

Pum's Yum Gai Yor.

2 serves

Ingredients

1 Ingham 250gm chicken roll (or similar).
100gm hand minced chicken or pork. You can choose which cut of meat you prefer.
1/2 finely sliced medium brown onion.
2 spring onion stems cut into 4cm lengths.
1 medium tomato cut into slim wedges.
celery leaves/stems cut into 4cm lengths.
Juice from 1/2 fresh medium sized lime.
Thai chilli to taste.
1 1/2 fish sauce and a little extra for balancing.
Sugar to taste.
1/2 cup of water.



Method.

Don't forget to watch the video, it will make things real easy for you. Also, like all Thai dishes, it is best to have all of your ingredients prepared before cooking.

Bring water to boil and then add the minced chicken or pork. Add 1/2tsp of the fish sauce and cook the chicken until just cooked, then add the chicken roll and complete cooking until the chicken is cooked. This should only take about three minutes.

Take the pan off the heat and then add the freshly squeezed lime juice, the rest of the fish sauce and 1/2 tsp of sugar as well as much or as little chilli as you like. Start with less chilli and in the next stage you can balance with more chilli if you like.

Now is the important bit. You have three flavours running in this dish, salt from the fish sauce, sour from the lime and sugar to help balance the flavours. Pum likes this dish very spicy, as do I, so we have about 8-10 chillies in it, however it is up to you. If your dish is too salty, add more a little more sugar and lime juice. If it is too sour add a little more sugar or fish sauce. Be careful; do not add too much, little is really more when balancing flavours. Now is also the time to get some extra chilli in if you want it spicier.

Once you are happy with your flavours, add the onion, celery, spring onion and tomato, as well as more chilli if you want. Let the remaining heat lightly cook the vegetables, you will also see that the lime juice will help cook the onions. Stir all together and then serve.

You can serve this dish on its own, or with rice, or as a side salad at a BBQ. Try different vegetables if you like, experiment a little and find what is perfect for you.

Please, feel free to take a photo of your creation and share on our Facebook page. We would love to see and hear how great your Yum Moo Yor turned out.