

Four Seasons Tented Camp Golden Triangle: Thai Kaow Fern

At the Four Seasons Tented Camp Golden Triangle, you can meet the elephants of the Golden Triangle Asian Elephant Foundation, while staying in one of 15 stylish tents in the lush region where Thailand, Myanmar and Laos share borders. Here, the property's Chef Pisan shares his recipe for a traditional Shan Burmese noodle.

INGREDIENTS (serves four)

Rice Noodle

- Rice Flour: 1 cup
- Cooked rice flour with water: 1/4 cup
- Warm water: 1.5 cup
- Pinch of salt

Filling

- Cooked minced Pork: 20 gr
- Minced prawn: 10 grams
- 1 Egg
- Fried Garlic: 1 gr
- Lettuce Sliced: 1 gr
- Garlic chive: 5 gr
- Coriander Chopped: 1 gr
- Rice flour mixture (above): 2 tbs
- Ginger and chili puree: 1 tsp
- Roasted Chili paste: 1 tsp
- Roasted Pea Nut: 1 tsp
- Sesame seeds: 2 tsps
- White sugar to taste
- Soy Sauce to taste
- Lime juice to taste
- Chili oil

PREPARATION

- Combine rice flour and cooked flour with warm water.
- Brush a mold with vegetable oil then pour the batter on about 6 tbs then cook on steamer til flour is cooked.
- Mix all ingredients of the filling together then pour in to cooked flour above and continue to cook for 3 minutes till all ingredients are well cooked.
- Carefully take out from the mold and garnishing with fried prawn, shredded Cabbage, chili oil, fried garlic and fresh coriander, serve



Photo courtesy the Four Seasons