



Les Marmitons
NEW JERSEY

April 2024 Event (Thai Menu)

Chef Michael Trainor

1st Course: Mann Moo Pork Corn Fritter with Cucumber Salsa

2nd Course: Som Tum Green Papaya Salad (National Dish)

3rd Course: Gaeng Jood - Light Broth with Pork Meatball, Egg, Scallion and Tofu

4th Course: Fried Rice with Pork Belly and Crab

5th Course: Sticky Rice and Mango



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First Course: Mann Moo Pork Corn Fritter with Cucumber Salsa

Serves 20

Fritters: 2 ½ pounds of ground pork 2 ½ pounds frozen or fresh corn (defrosted if frozen) 2 ½ T Maesri brand red curry paste Lime zest form 10 limes 5 T fish sauce 2 ½ T sugar	5 eggs 1 and ¼ Cups rice flour Salsa: 5 medium shallots 2 1/2 Cups rice vinegar 2 ½ Cups sugar 5 English Cucumbers
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Fritters:

Mix all ingredient well and let rest 15 minutes. Test for seasoning. Form flattened 1 oz pieces about ½ to ¾ inch thick. Deep fry at 350 degrees until golden.

Salsa:

Heat vinegar and sugar in steel sauce pan and stir till dissolved. Let cool.

Mince the shallot

Slice the cucumber into 1/8 inch rounds

When vinegar is completely cooled, combine all ingredients and let sit as long as possible



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Second Course: SomDTum Green Papaya Salad

Serves: 20

6 Four pound green papayas	2 2/3 Cups Unsalted dry roasted peanuts
5 medium sized carrots	3 Tbsp. fresh parsley (minced)
2 2/3 T Fish sauce	70 cherry or grape tomatoes
40 limes – need 2 and 2/3 cups of juice	2 Oz Spicy Thai or Vietnamese Spicy Chili pepper (fresh or frozen pepper works)
2 2/3 Cups palm sugar	

Som DTum is as close to a national dish as it gets. Translated directly it means ‘sour crush.’ It incorporates two signature elements. The Nam Yumm is a mix of fish sauce, citrus and sugar and technically it must also have spicy red chili. A Yumm is a type of salad in which ingredients are tossed in Nam Yumm. Som DTum is a type of salad in which most commonly chopped lengths of green papaya are crushed or pounded to tenderize in a mortar and then tossed in a Nam Yumm. You could also use mango or cucumber. The balance of salt, sweet, sour, spicy is crucial and must be adjusted after following general guidelines for volumes. Limes with acidity and sugars with sweetness levels and fish sauces with salt levels.

Instructions

Peel and shred the papaya. Traditionally it is hacked at with a cleaver. You may use a hand held vegetable shredder if you like. We’re looking for medium length strips, like 3 inches. Place in a covered container or sealed bags in the fridge. Keep cold to keep them crispy. A tip about shredding the papaya. When you get near the center and you feel the texture get pillowy or soft just let it go. Don’t try to stretch it and get every bit from the center. You’ll open the seed cavity and spend a painful amount of time sifting through your shredded papaya picking out seeds. Just stick to the ends at that point. Please share this task.

Peel and shred the carrots. Treat the same as the papaya. We don't want them turning bitter.

juice the limes and mix fish sauce and lime juice do NOT WARM.

break up the palm sugar so it's easy to dissolve. (HINT. place the palm sugar jars in a warm, place so it softens a bit. Not hot, just warm.) We won't be adding heat. Mix it with the fish sauce and lime juice until dissolved. Don't give up. It'll happen and thicken a bit.

TASTE to make sure there's a balanced salty, sweet, sour and adjust if necessary. It should be about spot on as is. Remember the papaya is going to change the flavor.

Cut the grape or cherry tomatoes in half in quarters to help with manageable bites

Put the peanuts in a dry pan and heat them just enough to give some color. Darken, do not blacken.

In a mixing bowl mix all ingredients except for the chili and the peanuts (the peanuts will sink while tossing.) Toss until evenly mixed and coated.

Portion and plate accordingly. Each 2 cups of papaya will wilt to about one cup to one heaping cup after tossed and sitting in dressing for even just a short time. Don't be stingy with the dressing when serving and it's probably best to serve in a small bowl or plates with a high lip.

Plate each plate with 1/8 cup peanuts or 1 heaping tablespoon

slice chilis into quarter inch slices. serve the sliced chili as an optional topping in bowls at center of each table. This should stay for the remainder of the night to use with any dish as desired.



