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**WORLD GOURMET SUMMIT**  
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*A masterclass with*  
**David Thompson**

20 April 2010  
10.00am to 12.00nn  
At-Sunrice GlobalChef Academy

*A masterclass with*

# David Thompson

**H**e is an Australian who specialises in Thai cuisine and his successful London restaurant, Nahm, holds the honour of being Europe's first Michelin-starred Thai restaurant – David Thompson is the perfect embodiment of how geographical boundaries can be transcended in the culinary world with his expertise in the Thai cuisine. His cuisine at Nahm is based on traditional royal Thai dishes characterised by strong, fresh flavours and Thompson's creativity. Currently based in the land of smiles, Thompson will be opening his new restaurant Nahm at Metropolitan Hotel Bangkok this May. His latest cookbook, *Thai Street Food*, is proof that this talented chef is capable of working the stove and wielding the pen.



## *MENU*

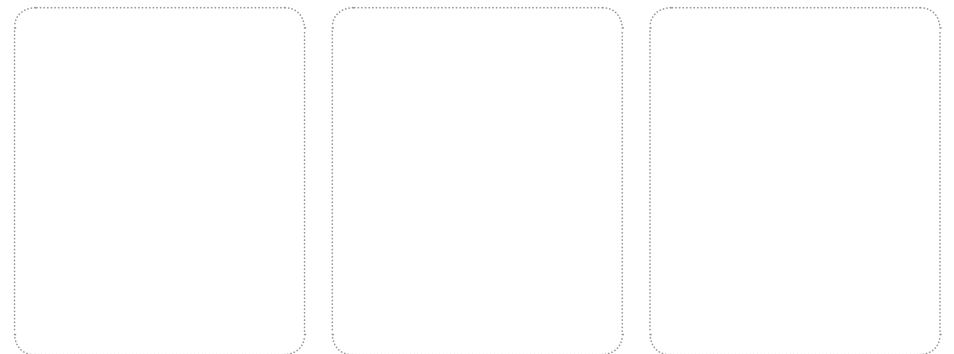
*scallop salad with grated coconut  
(plaa hoi shenn)*



*stir-fried prawns with curry powder  
(gung pat pong garee)*



*coconut cake  
(kanom babin)*



*scallop salad with grated coconut*  
(*plaa hoi shenn*)

- 5 scallops
- 60g freshly grated coconut
- 6 red shallots, peeled and sliced
- 5 tbsp thinly sliced lemongrass
- 4 long scud chillies, thinly sliced
- 5g mint leaves
- 5g kaffir lime leaves, shredded
- Shredded citron zest and citron juice, to taste

**Dressing**

- 3 tbsp (each) fresh coconut cream and lime juice
- ½ tbsp palm sugar
- Salt, to taste
- 1 tsp fish sauce

**Method:**

- Mix the fresh coconut cream, lime juice and palm sugar in a bowl and season to taste with salt. Add in the fish sauce and whisk vigorously until sugar has dissolved. Add the scallops and grated coconut into the dressing and toss well. Add in the remaining ingredients and squeeze the citron juice over. Serves 2

*stir-fried prawns with curry powder*  
(*gung pat pong garee*)

- 2 tbsp cooking oil
- 1 (each) garlic clove and ginger, peeled and pounded into a paste
- 6 large prawns
- 1 tbsp (each) curry powder, fish sauce, sugar and white vinegar
- 1 scallion bunch, cut into 2-cm lengths
- ½ small white onion, peeled and sliced
- Coriander leaves, for garnishing

**Method:**

- Heat the cooking oil in a wok and stir-fry in the garlic and ginger paste until aromatic. Add in the prawns and stir-fry for another minute. Sprinkle the curry powder over and continue to stir-fry for about 2 minutes while stirring constantly. Season with fish sauce, sugar and white vinegar. Add in the scallions and sliced white onion. Mix well and ladle the mixture onto a serving plate and garnish with coriander leaves. Serves 2

*Notes:*

18 horizontal dashed lines for notes.



*coconut cake*  
*(kanom babin)*

- 125g palm sugar
- 150ml coconut cream, divided and 1 tbsp coconut cream, for drizzling
- 180g (each) mature coconut flesh and gati coconut flesh, finely grated
- 2 whole eggs
- 2 tbsp coconut oil

**Dough**

- 60g sticky rice flour
- 1 tbsp plain flour
- 1 tbsp arrowroot flour
- 1 tbsp rice flour
- Salt, to taste
- 60ml jasmine water

**Method:**

- For the dough: Place all the flours and salt into a mixing bowl. Gradually add in the 63ml jasmine water and knead until a smooth dough is achieved. Cover and set aside the dough to proof for at least an hour.
- Place the palm sugar and 75ml coconut cream into a saucepan and simmer until liquid begins to boil. Remove saucepan from the heat and set aside the coconut syrup to cool. Once cooled; knead the proven dough into the coconut syrup and then pass through a fine sieve. Add in the finely grated coconut flesh. Mix well. Add in the whole eggs one at a time and beat well. Add in the remaining coconut cream and beat until well incorporated.
- Heat the coconut oil in a stainless steel baking pan and pour in the coconut cream mixture. Drizzle over a tablespoon of coconut cream and bake in a preheated oven at 180°C until golden brown, for about 35 minutes. Serves 2

*Notes:*

18 horizontal lines for notes, each starting with a small circle on the left and ending with a small circle on the right.

