



PAD THAI

LIVE COOKING CLASS

ZOOM MEETING

EXPERIENCE

IMPORTANT Information

Join the Zoom Meeting on your computer:

We highly recommend that you use a laptop as opposed to a tablet or mobile phone.

How to get the most of this class:

- Read and **familiarize yourself** with the recipes, the mise en place, and the workflow.
- Have all the required **equipment ready**.
- **Measure and organize** the ingredients according to the pictures below, as it will help you stay on top of the live cooking class.
- All the **protein** should be out of the fridge at least 5 minutes before the class starts.

MISE EN PLACE

EQUIPMENT



- 1 x **Non-stick Frying Pan** (24 cm to 26 cm). It has to be wide and deep.
- 1 x Small saucepan to make the sauce in
- 1 x Chopping Board
- 1 x Small Mixing bowl
- 1 x Small Bowl to reserve the cooked chicken in
- 1 x Chef's Knife
- 1 x Wooden Spatula
- 1 x Pair of Tongs



PAD THAI

Please make sure you have **measured** and **prepared** all your **ingredients** as per our mise en place instructions.

This will ensure you can keep up during the class.



- 350g Thai rice noodles
- 4 tbsp Canola oil
- 130g Chicken thigh
- 2 Eggs
- 30g chopped Sweet preserved radish
- 60g diced firm Tofu
- 15g dried Shrimps
- 1 Eschalot
- 5 Chinese chives (or 1-2 garlic clove)
- ½ tsp Chilli flakes
- 60g Bean sprouts

SAUCE



- 25g Tamarind paste
- 85g Fish sauce
- 100g Palm sugar



GARNISH



- ½ Lime
- 20g Bean sprouts
- 2 tbsp crushed roasted Peanuts (optional)
- 1 small fresh Chilli (to taste - optional)

RUNSHEET

6:00 pm - Introduction

6:10 pm - Mise en place - Pad Thai (soaking the noodles)

6:15 pm - Mise en place Pad Thai sauce

6:20 pm - Cooking Pad Thai sauce

6:30 pm - Pad Thai prep

6:45 pm - Cooking Pad Thai

7:15 pm - Plating and Garnish

7:25 pm - Q&A session

7:30 pm - Live cooking class conclude.

If you have any questions,
please contact us via email at
event@vivecookingschool.com.au

