

Authentic Thai Cuisine

with Bo Songvisava



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Do You Like It Spicy?

Spicy, sweet, sour, fish, meat, and vegetables—Thai cuisine includes all of this, and that is perhaps precisely why it is one of the world's most popular cuisines.

Dishes like pad thai and tom yum soup, as well as the variety of curries the country has to offer, are enjoyed everywhere. Thai cuisine is influenced by other Asian cuisines, such as Indian and Chinese, yet it remains unique.

Bo is the perfect person to teach you all about this versatile and flavorful cuisine. A tip: Prepare all dishes in small portions, serve them in beautiful bowls, and decorate the table festively. You've never experienced a shared meal like this before!

Bo Songvisava

Duangporn “Bo” Songvisava originally did not envision a life in the restaurant industry. Her parents wanted her to pursue a conventional career path. However, she followed her heart and left her English and French studies early to obtain a degree in restaurant and catering management. Later she completed her studies at Le Cordon Bleu with a master's in gastronomy.

Since then she has received numerous awards, including a Michelin star and the title of best Thai chef (2019). Known for pushing the boundaries of culinary art with uncompromisingly delicious and high-quality dishes, she and her husband Dylan Jones have taken Thai cuisine to the next level in their Michelin-starred restaurant Bo.Lan.



Bo Songvisava

I truly believe that cooking and eating, when done right, will put our world in order.

Jasmine Rice



Ingredients & Infos



Preparation
15 min



Total time
45 min



Portions
4

50	jasmine blossoms
2 ¼ cups	jasmine rice
1	pandan leaf
4 ¼ cups	water

Recipe Steps

Step 1

Jasmine Water

Fill a bowl with water. Open the jasmine blossoms with your fingers and place them gently in the water so they float. Fill the entire surface of the water with the jasmine blossoms. Cover the bowl with plastic wrap and leave it for 12 hours. Then, remove the flowers from the water so that you can cook the rice in it.

4 ¼ cups water

50 jasmine blossoms

Step 2

Washing the Rice

Washing the rice removes excess starch from the grains and prevents the rice from becoming clumpy. Put the rice and water together in a bowl and stir well until the water becomes slightly cloudy. Pour off the water, let the rice drain, and add fresh water to the rice again.

2 ¼ cups jasmine rice

Step 3

Cooking the Rice (Rice Cooker)

Put the washed jasmine rice and the jasmine water into the rice cooker. Dip the tip of your little finger into the rice, add more water up to the first line of your little finger, and turn the rice cooker on. When the rice starts to boil, add a knotted pandan leaf and let it cook for 10 minutes.

1 pandan leaf

Step 4

Cooking the Rice (Stovetop) —

You can also cook the jasmine rice in a saucepan. Put the jasmine rice and the jasmine water into the saucepan. Dip the tip of your little finger into the rice and add more water up to the first line of your little finger. Increase the heat and stir from time to time so the rice does not stick to the pot. Once the rice boils, reduce the heat, place the lid partially on, and let the rice simmer over low heat for 30 minutes. Then check whether the rice has absorbed all the liquid and is cooked. If not, add more water and let it cook for another 5 minutes over low heat. When the rice is cooked, turn off the heat and place the knotted pandan leaf on the rice. Let stand for 10 minutes.

Step 5

Finishing Touch —————

Now you have perfectly cooked rice that you can use in many different recipes.

Workbook

with recipes and information
for the online cooking course
with Bo Songvisava

Course

Authentic Thai Cuisine

Chef

Bo Songvisava