Mmmmh!

Pad Thaï – Thai fried noodles

Ingredients

Noodles & Toppings:

600 g rice noodles (medium, soaked 30 min in lukewarm water)
750 g peeled shrimp (or chicken/tofu)
10 eggs
10 cloves of garlic, finely chopped
250 g onions, thinly sliced
250 g bean sprouts
5 small carrots (~300 g), grated or julienned
10 spring onions (~150 g), sliced
100 g unsalted roasted peanuts, roughly chopped
5 limes (cut into wedges)
100 g oil (peanut or sunflower oil)

Pad Thai Sauce:

300 g tamarind paste
150 g fish sauce (nuoc-mâm)
150 g dark soy sauce
100 g palm sugar (or unrefined cane sugar)
75 g rice vinegar
25–50 g chili paste
150 g water

Persons: 10

Cooking time: 25 min.

Preparation time: 45 min.

Instructions

Steep the rice noodles in luke-warm water for 15 minutes at least, then set aside. Grill the peanuts in the oven, then crush them.

Slice the onion into rings, and finely slice the spring onions.

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Peel the prawns and devein them. Whisk the eggs. Set aside.

Heat th oil in a wok. Then fry the onions in the hot wok, add the prawns, the “pad thai” paste, the soy sauce and the palm sugar.

Cook for a few minutes. Add the well-drained noodles, cook while stirring (the noodles must be cooked through). Add the eggs and continue to cook. You can add some of the noodle water if necessary.

Now add the spring onions, the soy sprouts, and sprinkle with the grilled peanuts.

Serve, along with the peanuts, the vinegar and the chilli.