



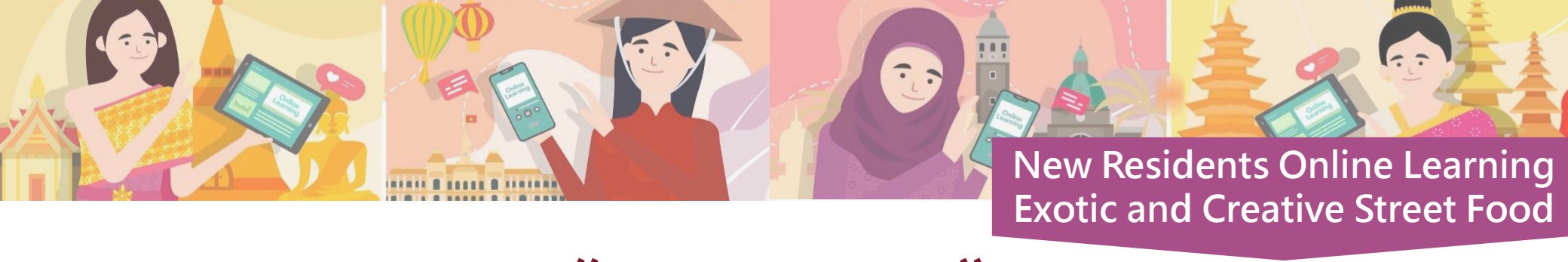
新北市政府職業訓練中心

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新住民網上學

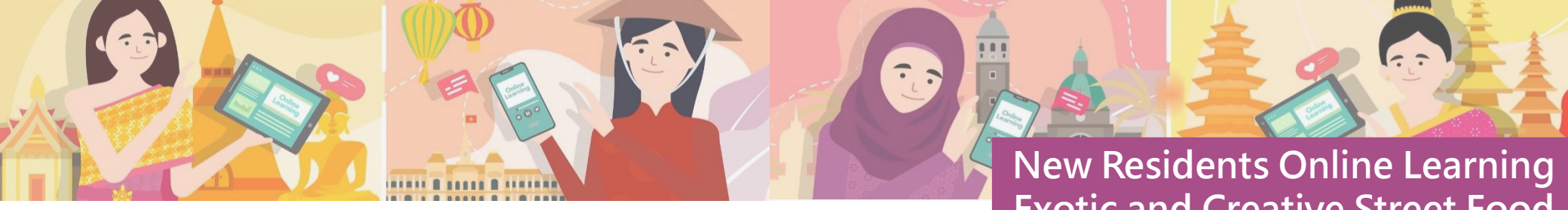
Exotic and Creative Street Food





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Unit1 Chicken with Green Curry

In Thai cuisine, curry is important. There are three types of Thai curry, including yellow curry, red curry and green curry. The most representative one is green curry. Today we are introducing our Taiwanese version of green curry Chicken.

Ingredients

Chicken with Green Curry (4-6 servings)

Salad oil 2 tbsp
Curry sauce 50g
coconut cream 200ml
Coconut milk 200ml

Lemon leaves 5 slices
Sweet chillies 2 stalks
Red chilli 1stalk
Red chillies 2-3 pieces
(of your choice)

basil 2 plants
drumstick 1pc(boneless and skinless)
Thai eggplant 8 pieces
(or 1/2 cup of Taiwan bamboo shoot
or water bamboo)

Seasonings

Fish sauce 2 tbsp 、Palm sugar 2-3 tbsp 、Salt a little

Steps

- 1. Cut the red chillies and Sweet chillies into a hob shape, slice the bamboo shoots, and take the leaves from basil for use.
- 2. Wash the Thai green eggplant, remove the tip and then cut it into quarters and soak it in salt water to prevent it from turning black.
- 3. Lemon leaves to be torn open .
- 4. Remove the bones and skin from the drumstick, cut into cubes and simmer in a pot.
- 5. Pour in the salad oil, add the green curry and stir-fry over low heat . Add the coconut cream and coconut milk and cook until it boils . When the chicken is cooked, add the eggplant .
- 6. Add chicken, palm sugar, fish sauce, lemon leaves, Sweet chillies and red chillies to taste and cook over low heat for 10-15 minutes. . Mix in basil before serving





