

Four Seasons Resort Chiang Mai: Khao Soi (by Chef Anchalee)

This stunning and peaceful retreat has Thai-style pavilions, villas and private residences, respectfully built among the rice fields just outside the city of Chiang Mai in northern Thailand.

INGREDIENTS

Chinese Eggs Noodles (*1lb serves 6-8*)

Khao Soi Curry (*serves approx. 2*)

- 1 tbs Khao Soi curry paste*
- 1/2 cup coconut milk
- 1/2 cup vegetable stock
- 20 g straw mushroom
- 1 tbs white soy sauce
- 1 tbs palm sugar
- 1 tsp Hungley curry powder
- 1/2 tbs yellow curry powder
- 1 spring onion
- 2 pieces of Thai coriander
- 1 lime
- 1 red onion
- 1 pickled cabbage

*** Khao Soi Curry Paste: Add ingredients in stone mortar and grind until very fine (can also use food processor)**

- Dry chili (5 pieces)
- 1 piece of garlic
- 1 shallot
- 1/2 tsp coriander leaf
- 1 tbs lemon grass
- 1 tbs galangal
- Pinch of salt
- 1/4 tsp Makrut lime skin

PREPARATION

- For noodles: Cook noodles in boiling water for 1 minute. Remove and soak in cold water. Then, cook the noodles in hot oil until they become crispy and golden.
- Pour coconut milk in wok and turn on the heat.
- Add Khao Soi curry paste and stir until mixed well. Add straw mushroom, sliced, and stir.
- Add vegetable stock and stir, then add Hungley curry powder, yellow curry powder, white soy sauce and palm sugar. Stir well.
- Put the noodles in the serving bowl, then pour the yellow curry soup over. Garnish with sliced spring onion and sliced Thai coriander.
- Serve with sliced red onion, pickled cabbage and fresh lime wedges on the side.



Photo courtesy the Four Seasons