

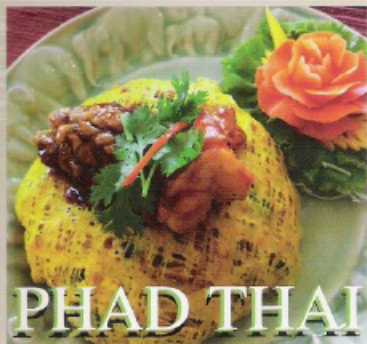
# Viroj Cherdsang

Executive Chef



His philosophy in cooking is retaining authenticity and tradition though adding touches of contemporary twists to his dishes.

He loves preparing seafood dishes and implements a western style of cooking.



Stir-fried Noodles with Shrimp in Tamarind Sauce

## INGREDIENTS:

100 gms	Noodles
6 pieces	Fresh Prawns
1tbsp	Ground Peanuts
1tbsp	Sweet dry turnip chopped
1tbsp	Dry shrimp
1 piece	Hard bean curd
1tbsp	Sliced shallot
½ cup	Chinese chive
1 cup	Bean Sprout
3tbsp	Vegetable oil
1	Egg

## TAMARIND SAUCE:

3tbsp Tamarind juice	} mix all together and keep aside
2tbsp Palm sugar	
2tbsp Fish sauce	

## Method

1. Soak noodles in water till soft.
2. Heat oil in a pan, add sliced shallots saute till light pink.
3. Add bean curd cut into small cubes, sweet dried turnip and dry shrimps, cook till soft then add in the fresh prawns and stir over high flame.
4. Add noodles and let it cook for a short while. Then beat 1 egg and add to the noodles, pour in the tamarind sauce mixture, continue to cook until well mixed.
5. Add in the bean sprout, Chinese chives and peanuts.
6. Serve hot in an egg nest, garnish with prawns