Unit2 Thai Mo-Mo-Cha- Cha

Mo-Mo-Cha- Cha is the name for shaved ice in Southeast Asia. Thai Mo-Mo-Cha- Cha , it's actually an assorted ice. There are three most important elements in Thai Mo-Mo-Cha- Cha , coconut cream, sago rice and water chestnut. All three of these three ingredients are very popular in Taiwan.

Ingredients

Sago	50g	Potato flour	180g	Sweet corn	3 spoons
Water	400g	fresh water chestnut	50g	Rambutan	5-6 pieces
Dried butterfly pea	5g	hai salak syrup	50g	pineapple	3-4 slices
coconut cream	200g	Coconut (tinned)	2-3slices	nipah seeds	3 spoons
coconut sugar	60g				

Seasonings

2-3 leaves of pandan,
Sugar150g, water250g

Steps



- 1.Boil the water, add the sago pudding and cook for 5 minutes.Turn off the heat and pour in the cold sugar syrup to soak it.
- 2. Put the pandan leaves, sugar and water together in a pot and cook until the sugar melts.
- 3.Making the two-colored dumplings rice flour balls
- 4. Mix the coconut cream, coconut sugar and potato flour. to form a batter, then transfer the pan to the cooker, turn the heat down and stir-fry until the dough forms; Allow to cool.
- 5. Dice the Water Chestnut, soak it in Thai salak syrup, drain it, coat it with potato flour and boil it in hot water. Once boiled, soak in the cold syrup.
- 6.Mix the coconut cream and salt in a pot and heat it.Pour back into the pan and stir until the coconut cream comes to a boil. This is done.
- 7.Fill the glass with ice, your favorite ingredients and top it with salted coconut milk to balance the sweetness and saltiness. Garnish with mint leaves.



Unit3

Rose Dumplings

Rose dumplings is a traditional Thai dessert, It's been handed down from King Rama II, the shape of the rose dumpling is very ornate. Sweet or savory, you can have different ideas on what to choose. Rose dumplings are not common in Taiwan.

Ingredients

Rice flour 220g
Potato flour 15g
Glutinous rice flour 15g

garrowroot flour 15g
cream 200g
butterfly pea 240g (or boiling water, turmeric water))

Garlic crisp
butterfly pea (or 5g of turmeric powder))
water 300g

Steps

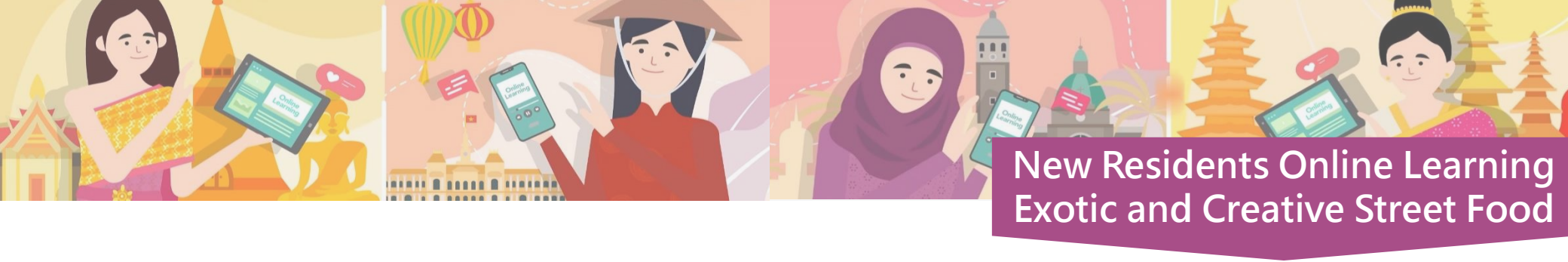
● Sweet stuffing

1. Chop the peanuts and white gourd sugar or put them in a food processor and mix them separately.
2. Add the sugar and stir-fry until it melts, then add the pork. When the pork is cooked, add the winter melon, crushed peanuts and sesame seeds, add salt to taste and let the sauce dry.

