

Virtual cook-along Thai cooking class - Pad See Ew (Stir-fried rice noodle) - Makes 4 servings.

Ingredients:

Dark soy sauce.

Light soy sauce.

Fish sauce (can use Oyster sauce) - Not mandatory, just used to make fish smell.

Noodles - Fresh noodles

- Dry noodles 250g (Soak first at room temp for 2-3 minutes).

Pork/beef or 1lb meat of your choice.

Broccoli 10lb (Can use more or less and add any veg of your choice).

2 Eggs

5 cloves of garlic

Condiments - Chilli flakes, - Sugar

- White/black pepper

(one of these, they will all offer different tastes).

White wine vinegar

Jalapenos

Preparation:

Slice jalapenos into thin slices and put in a small bowl, cover with white wine vinegar (serve with food).

Cut broccoli diagonally, wash and drain.

Smash and slice 5 garlic cloves.

Cut the pork (meat) in half and then cut across the grain in small slices (like bacon cuts)

In a small bowl put:

4 tablespoons of Dark soy sauce (sweet)

2 tablespoons of Light soy sauce. (salty)

If you do not have Dark soy sauce use 4 tablespoons of Light soy sauce and mix with 1 tablespoon of sugar)

If using dry noodles - soak at room temp for 2-3 minutes (when soft cut in half)

Crack eggs and whip eggs together.

Cooking:

Put the hob on high heat.

Put 2-3 tablespoons of oil in the frying pan and heat up.

Add all of the garlic.

Add all of the meat and half cook it (around 3 mins)

Add Soy sauces and vegetables (if too dry can add more water)

When vegetables go soft add the noodles and turn the heat to low.

Once noodles are cooked turn the heat up to medium.

Make a whole in the middle of the dish and add the egg into the whole made.

Wait and let eggs cook a little bit (until they resemble scrambled eggs).

Mix the eggs with the rest of the mixture.

If wanted can now add 1 tablespoon of sugar and 1 tablespoon of fish sauce OR ½ teaspoon of salt.

Dish should taste both sweet and salty.

If it needs to be sweeter - add more Dark soy sauce

If it needs to be saltier - add more Light soy sauce.

If you want it spicer - add chilli flakes

Turn off heat.

Serve immediately (alongside jalapenos in white wine vinegar).

With condiments:

Chilli flakes,

Sugar

White/black pepper

Enjoy!