

# Naughty or Spice?

THE CHEFS AT CAMILE THAI SHOW US  
HOW TO SPICE UP CHRISTMAS WITH  
A DASH OF EASTERN EXOTICISM

FOOD STYLING: LOUISE DOCKERY PHOTOS: JOANNE MURPHY  
RECIPES: CAMILE THAI PROPS: INDUSTRY & CO; ARTICLE

## LEFTOVER TURKEY GREEN THAI CURRY ~ *Serves 4*

1 tbsp Mae Ploy green curry paste  
4 kaffir lime leaves  
2tbsp oil for stir frying  
750g white and brown cooked turkey meat, cut into bite-sized pieces  
1 400ml can of Chaokoh coconut milk  
1 red chilli pepper, seeded and cut into chunks  
1 courgette, sliced lengthwise, then cut into chunks  
Generous handful of fresh basil

1. Prepare the lime leaves by tearing the leaf away from either side of the stem. Discard the central stem. Then using scissors, cut the leaves into thin strips. Set aside.

Warm a wok or large frying pan over medium-high heat. Add the oil and swirl around, then add the green curry paste. Stir fry briefly to release the fragrance (30 seconds to 1 minute), then add 3/4 of the coconut milk, reserving 2-3tbsp. per serving portion for later.

2. Add the turkey, stirring to incorporate. When the curry sauce comes to a boil, reduce heat to medium or medium-low, until you get a nice simmer.

3. Cover and allow to simmer 3-5 more minutes, or until turkey is warmed through. Stir occasionally.

4. Add the red chilli and courgette, plus the strips of lime leaf, stirring well to incorporate. Simmer another 2-3 minutes, or until vegetables are softened but still firm and colourful.



5. Do a taste-test for salt, adding 1-2 tablespoons of fish sauce if not salty enough. If you'd prefer a sweeter curry, add a little sugar. If too salty, add a squeeze of lime or lemon juice. If too spicy, add more coconut milk. Note that this curry should be a balance

of salty, spicy, sweet and sour, plus bitter (the bitter is found in the fresh basil garnish).

6. Serve this curry in bowls with rice served separately, allowing guests to add their own. Top each portion with fresh basil, then drizzle over 2-3tbsp. coconut milk, and enjoy!

# PO PIA SOT RICE PAPER ROLLS ~ *Makes 12 (2 per person)*

12 sheets of round rice paper 25cm diameter soaked in hot water until soft  
150g baby salad leaves  
100g Fine sliced Chinese leaves (Bok Choi)  
24 leaves of fresh mint  
60g fresh bean sprouts  
60g shredded carrot  
25g sliced pickled ginger  
5g wasabi paste  
60g Hellman's Mayonnaise  
120g steamed salmon, mashed gently with a fork

This delicious eye catching treat, is light and delicious and low calorie. It look's

hard to do, but in fact, once you have the mixes made, you can fly through them. In Camille, one of our best Chefs can make 80 of these in an hour!

1. Mix the mayonnaise and wasabi paste thoroughly. Mix the mixed leaves, chines leaves, carrots and beansprouts together.

2. Soak the Rice Paper in hot water until it's soft. They can be a bit tricky to handle, so we recommend you do a few practice ones first. Remove from the water and lay out flat on a breadboard or work surface. They should be extremely soft, and easy to roll.

3. Place about a 1/12th the mixed leaf

combination (Carrot, beansprouts, baby leaves, Chinese leaves) in a tight clump in the centre of the rice paper. Place the salmon on top of this with the ginger slices and mint leaves. Top with a 1/2 teaspoon of the wasabi mayonnaise. Roll the mixture in the rice paper until all the mixture is covered. Then tuck in the sides, and finish rolling. It should be fairly compact and a neat cigar shape.

4. Cover and place in refrigerator until you're ready to serve them. You can make them up to 6 hours in advance. You can refresh them before serving by sprinkling them with some cold water.







## TOD MAN KHAO POD (SPICY CORN CAKES) WITH CRÈME FRAICHE ~ *Makes 30*

2 small cans sweetcorn, drained  
150 ml water  
2tsp baking powder  
1tbsp red curry paste, dissolved in 1tbsp boiling water  
1 egg  
2tbsp brown sugar  
25g chopped shallots  
2tbsp fish sauce

50g crème fraîche, mixed with 2tbsp lemon juice  
Fresh chives to garnish  
Oil for shallow frying

1. In a large mixing bowl, combine thoroughly all the ingredients except oil, chives and crème fraîche. Heat the oil in a frying pan until smoking.

2. Using two spoons, drop the batter into the pan and press down a little to make a roundish fritter. Cook until golden brown, flip the cake over and fry the other side. Remove and place on a double fold of kitchen paper to remove any excess oil. Before serving put a ½ teaspoon (optional) of crème fraîche on top, topped with a couple of blades of trimmed chives. Serve hot or cold.





## TOM YAM GOONG HOT AND SOUR SOUP ~ *Serves 4*

All the Thai ingredients for this yummy soup are readily available from your local Asian supermarket.

2 cups (500ml) chicken stock  
 1 fat stalk (or 2 thin stalks) of fresh or frozen lemongrass  
 1 tbsp galangal (fresh ginger)  
 2-3 kaffir lime leaves, cut into slivers  
 1-2 tsp Thai roast chilli paste  
 4-5 red birds eye chillies (big slices so you can avoid them easily)  
 2 tbsp fish sauce  
 Juice of 1 medium lime

1/4 of a medium onion (sliced)  
 1/2 tsp sugar  
 4 tbsp coriander leaves  
 50g chicken breast, chopped  
 4 prawns  
 4 mushrooms, sliced  
 3 tbsp spring onion, thinly sliced

1. For the lemongrass, use only the bottom white part (about 6 inches) and discard the woody grass part of it. With the flat side of a cleaver or a heavy object, pound and bruise the lemongrass so it releases the flavour. Cut into 2-inch segments.

2. Put the lemongrass, galangal, fish sauce and stock into a pot and bring to a simmer. Cover and simmer for another 15 minutes.  
 3. Uncover the pot and add the Kaffir lime leaves, chillies, onion, sugar and chicken pieces. Simmer for 2-3 minutes, then add roast chilli paste and mushrooms. Simmer for another 2 minutes. Now add the spring onions and let it simmer for 30 seconds.  
 3. Turn off the heat, add lime juice and garnish with coriander leaves. Test for saltiness and sourness. If required, adjust with more fish sauce (salt) and lemon juice (sour).