● Salty stuffing

1. peanuts and dried carrots, put them into a food blender and blend them separately for use.
2. Pour the salad oil into the pan, add the onions and soften them, then add the chicken breasts and stir-fry until cooked through, followed by the dried carrots, garlic, coriander and pepper, and continue to stir-fry. Afterwards, combine it with the brown sugar sauce and fish sauce and let the sauce thicken, before sprinkling with chopped peanuts and turning off the heat. Done.





- To make the dumpling dough
1. Mix all the ingredients to form a smooth batter. Pouring the flour into the pan. Do not turn on the heat until the mixture is well blended. Stir the batter over low heat until it darkens and becomes a dough. Dip your hands in some flour and turn it into a soft, non-sticky dough.
 2. Flatten it with your hands, 15g of dough and 10g of stuffing. Shape the dough into a ball with 10g of stuffing inside. The material can make about 24 pieces.
 3. Using the rose clip, and dipping powder start from the centre and work your way around the petals.
 4. Dip the clip into the powder to prevent the petals from breaking. Shape the dough until it can stand up, and clip the perfect rose shape.
 5. Heat a steamer until the water comes to a boil and steam for 3 minutes. Until the surface is transparent and can be taken out. Gently rub the surface with a little oil to prevent it from hardening and cracking.





Unit4

Cold Rice Noodles

Vietnamese rice noodles with cold sauce salad in Vietnam is a very famous dish on the street. The climate in Vietnam is very humid and hot, and the way that this dish is prepared is very simple, and delicious. Now let's make this delicious dish.

Ingredients

cucumber strips 100g	minced garlic 50g	lettuce 1piece
carrot strips 100g	minced chili 1 stalk	Cilantro 2plants
chopped peanuts 30g	rice noodles 1piece	basil 3 plants

Seasonings

Fish sauce 200cc	Brown sugar
Lemon juice 1pc	Salad oil
warm water 100cc	

Steps

- 1. To make the sauce
Mix the crushed minced garlic, crushed minced chili, brown sugar, fish sauce, lemon juice and warm water and wait set aside for 25-30 minutes.
- 2. Scalding
Scald the pork until it is almost cooked. Remove from the pot and immerse it in ice water to cool, Set aside for later use.
- 3. Soak the Vietnamese rice noodles for 10-15 minutes, prepare a pot of boiling water with a little salt and salad oil. Cook it for 10-15 minutes.
- 4. Wash the lettuce with water and drain the water from it. Then cut into a round shape and set aside.
- 5. Prepare a large salad bowl and place the shredded cucumber strips, shredded carrot strips, chopped peanuts, sliced pork, bean sprouts, crushed peanuts and basil, Vietnamese rice noodles into the bowl. Finally, mix the sauce well and pour it over the lettuce.





Unit5 Vietnamese lemongrass chicken

Lemongrass is a common spice in Southeast Asia. It is also very often used in Vietnamese cuisine, Vietnamese lemongrass chicken can represent the local Vietnamese, a dish that uses spices on top

Ingredients

Lemongrass 2 stalks	Chopped red onion 30g
Boneless chicken	red pepper chili 1 piece
Drumstick with skin 4 pieces	Cilantro 60g
Green onion 1 piece	Diced Red Bell Pepper 20g
Crushed garlic 2 pieces	Thai rice 1 bowl
Crushed Ginger 30g	

