

Ingredients

100 grams	chicken
1 pack	fresh egg noodle (for deep fried)
1 pack	fresh egg noodle (for blanching)
1 tbsp.	red curry paste
1/4 tsp.	hung lay curry powder
1 tsp.	yellow curry powder
1 1/2 cup	coconut milk
1 cup	chicken stock
1 1/2 tbsp.	fish sauce
1 tbsp.	palm sugar paste
2 leaves	thai coriander leave
1 stem	spring onion
1/2 pcs.	lime
1 tbsp.	shallot
as needed	chili in oil *
as needed	pickle mustards



KAOW SOI GAI

*Famous Chiang Mai Curry Noodle
With Chicken*

Method

1. Heat the wok with the vegetable oil. Then deep fry the egg noodle. Set a side.
2. Blanch the egg noodle in boiling water and place in a soup bowl with Thai coriander.
3. Heat a wok and add the coconut milk half ladle and stir until coconut milk boils.
4. Add red curry paste and stir. Mix red curry with coconut milk and follow with hung lay curry powder, yellow curry powder and mix well.
5. Add slice of chicken and keep stirring until chicken turns a bit white color. Then add rest of coconut milk and stir.
6. Bring to boil again. Add Chicken stock, Thai Fish Sauce and Palm Sugar paste. Then reduce the heat of gas.
7. Keep cooking for 3-4 minute
8. Pour the curry soup on top of the egg noodles.
9. Garnish, on top with crisp noodle and slice spring onion.
10. Optional - if need more flavors add in condiment for more strong taste

*Chili in Oil

Ingredients

3	tbsp.	Oil
2	tbsp.	Chili Powder

Method of Preparing Chili in Oil

- Heat the Oil. Pour the hot oil into the chili powder and mixed well

