



**RECIPES FROM SIAM**

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# A tablespread from around the world



**TELAPIA FRY**

**Ingredients**  
4 Telapia fish fillets  
1½ cup plain flour  
1 tsp garlic powder  
2 cups oil, for deep frying  
¼ cup onion, sliced into rings  
¼ cup red and yellow capsicum each, deseeded and sliced crossways  
¼ cup celery, sliced diagonally into strips  
¼ cup dried red chilli, soaked in water and cut into rings  
Coriander leaves  
**For the sauce –**  
½ cup rice vinegar  
2 tbsp soya sauce  
1 tbsp sugar  
½ tsp fish sauce  
½ cup white grape juice  
1 tsp lemon juice

**Method**  
Mix the flour and garlic powder. Dust the fish fillets in the flour, one by one, until coated, then shake off any excess. Heat the oil in a deep frying pan, sliced the floured fish fillets into the hot oil, and deep fry one by one for 4-5 minutes, or until cooked and crisp.

In a separate frying pan, add 1

tablespoon of oil. Once hot, add the onion, capsicum, celery, and dried chilli. Stir fry for 1 minute. Add ½ cup of sauce (see below) and remove from the heat. Let the vegetable marinate in the sauce for 30 minutes.

In a serving dish, place the fried fish and topped with the mixed vegetable. Spoon a little sauce over the fish. Serve the extra sauce separately if needed. Garnish with coriander leaves.

**For the sauce –**

To make the sauce, in a saucepan add rice vinegar, soya sauce, sugar, fish sauce, grape juice and lemon juice, bring to boil. Adjust the taste. Set aside.



**CAPERSE (MY FAVORITE SALAD)**

**Ingredients**  
500g ripe tomatoes, sliced into ¼ inches thick  
500g Mozzarella cheese, cut into ¼ inch thick slices  
½ cup fresh basil leaves  
½ tsp salt  
¼ tsp black pepper power  
2 tbsp extra-virgin olive oil  
1 tbsp balsamic vinegar

**Method**

On a long plate, arrange tomatoes and mozzarella in an alternating pattern. Scatter the basil leaves over the tomatoes and basil leaves. Sprinkle with salt and pepper. In a glass container, mix the olive oil and balsamic vinegar and shake well to make the vinaigrette. Drizzle over salad and serve immediately.

**STUFFED DUCK CLAWS**

**Ingredients**  
6 duck claws, cleaned, boiled and patted dry  
200g chicken, minced (depending upon duck claws)  
2 tbsp onions, minced  
1 tsp green chilli, chopped  
¼ cup coriander leaves, chopped  
½ tsp garlic powder  
½ tsp ginger powder  
1 Egg  
½ cup crumbs  
½ tsp salt