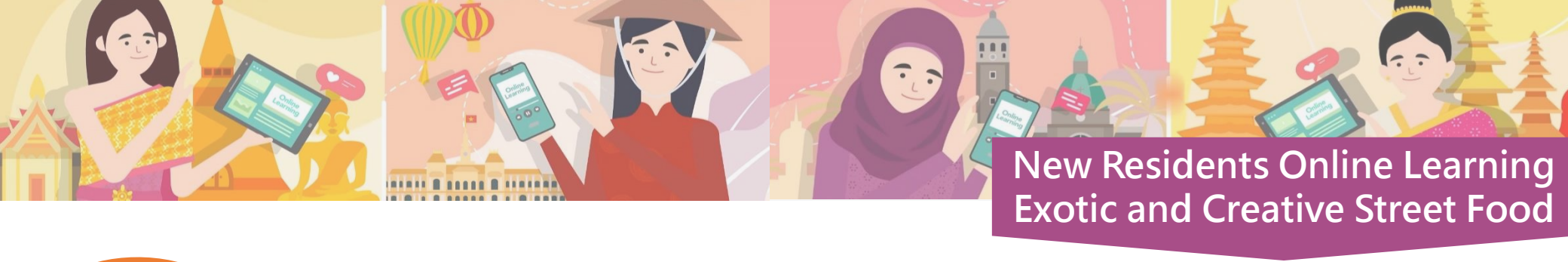
Seasonings

Fish sauce	50cc
Brown sugar	30g
Rice wine	20cc
White pepper	moderate amount
Black Pepper	moderate amount

Steps

1. Remove the head and tail of the lemongrass, remove the outer two layers of leaves, and chop them for later use.
2. Chop chicken leg to pieces, mix with lemongrass, black pepper and white pepper and pickle soak marinate for 10 minutes.
3. Mix with fish sauce, rice wine and brown sugar evenly and cook set aside for 30 minutes.
4. Finely chop onion, garlic, ginger, red onion, and red pepper. Chop red bell pepper and coriander.
5. Pour a little salad oil into the pan and fry the Drumstick with skin until it turns golden brown and take it out. Pour in a little salad oil and stir fry the shredded onion, crushed garlic, chopped ginger, red onion, chopped chili and lemongrass over medium-low heat. Mix the chicken with the spices, pour the sauce over and cook for 2 minute before serving.





Unit6 Vietnamese Soup Spicy Fish Soup

This is a delicious soup that is often served in Vietnamese on the dining table. It's like the Thai tom yum soup. Its has many variations and very delicious.

Ingredients

Perch or Tilapia 1 strip	Cabbage 1/5 pieces	Chili 2pcs
Pineapple 1/4pc	Bean sprouts 100g	Garlic crisp 50g
Tomato 2 pieces	basil 20g	Okra 8 sticks

Seasonings

Tamarinds1/4 packet
Rice wine 100cc Sugar 5 tbsp
Salt S Salad Soybean oil

Steps

1. Wash all the ingredients, chop Chili, garlic, basil, slice 1 chili, slice the pineapple, cut the tomato, remove the head and cut the okra, and cut the cabbage into large slices.
2. Pour 100cc of rice wine over on the chopped fish pieces and soak for 15 minutes.
- 3.Saute the minced garlic for later use · Soak the tamarind in warm water for 20 minutes.
4. Pour the tamarind juice into hot water and cook for 30 minutes with the pineapple, tomatoes, chopped chillies chili, basil and cabbage. Add sugar and salt to taste, adjust the sweetness and saltiness to suit your preference.
5. Once the above ingredients are cooked and softened to taste, add the fish to the soup and cook for about 3-5 minutes.
6. When the fish is about to be cooked, add the okra and boil it for a few minutes, and add the bean sprouts. Garnished with a sprinkling sprinkle of garlic crisp, chili and basil then turn off the heat
7. Basil for the final decoration.





