding)

ingredients  
for the nuoc  
mam cham  
(garlic and chilli  
dipping sauce)

Birds eye chillies - (must be chopped very finely)  
Fresh lemon juice  
White vinegar  
Hot water  
Fish sauce  
2 cloves garlic (must be minced very finely)  
Sugar

ingredients  
for everything  
else

Hoi sin sauce (the proper stuff from a Chinese grocer not the supermarket)  
Pickled julienne carrots and daikons (like a radish)  
Roast peanuts  
Caramelised onions  
Fresh chillies  
Fresh herb salad - crunchy iceberg lettuce, cucumber, bean sprouts, Thai basil, mint, red shiso leaves (essential apparently!) water celery and rau ram (Vietnamese spicy mint). Substitute according to taste and availability.  
Thinly sliced beef (use top side beef/flank) marinated with light soy sauce, sugar, salt, pepper, fresh thinly sliced lemon grass, a little minced garlic and sesame seeds  
Rice noodles  
Lemongrass  
Sesame seeds

how to make  
the nuoc mam  
cham

Dilute about 3 tablespoons of sugar with half a cup of hot boiled water. Squeeze 2/3 whole lemons, add a dash of vinegar and stir into the sugar water. Add the fish sauce, chopped garlic and chillies. Stir well and taste! It should be hot, sweet and sour.

how to make  
everything  
else

Mix all the salad and herbs together. Cook the rice noodles until soft and white (should take around 6-8 minutes), drain and rinse under cold water then leave to completely dry and cool.

Sauté the onion slices in a little butter or olive oil, add the beef and fry until brown (or flash fry for medium rare).

Put a good handful of salad in the bottom of each bowl, add the rice noodles and top with beef slices. Add a dollop of hoi sin sauce, a pinch of pickled vegetables and drizzle with a good amount of nuoc mam cham. Then scatter a handful of crushed peanuts and caramelised onions on top to serve.





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## simple Thai beef salad recipe (AKA posh steak and salad)

### ingredients

This is a Thai classic that's good for 'in on your own' or to wow your friends with. If you don't have or can't get all the right ingredients, substitute at will.

8oz rump steak (don't use fillet as the other flavours will swamp it).

#### The dressing

2 cloves garlic  
tsp black peppercorns  
a chilli (hot)  
1-2 tbsp sugar (sweet)  
1-2 tbsp lime juice (sour)  
3-4 tbsp fish sauce (salt)

#### The salad

1/2 a sliced red onion  
3-4 tomatoes quartered  
1/2 cucumber, sliced  
lettuce leaves of choice

**The 'wow factor' extras** - coriander, mint, basil (normal/Holy or sweet)

### how to do it

Griddle the steak for 2-3 minutes per side depending on how rare or not you like it. Set aside to rest and yield its juices. Meantime, in a pestle and mortar, crush the garlic with black peppercorns to form the base of the dressing. Then add your Big 4 Thai tastes: chilli & sugar followed by the fish sauce & lime juice. Adjust more sweet/ hot/ sour and salt according to taste until you are happy with the balance. Experiment.

When rested, slice your steak into long, thin strips and add to this all the meat juices, tomatoes and onions. Leave to rest if you have time. On a serving plate, make a bed of lettuce, cucumber and any of the 'wow factor extras' that interest you. Lay the beef mixture with all its juices in a pile on the middle of the plate. Finish with a few coriander leaves if you have some to spare. Serve with steamed rice.

#### Substitutions

If you haven't got all the right stuff, improvise. Some suggestions are:  
Fish sauce (salt) - salt and water, soy sauce  
Lime juice (sour) - lemon/ grapefruit, vinegar  
Chilli (hot) - any kind - bonnets, birds eye, big ones, small ones  
Sugar (sweet) - white, brown or borrowed!