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3rd Course: Gaeng Jood – Light broth with Pork Meatball and Egg Scallion Tofu

Serves 20

Broth: 2 Large Daikon 3 T oyster sauce White pepper to taste (add only at end)	Gremolata: 3/4 Cup crushed roasted unsalted pistachios 3/4 Cup minced cilantro 3/4 Cup minced shallot 3/8 Cup minced lime zest
Meatballs 3 pounds ground pork 2/3 Cup oyster sauce 1/8 Cup soy sauce 1/8 Cup Sugar 5 tsp white pepper 1/8 cup granulated garlic 2/3 cup finely minced cilantro – stems ok.	Egg Tofu with Scallop: 20 eggs 1 1/2 pounds scallops 1/4 Cup Oyster sauce 1 1/2 T white pepper

Gaeng Jood translates as soup of light flavor. It is a clear broth that can be pumped up a little bit and altered to taste but is usually found as an accompaniment to other dishes to accentuate the flavors of that dish. Sometimes a dish is not a dish if it doesn't come with the side broth such as with kao mog gai or kao man gai. It also compliment fried rice very well.

This version of Gaeng Jood which is meant to both compliment the Fried rice and also have elements to be enjoyed on their own.

Broth:

I peel and slice daikon into 1/2 to 3/4 thick cylinder slices. Put Daikon in water and bring to simmer. The daikon should be somewhat translucent when serving but we don't want them falling apart. We're going to bring back to simmer to cook the meatballs so don't overcook the daikon with this step. keep warm and bring back to a simmer before adding meatballs to cook.

Adjust flavor with white pepper and sugar if desired and salt source of choice. A few shakes of the fish sauce battle goes a long way. Oyster sauce adds umami but isn't as salty. Soy sauce changes the flavor in a signature way and adds a mix of and salty.

keep the pot covered. You want to serve about 2 cups to each attendee.

plate the daikon and meatballs and egg tofu first so your volume comes out right. The serving bowls should be able to hold at least 3 cups

Meatballs:

Mix all ingredients well – gloves and hands work well. Cover and let rest at least 20 minutes. Portiin into quarter sized meatballs – aiming for 6 per person. As you are making them, slip them into broth (don't put all in at once). Have chef check broth seasoning.

Gremolata:

Mix all ingredients well, trying not to form a paste. Serve a bowl per table.

In pan, dry toast the pistachios, be very careful to remove before they burn, then add in garlic and some of the cream, allow to soften 10-15 minutes on low heat, salt and pepper (under season at first as can add more later). Puree in food processor till very smooth. Set aside.

Egg Tofu with Scallop:

Blend in food processor till smooth. Place in sous vide bag – making rough log 2 inches thick – sous vide at 170 degrees for 30 minutes. Ice bath and keep chilled till needed. Remove from bag and slice into 3/4 inch thick cylinders – about 2 slices per person.



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Fourth Course: Fried Rice

Serves 20

9 cups Thai jasmine rice raw	7-14 teaspoons fish sauce – need to taste as you go
14 eggs	14 T oyster sauce
14 strips ½ to ¾ inch pork belly almost frozen	10 medium tomatoes (2/3 diced and rest in wedges (need 2 wedges per person))
14 ounces lump crab meet	10 limes (halved – check with chef)
14 cloves garlic – minced	14 scallions (thin slices)
14 small shallots – fine dice	4 English Cucumbers

Instructions

Make Rice – Do as soon as you start so has a chance to cool. Using a rice cooker – cook rice. After cooking let its sit 5-10 minutes. Spread out on sheet pan and cool off for 20-30 minutes in walk in.

Make Fried Rice -

Pan fry pork belly until cooked through. Set pork aside.

Add shallot to pan and sweat. Add garlic. Set aside

Cook egg (discuss with chef if beaten first or not). Move egg around and break it up.

Add back in everything else and add in rice.

Drizzle in oyster sauce and fish sauce. When happy with salt level add in tomatoes, and crab. Serve on plate with 2 wedges tomato, topped with scallion slices and half a lime.



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Fifth Course: Kao Neyow Mamoowan – Sticky Rice with Mango

Serves 20

6 Mangoes - ripe	
Rice:	Topping:
5 Cups raw sticky rice	2 Cups Coconut Milk
2 Cups Coconut milk	1 Cup Sugar
1 Cup Sugar	2 tsp salt
2 tsp salt	8 T rice flour

Soak rice in pot with warm water. Let water cool to room temperature while soaking. Stirring rice every few minutes. Soak for 20 minutes minimum or up to 1 ½ hours (discuss soaking method with chef).

Peel and cut up mangos.

Prepare a steamer – will be steaming for 35 minutes, so make sure enough water.

When steamer is ready, pour off water and put rice on steamer tray. Cover and steam 20 minutes. At 20 minute mark, gently flip rice in the steamer. Steam 10 more minutes.

Warm the coconut milk, sugar and salt together over low heat till sugar dissolved. Turn off the heat.

Move rice to mixing bowl and start to stir in liquid – discuss with chef how much as may not need all liquid. Let rest.

Heat the coconut milk and sugar for the topping. Add the rice flour and mix in (ration 2 T flour per cup liquid). Stir and then take off heat.

Plate ½ cup rice with sliced mango and spoon over sauce.