**Method**

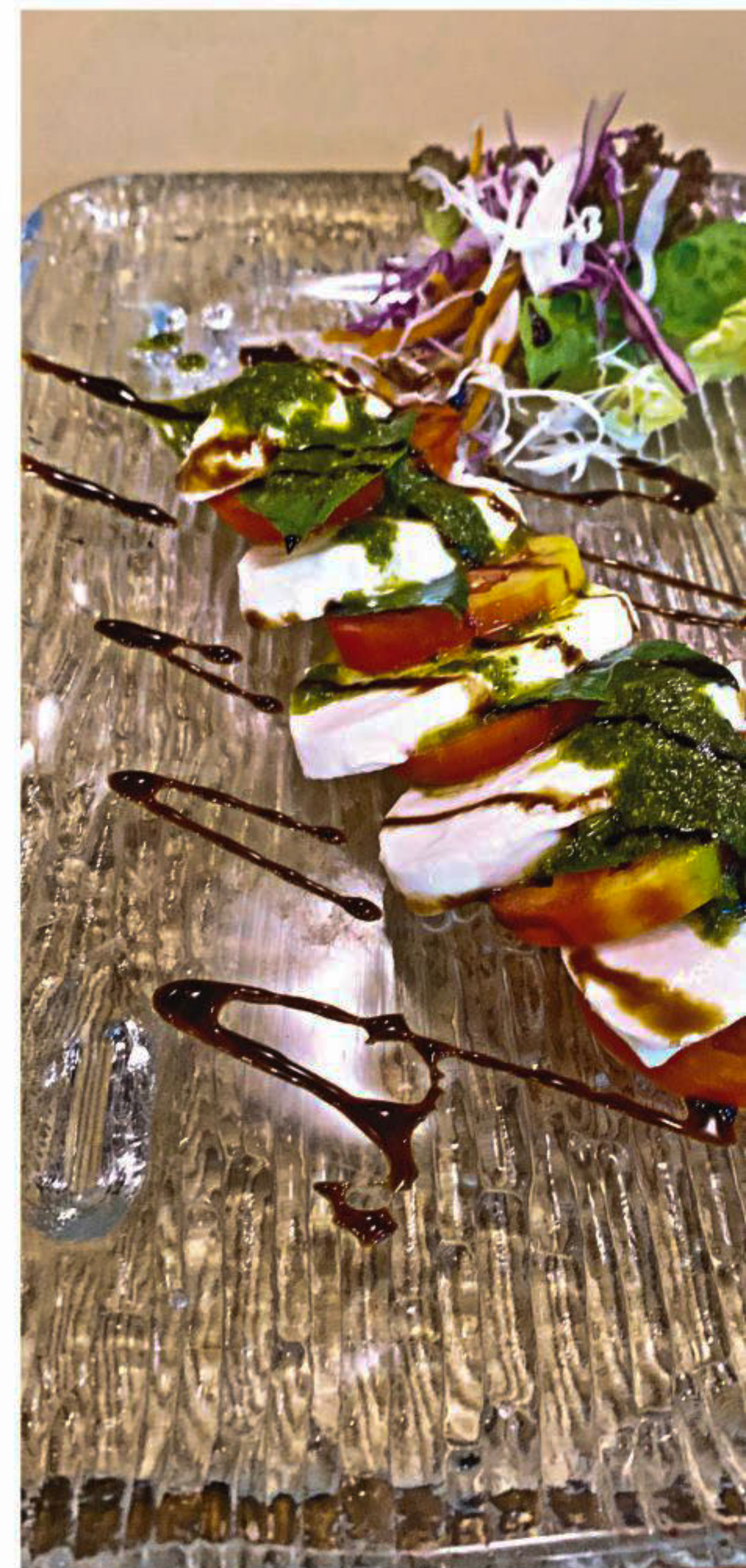
Clean the feet and steam until tender. In a



bowl, combine minced chicken, onions, green chilli, coriander, garlic, ginger powder, beaten egg, crumbs and salt and mix well. Cover the hot duck claws with the chicken mixture. Steam for another 10 minutes on high heat. Serve hot with any kind of sauce.

**CHICKEN KOFTA IN BIRDS NEST**

**Ingredients**  
**For chicken ball –**  
500g minced chicken  
2 tbsp onions, sliced  
1 tbsp green chilli slices  
2 tsp garlic, minced



1 tsp ginger  
1 tsp coriander leaves  
¼ cup bread crumbs  
1 egg  
2 cups oil  
**For bird's nest –**  
500g potatoes  
¼ cup flour  
1 tbsp corn flour  
1 tsp black pepper powder  
1 tsp salt  
2 colanders, similarly sized

**Method**

To make chicken balls, mix minced chicken, onion, green chilli, garlic, ginger, coriander leaves, bread crumbs and egg very well. To make balls, use 1½ tablespoons of chicken mixture, and deep fry.

To make the nest, use a peeler to shred the potatoes. Add flour, corn flour, pepper, and salt with the shredded potatoes. Heat up the chicken ball frying oil.

Spread out the potato mix in one colander, and press it with the other one. Deep fry until golden brown, and your nest is done. With small colander, one can make small nests too, for individual servings.

Carefully place the nest on a plate and add the fried chicken balls.

**Photo courtesy: Shaheda Yesmin**