

delicious dish

Thai Takeout – Fish, Oct 22, 2020 @5pm-6pm
Grocery, Tool List and Prep list

Recipe Title	Grocery Fresh	Grocery Dry	Tools Needed	Prep Ahead
thai coconut rice	1 lime	Coconut oil Jasmine or basmati white rice 1 400 ml can of coconut milk, premium Sugar	Small pot for rice	Have all ingredients ready
thai crispy fish with tamarind basil chilli sauce	3 fresh long red chillies 6 garlic cloves 1 green onion 6 leaves of basil 1 lime 1 ½ lbs. cod or salmon fillets (skin on) Cilantro	Tamarind paste or concentrate Fish sauce Brown sugar Flour Vegetable oil	Wok or large fry pan	Have all ingredients ready If you are using Tamarind Paste, JUST cover it with boiling water before the class starts (see recipe)