Unit7

Batong Beef with Turmeric Rice

Beef and turmeric with rice in Bandung, The dish recommend is because Taiwanese people love to eat beef ,and it's also been voted twice on CNN in the global food poll.

Ingredients

Ribs of beef 600g
Crushed garlic 50g
Grated ginger 30g
Chopped onion 150g
Grated lemongrass 1 slice
Lemon leaves 3 pieces

Seasonings

Batong Sauce 200g
Coconut milk 100cc
Scallion Crisp 50g

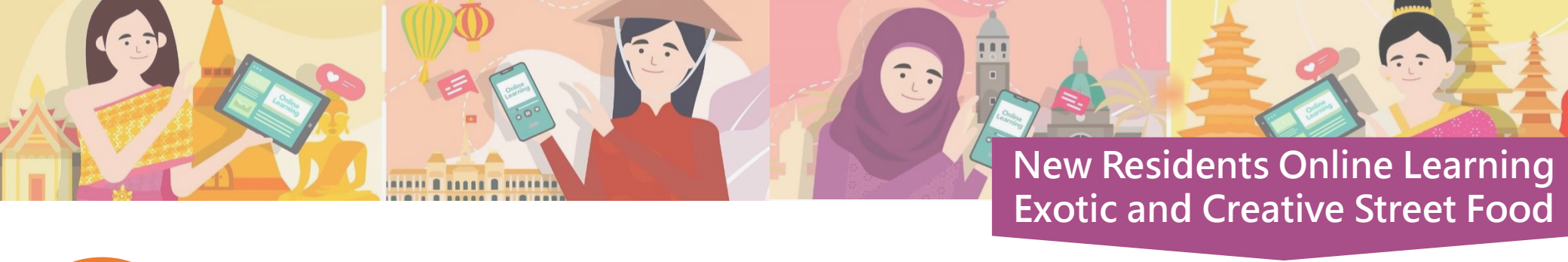
Turmeric Rice

Fragrant rice 150g
Crushed garlic 20g
Water 180cc
Turmeric powder 5g
Coconut milk 20cc
Cream 10g
Lemon leaf 1 slice



Steps

1. Wash the brisket, cut into pieces and boil on low heat for 20 minutes.
 2. chop garlic, ginger, onion and lemongrass.
 3. Add 2 tbsp olive oil, then add the minced garlic, ginger, lemongrass and chopped onion to the pan in order.
 4. Stir in Batong Sauce and coconut milk
 5. Add brisket pieces, lemon leaves, lemongrass, low heat for 50 minutes.
 6. Serve with turmeric rice.
- Cooking with Turmeric Rice
- After the garlic is sizzling, pour in the strained rice and cook it with turmeric powder, coconut milk, water and lemon leaves on low heat. Pour in the cream to make the texture tender and creamy.



Unit8

Chicken Satay

Indonesian chicken satay is very similar to Taiwan’ s dipping sauce culture. For example, the dumplings and bamboo shoots that everyone eats are also a type of dipping sauce culture. The taste of satay combined with peanuts and curry is a favorite flavor.

Ingredients	Satay sauce	Seasonings
Chicken breast 300g	<div>Minced garlic 20g</div> <div>Crushed peanuts 20g</div> <div>Grated ginger 10g</div> <div>Coconut milk 30cc</div> <div>Minced Chilli 5g</div> <div>Brown sugar 10g</div> <div>Minced Onion 60g</div> <div>Lemon</div> <div>Peanut butter 100g</div> <div>Fish sauce</div>	<div>Pepper salt</div> <div>Curry Powder 30g</div> <div>Tulip Powder 20g</div> <div>Fennel powder 10g</div> <div>Coconut milk 50cc</div> <div>Peanut oil</div>

Steps



- Indonesian Chicken Sata
 1. Cut chicken breast into strips ,Mix with the Seasonings, add the peanut oil to soften it and refrigerate for 2 hours.
 2. Use bamboo skewers to skewer starting with the thicker parts of the chicken in a wavy pattern.
 3. Grill the chicken satay for about 5 minutes.
 4. Garnish the chicken satay and serve.
- Preparation of Satay Sauce
 - 1.Saute the onion until fragrant, then add all the sauce ingredients.
 - 2.Cook on low heat until the sauce thickens..



