



Rirkrit's Grandmother's pad Thai with
Egg, Modified Version
Serves 4

Rirkrit's grandmother taught nutrition. She was also a fantastic chef, was featured in television cooking shows, and was the author of numerous recipes. After she passed away her students gathered these into her memorial book. In Thailand, there's a tradition of creating a small book in honor of the deceased. These books often include recipes to pass on the person's culinary legacy. She was often behind the scenes, and according to Rirkrit, had a deep knowledge of 'rear palace' recipes.

300 g/ 10 ½ oz fresh pad Thai noodle
4 tbsp water
500 g/ 1 lb bean sprouts
3 eggs
60 g/ 2 oz peeled and deveined shrimp
with heads on
60g / 2 oz dried shrimp
60 g/ 2 oz pickled turnip
400 g/ 14 oz piece of firm tofu,
diced small
70g/ ⅔ cup crushed peanuts
1 tsp chili flakes
1 tbsp minced garlic
8 tbsp rice oil
4 tbsp brown sugar
3 tbsp fish sauce
4 tbsp tamarind paste
60 g/ 2 oz Chinese chives
2 tbsp white Thai vinegar
1 lime cut into wedges

Start by frying the garlic and rice oil in a wok. Stir in the noodles and add the water to soften them. Stir-fry together and put aside.

Add oil to the wok. Add the chili, sugar, tamarind paste, fish sauce, dried shrimp, diced tofu, pickled turnip and half of the crushed peanuts. Stir-fry together. Add the fresh shrimp and the Chinese chives. Stir-fry some more.

Add the noodles back into the wok to stir-fry with the mixed ingredients. After about 3 minutes of stirring, make a hole in the center of the mixture, crack the eggs into it and scramble everything together until the eggs are cooked. Add half of the bean sprouts and mix before serving hot. Serve with the remaining sprouts, and lime wedges on top. Complete by sprinkling the rest of the crushed peanuts on top. Add the additional banana flower on the plate for decoration if you can find one.

Optional: a wedge of banana flower for plating, served on the side.