

dear bong chas and bong morris

welcome to our traditional khmer wooden house.

for our menu today we have chosen a selection of khmer dishes that will be easily duplicated at home for family and friends.

we would like you to experience khmer cuisine that has been prepared in our traditional kitchen, using equipment and methods of cooking in a traditional khmer manner. this way we hope you will enjoy the fresh flavors of cambodia and that the subtleties of the khmer cuisine will intrigue and delight you.

all the vegetables are locally procured and herbs freshly picked from our garden.

please feel free to ask any questions you may have during your time with us.

happy cooking,

your kitchen team

teak trey mteh chili dressing

quantity: 5 portions

ingredients:

1 piece	onion (sliced)
3 piece	shallots (sliced)
3 piece	garlic (sliced)
100 g	red chili (seedless)
4 piece	small red chili
4 tbsp	white sugar
1 tbsp	salt
5 tbsp	fish sauce
150 ml	lime juice
150 ml	hot water

method:

- put onion, shallot, garlic, red chili, small chili + hot water in food processor, blend until fine
- pour into mixing bowl, add sugar, salt, fish sauce + lime juice
- stir continuously until sugar has melted
- allow to cool
- dressing will keep in refrigerator for 1 week

cha trokoun, stir fried water spinach with garlic

quantity: 2 portions

ingredients:

200 g	water spinach, cleaned
30 ml	vegetable oil
8-10 g	chopped garlic
5 ml	fish sauce
5 ml	soy sauce
5 ml	oyster sauce
8 g	sugar
3 g	salt

method:

- heat vegetable oil in a wok; add the garlic and sauté till golden color
- add water spinach leaves and sauté over high heat for 20-30 seconds
- add the seasoning, serve hot

nhoam tro yong jake banana blossom, chicken and roasted peanut salad

quantity: 2 portions

ingredients:

50 g	steamed/boiled chicken breast, shredded
5 tbsp	sliced banana blossom
1 tbsp	crushed peanut
10 piece	sweet basil
2 tbsp	chili dressing

Method:

- put all ingredients in a mixing bowl
- mix well
- serve sprinkled with crushed peanut on the top

kroeng curry khmer curry paste

quantity: 4 portions

ingredients:

200 g lemongrass (thinly sliced)
1 small piece fresh turmeric (peeled and sliced)
4 piece garlic (chopped)
2 piece kafir lime leaves
1 small piece galangal, (peeled)
1 small piece red chili

method:

- put all ingredients in a food processor with some water, blend until fine
- curry base will keep in refrigerator for a week

samlor kari moan chicken curry with potato and pumpkin

quantity: 2 portions

ingredients:

2 pieces	chicken thigh
2 pieces	chicken leg
3 tbsp	curry base
2 tbsp	peanut oil
200 ml	coconut cream
2 tsp	fish sauce
1 tsp	salt
200 g	potato
200 g	pumpkin
100 ml	chicken stock
1 tsp	sugar
1 tsp	shrimp paste

method:

- cook curry base in peanut oil for about a minute over a low heat, add shrimp paste and sauté for a minute , add chicken, coconut cream, chicken stock
- season with fish sauce, salt, sugar
- add potato, pumpkin, simmer for 20 minutes
you may need to add more chicken stock, the idea is to keep the chicken just covered and keep adding the stock as it reduces...

sach chruk toek kmom grilled honey glazed pork fillet

quantity: 2 portions

ingredients:

200 g	pork fillet
4g	salt
10 g	sugar
1 tbsp	fish sauce
½ tbsp	soy sauce
1tbsp	oyster sauce
1 tbsp	honey
2 tbsp	oil
1 piece	spring onion

method:

- thinly slice the pork fillet and tenderize
- mix all the ingredients except the honey and spring onions together with the pork fillet and leave to marinate for an hour or at least 30minutes
- cook over a hot grill, mix together the honey, oil and spring onions and pour over the grilled pork which is cut into strips and serve with mixed vegetable pickle

chrouk chomroh pickled cucumber

quantity: 2 portions

ingredients:

50 g	cucumber (thin slice)
50 g	carrot (thin slice)
50 g	white radish (thin slice)
2 piece	shallot (slice)
1 cm	ginger (thin slice)
½ piece	lime
1 tsp	salt
3 tsp	sugar
2 tsp	fish sauce

method:

- put all ingredients in mixing bowl
- mix well

naim, spring roll with minced pork fillet

quantity: 10 pieces

ingredients: spring roll

10 piece	spring roll skin/rice paper wrap
300 g	baby cos/romaine salad
100 g	sweet basil
100 g	blanched bean sprouts

Ingredients: filling

200 g	cabbage (julienne)
1 piece	onion (julienne)
1 piece	carrot (julienne)
350gr	minced pork fillet
50gr	roasted coconut
5 pc	small piece of garlic (chop)
2 tsp	fish sauce
2 tsp	sugar
2 tsp	soy sauce
1 tsp	salt
1 tsp	oyster sauce
3 tbsp	peanut oil

method:

- heat the pan until hot, add oil, garlic and sauté until brown, then add the pork fillet
- add onion, carrot, cabbage, salt, fish sauce, sugar, oyster sauce, soy sauce and roasted coconut and cook till dry
- put spring roll skin in cold water for few seconds to make it soft
- after that roll skin with cos salad, mince pork bean sprouts, sweet basil
each spring roll you can put 2 tsp minced pork , 1 tsp bean sprouts, 4 pieces sweet basil, 3 pieces cos salad

amansara

road to angkor
siem reap, kingdom of cambodia
www.amanresorts.com