

THAI CUISINE

Yam Woon Sen – Thai glas noodle salad

(A light salad that tastes best lukewarm)

Ingredients: 4 Persons

1 Tbsp sunflower oil
250 g lean minced pork or chicken or small shrimp
3 Tbsp meat stock or fish stock
6 Tbsp lime juice
4 Tbsp fish sauce
1 Tbsp chillie paste (nam prik paw)
1 Tbsp finely chopped ginger
3 cloves garlic finely chopped
6 shallots or red Thai onions finely chopped
5 spring onions, Thai or European finely chopped
2 stalks celery, Thai or European chopped
100 g Glas noodles
2 Tbsp fresh chopped cilantro
lettuce
peanuts
chopped chillies



Soak the noodles in boiling water for about ten minutes.
Drain them well and cut into 5 cm long pieces.
Peel the onions and cut into julienne.
Cut the celery and the spring onions into thin slices.



Heat up the oil in a wok and fry the garlic and ginger briefly. Add the minced meat and divide well. Fry briefly. Pour in the broth and cook for 3 minutes.

Add the fish sauce, the lime juice and the chili paste, to the meat and let everything slowly simmer until the meat is cooked well.
Let cool down a bit and mix with the pasta and the vegetables.
Fold in the herbs and serve on lettuce leaves. With some chopped chilli and / or sprinkle peanuts and garnish with cilantro.