

THE RIFLE CLUB

GOES

BANG BANG

GRANDMA'S PAD THAI : MAKES ONE SERVE

FRESH INGREDIENTS

5ml Canola Oil
1 Free Range Egg
120g Fresh Deveined Prawn Tails
100g Bean Sprouts
20g Chopped Garlic Chives
150g Flat Rice Noodles (soaked)
5g Shrimp Paste
5g Pickled Sweet Daikon
1-2g Salt Cured Duck Yolk
5g Fried Shallots
5g Fried Garlic Chips
10g Roasted Peanuts (skin off)
1 Lime Wedge

SAUCE INGREDIENTS

5ml Canola Oil
1/4 Red Onion
1 x Garlic Clove
5g Dried Long Red Chilli
2g Fresh Red Chilli
30g Grated Palm Sugar
15ml Fish Sauce
15g Tamarind Paste

SAUCE METHOD

- Add the onion, garlic and chillis to a food processor and blend into a paste.
- Add the canola oil to a heavy based pot and fry the paste on a moderate heat until fragrant.
- Grate the palm sugar, turn the heat down and add the sugar to the pan. Stir until melted.
- Stir in the tamarind paste and fish sauce. Take off the heat and set aside.

PAD THAI METHOD

- Place a wok, or large pan on a moderate heat. Add the canola oil, then the egg.
- Scrambled the egg roughly, then add the prawns, stirring intermittently.
- Add the noodles and the shrimp paste, plus a 5 ml splash of water to incorporate.
- Add the Pad Thai sauce and pickled daikon, stir through thoroughly.
- Now add the bean sprouts and garlic chives and take the pan off the heat.
- Plate up and top with peanuts, fried shallots, garlic chips and grated duck yolk.
- Serve with a fresh lime wedge and a side of chilli flakes if desired.

VEGAN ALTERNATIVE

- For the Pad Thai Sauce use a vegan fish sauce. (Available at Astee Asian Grocers)
- Remove the egg, shrimp paste and duck yolk from the recipe.
- Replace the prawns with 120g of diced firm tofu.