

the 60-minute dinner party

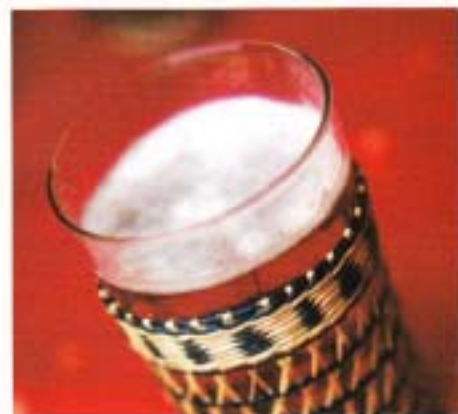
photography by alan murphy. styling by tanya grimson



Charlie Phuakchoo has almost 20 years of cooking under his belt. Hailing from Suratthani in Southern Thailand he coupled his days as a student of politics with a diploma in Thai cooking. Deciding that cooking was more exciting than politics he moved to London to broaden his skills. Spending time with the prestigious Oriental Group and Blue Elephant Group he worked in Paris, Dubai, Belgium and Copenhagen perfecting his trade.

In 1999 Matthew Farrell of Diep le Shaker succeeded in enticing Charlie to Dublin where Irish diners soon discovered his skills. 6 months ago Charlie moved to Dublin's newest Thai restaurant, Tiger Becs, where his authentic cuisine has made the stylish eaterie an immediate hit.

Here Charlie has prepared 3 authentic Thai dishes that are bound to be a hit with all Thai lovers. Most ingredients are readily available from Asian markets, supermarkets and specialist food stalls. In the case of taro and sweet basil alternatives are suggested. All recipes serve 6.



*Tiger Becs, 35 Dawson Street, Dublin 2 (opposite The Mansion House)
Tel: (01) 677 8677*



thai fish cake with cooling cucumber



thai green beef curry

Thod Man Pla

Thai fish cake with cooling cucumber dip

for the dip

- 1/2 sliced cucumber
- 4 shallots
- 2 red chillies
- 1 tsp vinegar
- 3 tsp sugar
- 1/2 tsp salt
- 2 tbsp chopped coriander

for the fish cake

- 1 kg white fish, such as cod, minced or chopped
- 1 1/2 tbsp red curry paste
- 2 eggs
- 1 cup sliced French beans
- 4 tbsp lime leaves, minced or chopped
- 1 tsp salt
- 1 1/2 tsp sugar
- vegetable oil

To make the dip cut the cucumber in half lengthwise, then cut across into thin slices. Cut shallots and chillies into thin slices and mix in a bowl with the cucumber. Heat the vinegar, sugar and salt, stirring constantly until sugar dissolves. Remove from heat, place in the bowl and garnish with chopped coriander.

Place all the fish cake ingredients in a large bowl and mix everything by hand until blended. Spoon about 2 tbsp of mixture into round shapes (about 3 inches in diameter). Deep fry in vegetable oil until golden brown, drain on kitchen roll and serve.

Kaeng Khiao Wan Neua

Thai green beef curry

- 2 tbsp cooking oil
- 4 tbsp green curry paste
- 5 cups coconut milk
- 800g beef, cut in long, thin strips
- 4 kaffir lime leaves
- 2 1/2 tsp sugar
- 3-4 tbsp fish sauce
- 300g aubergines, asparagus or bamboo shoots cut into bite sized pieces
- handful cut sweet basil leaves
- 2 small red chillies, thinly sliced

Fry green curry paste in oil until fragrant, reduce heat. Add coconut milk a little at a time, stirring until the coconut begins to have an oily sheen. Add the beef, lime leaves and cook for a short time, then pour the curry into a pot. Add sugar and fish sauce to taste and heat until boiling. Add aubergine, asparagus or bamboo shoots and turn down the heat to a hot simmer. When the meat is done, add sweet basil and red chillies and remove from heat.

This curry is best served with jasmine scented rice.

Khanom Mo Kaeng Pheuak

Taro Coconut Custard

- 2 1/2 cups coconut milk
- 1 tbsp plain flour
- 2 1/2 cups palm sugar
- 3 cups mashed boiled taro or potatoes if you can't get taro
- 10 eggs slightly beaten
- 1 tsp salt
- 2 tbsp thinly fried shallots

Preheat the oven to 175°F/350°C/gas 5. Mix the coconut milk, flour and sugar well in a mixing bowl. In a separate bowl, mix the taro, egg and salt, beat until smooth. Combine both mixtures in a pot and cook over medium heat for 5 minutes then remove from heat.

Put this mixture in baking tray and bake in oven for 35 minutes or until golden brown on top. Cut into squares garnish with the fried shallots and serve. 🍴



taro coconut custard

Special thanks to habitat and Brown Thomas for all table ware.