


Asia Scenic Cookbook

Cooking with Passion



More than a cookbook

www.asiascenic.com





Dear Valued Guest,

This cookbook was created for everyone who learns Thai cooking with us at Asia Scenic Thai Cooking School.

The recipes are designed for 1–2 people, with a mild level of spiciness. Please feel free to adjust the seasonings and flavors to suit your own taste.

I hope this book will be *more than just a cookbook*. Although our time together in class may be short, I hope you will savor the memories of new friends and new experiences just as much as you savor Thai food.

Cheers,

Gayle ♥

Founder & Cooking Director
Asia Scenic Thai Cooking School

www.asiascenic.com



CHIANG MAI
THAILAND

MORE THAN A COOKBOOK



Thai Food
Good Mood
Good People
♥

Asia Scenic
Thai Cooking School



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Simple
Thai Food
Big Happiness
♥

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From our kitchen to yours.

Authentic Thai Ingredients

Fresh ingredients
Better food
Happier people ♥

"Where a Recipe do as the Roman do."



Large chilies
(milder)

Bird's-eye chilies
(prik kee noo)

Dried red chilies

Chilies — Prik (พริก)

Chilies are an essential part of Thai cooking, and many different varieties are used.

Large green, red, or yellow chilies are generally milder, while small bird's-eye chilies — known in Thai as prik kee noo — are much hotter.

Dried red chilies are also widely used and can be ground into chili flakes or chili powder. In Thai cooking, chilies may be used in soups, curries, stir-fries, sauces, and curry pastes.



Thick, bumpy skin

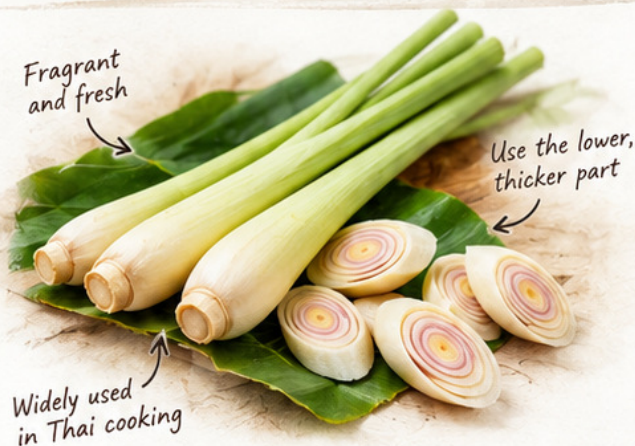
Aromatic leaves

Very little juice
but full of fragrance

Makrut Lime — Ma-grood (มะกรูด)

Makrut lime has a thick, bumpy skin and a strong, distinctive fragrance.

The rind is often used in curry pastes, while the aromatic leaves are commonly added to soups and curries. The fruit itself contains very little juice compared with other types of lime.



Fragrant
and fresh

Use the lower,
thicker part

Widely used
in Thai cooking

Lemongrass — Takrai (ตะไคร้)

Lemongrass is a fragrant, lemon-scented herb that grows in clumps and is widely used in Thai cooking. For cooking, we mainly use the lower, thicker part of the stalk.

It is commonly used in soups, curries, curry pastes, and many traditional Thai dishes.

Simple Ingredients
Extraordinary Flavours ♥



Authentic Thai Ingredients

Local Ingredients
Global Friends
A Tastier World



"Where a Recipe do as the Romen do."

Fresh galangal
has a distinctive
fragrance



Slice and store
in the freezer
for later use

A key ingredient
in many Thai dishes

Galangal — Kha (ข่า)

Galangal belongs to the ginger family and has a distinctive fragrance and flavor that is essential in many Thai dishes.

Fresh galangal is best when available. If using dried galangal, soak it in hot water for about 30 minutes to soften before cooking.

Fresh galangal can also be sliced and stored in the freezer for later use.

A sour fruit
with a rich,
tangy flavor



Widely used
in Thai cooking

Make tamarind juice
for many Thai dishes

Tamarind — Makham (มะขาม)

Tamarind is a sour fruit with a rich, tangy flavor that is widely used in Thai cooking.

To make tamarind juice, mix 3 tablespoons of dried tamarind pulp with $\frac{1}{2}$ cup of warm water. Mash well, then strain through a sieve.

The result is a fragrant, pleasantly sour tamarind juice that can be used in many Thai dishes.

A rhizome
from the ginger family



Deep yellow-orange
color

Use fresh or
substitute with
turmeric powder

Turmeric — Khamin (ขมิ้น)

Turmeric is a rhizome from the ginger family. Fresh turmeric has a deep yellow-orange color and a distinctive aroma and flavor.

If fresh turmeric is unavailable, you may substitute approximately 1 teaspoon of turmeric powder for $\frac{1}{2}$ inch of fresh turmeric.

Good Food
Brighter Days



Authentic Thai Ingredients

Local Ingredients
Global Friends
A Tastier World ♡



"Where a Recipe do as the Roman do."



Thai Sweet Basil – Horapa (โหระพา)

Thai sweet basil has a sweet, aromatic flavor and is one of the most commonly used herbs in Thai cooking.

It is especially popular in **red curry** and **green curry**, where its fragrance adds freshness and depth to the dish.



Lemon Basil – Manglak (แมงลัก)

Lemon basil has a light citrus aroma and a softer herbal flavor.

It is commonly used in **local soups and salads**, especially in northern and regional Thai cooking.



Holy Basil – Kaprao (กะเพรา)

Holy basil has a stronger, sharper flavor than Thai sweet basil.

It is most commonly used in spicy stir-fried dishes such as **Pad Ka Pao**, where its distinctive aroma is an essential part of the dish.

Thai basil varieties can often be found in Asian grocery stores and some international supermarkets.

Small Leaves
Big Flavour
A Thai Classic ♡