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## chocolate brownies

### ingredients

275g caster sugar  
85g plain flour  
185g unsalted butter  
185g dark chocolate  
50g milk chocolate  
50g white chocolate  
40g cocoa powder  
3 large eggs  
100g hazelnuts (or macadamia nuts, or whatever you fancy)

### how to do it

Cut the butter into smallish cubes and tip into a mixing bowl. Break the dark chocolate into chunks and drop into the bowl. Sit the bowl on a saucepan about 1/4 full of water on a low heat, stirring occasionally until the butter & chocolate have melted together (or you could cover the bowl with cling film & put in the microwave for 2 minutes on high). Whichever way you do it, leave the melted mixture to cool to room temp.

Heat your oven up to 160C for a fan oven/180C for a standard/gas 4. Line the base of a shallow 20cm square tin, with non-stick baking parchment.

Now sieve the plain flour and cocoa powder into a bowl. Chop or break the white and milk chocolate into small, roughly square chunks. Break 3 large eggs into a large bowl and tip in 275g golden caster sugar.

Whisk the eggs & sugar until they look thick & creamy, like a milk shake. This can take up to 8 minutes, depending on how powerful your mixer is, so don't give up. It's ready when the mixture becomes really pale and about double its original volume.

Pour the cooled chocolate mixture over the mousse, then gently fold together with a rubber spatula until the colour is a mottled dark brown. Be gentle so you don't knock all the air out. Resieve the cocoa and flour mixture over the mousse and gently fold in. It will look dusty and unpromising at first, but stick with it until it's gungy and fudgy. Stop just before you feel you should so you don't overdo it. Stir in the white and milk chocolate chunks until they're dotted throughout.

Pour the mixture into the prepared tin & bake. After 25 mins, pull the shelf out and gently shake the tin a bit. If the brownie wobbles in the middle it's not quite done, so pop it back for another 5 minutes until the top has a shiny, papery crust and the sides are just beginning to come away from the tin. Try to resist the temptation to eat the brownies before they've cooled!





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## chicken satay

### marinade ingredients

2 tsp palm sugar (or brown sugar if you can't get palm sugar)  
2 tsp fish sauce  
2 lemongrass sticks finely chopped  
2 birdseye chillies  
8 lime leaves, shredded (don't worry if you get these, just leave them out)  
2 finely chopped shallots  
200ml coconut cream  
1 tsp turmeric  
1 tsp roasted cumin seeds/ ground  
1 tsp coriander powder  
3 cloves garlic  
20g ginger  
4 chicken breasts (each breast should give 8-10 chicken strips)

### how to make the marinade

Blend all the ingredients in a food processor to make a paste. Slice the chicken breast into thin strips and add lemon juice and salt, then cover with the satay marinade.

Thread the chicken onto wooden skewers (soak these for a few hours in water first so they don't burn), then cook on a griddle until the chicken has lovely brown stripes. Take off the heat, allow to cool and refrigerate until required.

### satay dip ingredients

1 tbsp red curry paste  
2 tbsp peanut butter  
150ml coconut milk  
1 long red chilli (deseeded and finely chopped)  
1 tsp garlic  
Palm sugar  
Soy sauce  
1 shallot (finely chopped)  
1 lemongrass stalk (finely chopped)  
2 lime leaves (finely chopped)  
1 lime (the juice of)

### how to make the satay dip

Fry the shallots and garlic in oil until lightly browned, add the red curry paste then all other ingredients and cook for 15/20 mins. Blend in a food processor and finish with fresh lime juice. Taste and add seasoning.

### to serve

Cook the skewers in the oven on a high heat for 8-10 mins until cooked through. Serve with a bowl of satay dip on the side.





# recipesspace

## Baked field mushrooms

(Serves 5)

### ingredients

5 large flat mushrooms (cleaned, stalk removed)  
5 shallots (small, finely chopped)  
3 garlic cloves (peeled and finely chopped)  
3 tbs fresh thyme  
150g Tallegio cheese  
50g grated Parmesan  
150g breadcrumbs  
15g unsalted butter  
Olive oil  
Salt/pepper (to taste)

### how to do it

Sauté the shallots in the butter, add the garlic, thyme and breadcrumbs. Finally add the cheese and take off the heat.

Fill the mushrooms with the breadcrumb mix, drizzle with a bit of olive oil and season with salt and pepper.

Bake in the oven at 180°C for 15 minutes until cheese has melted and mushrooms are softened.

