



THE DOUGH HOUSE
— Intimate Gastro Experiences —

Traditional Pad Thai with TDH Chilli Oil



Hi everyone! Chef Mike here, bringing you a delicious recipe straight from my kitchen to yours! This month, we're making Traditional Pad Thai—Thailand's iconic street food that's all about bold flavours and quick cooking.

The Story Behind the Dish:

In my family, noodles are a way of life. Growing up, our dinner table was never complete without a steaming bowl of something slurpable. Whether it was homemade Chinese ho fun, fiery Indonesian mee goreng, or the Japanese yaki udon, noodles haven't been just food—they have been our fast food, our comfort food, and our way of bringing everyone together. Pad Thai holds a special place in my heart. Now, I'm excited to share this dish with you, so you can bring a taste of Thai tradition into your own home!

Serves: 1 generous portion

Ingredients:

- 150g dried thick rice noodles, rehydrated per packet instructions
 - 250g large raw prawns
 - 1 tbsp dried shrimp (optional)
 - 4 tbsp tamarind
 - 3 tbsp fish sauce
 - 2 tbsp palm sugar (coconut or brown sugar works too)
 - 2 cloves garlic, chopped
 - 1 small onion, chopped
 - Handful of bean sprouts
 - 1 small shredded carrot
 - 2 spring onions, chopped (whites and greens separated)
 - 1 egg
 - Lime wedge
- Garnish: chopped coriander, sliced red chilli, toasted crushed peanuts or our chilli oil
 - Vegetable oil

How to Make It:

1. Prepare the sauce: In a small saucepan, heat oil and fry garlic and onions until golden. Stir in sugar, tamarind, and fish sauce. Let it cook down until rich, slightly thick, and aromatic. Add a splash of water if needed. Set aside.
2. Cook the egg: Heat a wok with oil, scramble the egg into small pieces, and remove from the pan.
3. Stir-fry: In the same wok, add more oil and cook the prawns until almost done. Toss in dried shrimp (if using), carrots, bean sprouts, and the white parts of the

spring onions. Add the rehydrated noodles and pour in your sauce, stir-frying everything together.

4. Final touch: Mix in the scrambled egg and the green parts of the spring onions. Cook for another minute.

5. Serve: Plate up and sprinkle with coriander, red chilli or TDH CHILLI OIL, and crushed peanuts. Add a lime wedge on the side for that final zing!

Pro Tip: Traditionally, garlic chives are used instead of coriander, you can buy them online from riverford.co.uk in the UK. Feel free to get creative—add chicken, tofu, or extra veggies, but keep the sauce as the heart of the dish!