

# Pad ki mow

## spicy beef noodles with kaffir lime leaves

You can use any meat and vary the ingredients and also the heat content of the dish to suit your taste. The noodles will double in weight when they are soaked.

serves 4–6

preparation 5 minutes

cooking 3 minutes

fresh

2 garlic cloves, finely chopped

2 fresh red chillies, seeded and finely chopped

400 g beef rump, cut into thin strips

4 kaffir lime leaves, shredded

2 Thai basil sprigs (or regular basil), leaves picked

3 coriander sprigs, leaves picked and torn, to serve

lime wedges, to serve

spices

¼ teaspoon dried chilli flakes

½ teaspoon five-spice powder

pantry/larder

2 tablespoons vegetable oil

2 tablespoons fish sauce

½ teaspoon grated palm sugar

125 g sen yai noodles (see page 17), soaked in warm water for 20 minutes until soft, then drained

1. Heat the oil in a wok over medium heat. Add the garlic and fry for 1 minute or until golden. Add the chillies and stir-fry for 10 seconds, then add the beef and stir-fry for about 20 seconds to seal the meat.
2. Add the fish sauce, palm sugar, shredded kaffir lime leaves, half the basil leaves and the dried chilli and five-spice, stir-frying all the time.
3. Add the soaked and drained noodles and stir well. Keep stir-frying for about 1 minute, then taste the noodles to check that they are cooked.
4. Turn out the noodles onto a serving plate and garnish with torn coriander leaves, the remaining Thai basil and lime wedges.

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### *RICE NOODLES*

*There are numerous widths of rice noodles that are bought dried. They need to be soaked in warm water for 20 minutes before using.*

*SEN MEE are very fine and wiry when dried and are also called rice vermicelli. They are used in spring rolls, soups, stir-fries and salads.*

*SEN YAI are broad in width (about 2–3 cm wide) and are also called rice river noodles and rice sticks. When they are bought fresh they can be quite sticky and need to be separated. Good for a stir-fry such as Pad thai (see page 176) where there is lots of sauce.*

*SEN LEK are a thinner rice noodle (about 1 cm in width). They are commonly sold dried and are probably the most widely available. Soak before cooking and they will only take a couple of minutes to cook.*

*BA MEE noodles are made with egg and rice flour so they are a mid-yellow colour and similar to Italian spaghetti. These are often used for stir-fries and soups.*

*WUN SEN are very fine — almost translucent — in colour and are made with soya flour. They are called cellophane or glass noodles. They will not need a lot of cooking and are great for salads and cold noodle dishes with prawns and seafood.*

***Thai Food Made Easy by Tom Kime (Murdoch Books, £14.99). Photography by Lisa Linder.***