Unit9

Adobo Stewed Chicken

Adobo Stewed Chicken is a mother's dish that can be tasted all over the Philippines. Due to the hot climate in Southeast Asia, the cooking is sour and sweet. The cooking method is similar to Taiwan's three cup chicken.

Ingredients

drumstick 500g
Garlic 100g
Ginger 20g
Chili 20g
Laurel leaf 3 slices
anise 3 pieces
Pickled plum



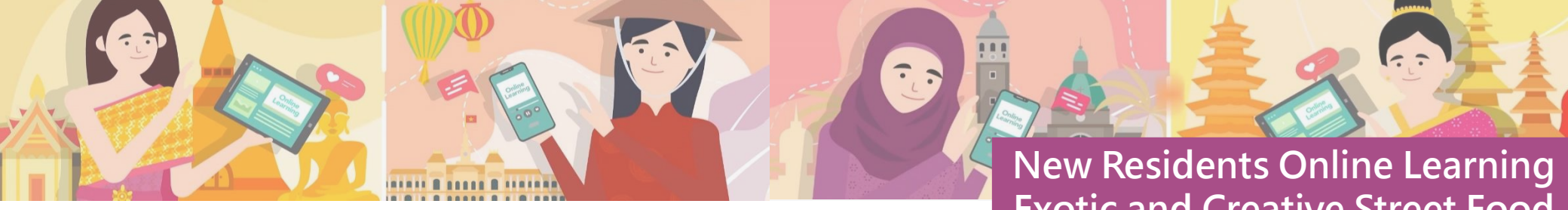
Seasonings

Black rice vinegar 50ml
Brown sugar 30g
Black pepper powder 2g
Coriander 15g
Soy sauce 30ml



Steps

- 1. Cut the drumstick into eight pieces, and cut the garlic cloves in half. Sliced ginger.
- 2. The drumstick mixes with a little black rice vinegar and a little soy sauce for about 20 minutes.
- 3. Preheat oil to 180°C and fry the drumstick for 2 minutes.
- 4. In a little oil, fry the garlic, ginger and chili on a low heat. Pour in 300ml of water and lightly stir-fry with Laurel leaves, anise and soy sauce.
- 5. After boiling, add the drumstick, pour in the black rice vinegar and cook until the sauce thickens.
- 6. Pouring Black rice vinegar in just before serving, Coriander for the final decoration



Unit10 Filipino Roast Pork Ribs

In the Philippines, as long as it is a festival, the roast suckling pig is indispensable. It is crispy on the outside and soft on the inside. Using local Taiwanese pork can also make a good taste.

Ingredients

Skin-on pork 600g
Lemongrass 150g
Red onion 60g
Green onion 60g
Crushed garlic 40g
Onion 60g
Pork Liver Paste 60g
Meat Rope

Seasonings

Fresh milk 50ml
Palm oil 30g
black pepper 2g
Brown sugar 15g
Breadcrumbs 30g



Steps

- 1.Shred the Red onion and set aside.
- 2. Open the pork skin downwards and layer with onions, red onions, lemongrass and green onions. Cover with meat and roll up and secure with meat string.
- 3. Preheat the oven to 175 degrees, put it in the oven and bake for about 2 hours.
- 4. When time is up, brush with fresh milk after taking it out, then put it in the oven and bake for 30 minutes
- 5. Stir-fry chopped garlic and onion in a pot, add pork liver paste, black pepper, brown sugar and 100ml of water, cook for about 5 minutes
- 6.Add the breadcrumbs to thicken it.