

The Essentials of Thai Cuisine

Provided by Vasinee Food Corporation and the Wang Derm Brand



Thai Jasmine rice (Thai Hom Mali Rice) #26870, 1/25 lb
Renowned all over the world for its unique flavor and aromatic fragrance, Thai jasmine rice is the perfect complement to a wide variety of different cuisines. Indigenous to the northeast region of Thailand, Thai Hom Mali Rice has been a main food staple for many countries throughout Southeast Asia. Thai Jasmine Rice Cooks quickly and easily, is soft in texture and naturally produces a sweet aromatic fragrance. For over 20 years, Wang Derm has provided consumers with the highest quality of pure Jasmine Rice available in the market.

**Rice Stick (Rice Noodles) #26290, 30/1 lb
#26291, 5/1 lb**

Rice stick is the essential ingredients in one of the most popular and delicious Thai noodle recipes, Pad Thai. Most Thai noodles recipes use rice noodles in place of the common egg or wheat noodle. Made from rice flour and water, Rice stick is translucent, soft and chewy. It is used in soup and various stir-fry recipes. Made from the finest ingredients, Erawan Rice Stick is versatile and easy to prepare.



Thai Curry Paste

- Red #46960, 12/35 oz, #46961, 1/35 oz
- Green #91345, 12/35 oz, #91346, 1/35 oz
- Massaman Yellow, #91310, 12/35 oz, #91311, 1/35 oz

Thai Curry Paste is made from a mix of spices and fresh ground herbs (including lemongrass and galangal) carefully chosen to bring out the essence of sweet, spicy, sour and salty flavors. Only the finest ingredients are selected to ensure the high quality and consistent flavor. Mae Ploy Curry Paste is delicious and easy to use. Thai Curry is traditionally prepared with coconut milk although many Thai recipes utilize curry paste in stir-frys. The most popular Thai Curries include Red Curry, Green Curry and Massaman curry - each with its own unique flavor.



Coconut Milk #41025, 24/13.5 oz

Primarily used as a cooking base for southeast Asian Cuisine, coconut milk can also be found in Indian, West African, Polynesian, Latin American and West Indian cuisine. Coconut Milk is basically prepared by grating coconut meat, mixing with hot water and straining through cheesecloth. Coconut milk adds a rich flavor as well as creamy consistency to popular dishes such as Thai Curry and Malaysian Laksa. Chaokoh Coconut milk is made from the first press of the finest coconut meat.



Fish Sauce #26300 40/12 oz

Fish Sauce can be considered one of the most vital flavoring ingredients used in almost all Thai recipes. It is light brown in color, has an intense smell and is salty in taste. Fish sauce is made from aged fermented fish (usually anchovies) and is similar to seasoning sauce or soy sauce. Used in stir-frys, curry, noodles, marinades, and soups, the strong smell of Fish Sauce dissipates after combining with other ingredients. (Please note: Fish sauce is not suitable for vegetarian or vegan diets)

Rice Paper #26305, 40/12 oz

Are paper-thin, semi-transparent, hard rice sheets made of rice flour and water that are used for fresh or fried "eggroll-style" rolls. Commonly used in Thai and Vietnamese cuisine for the popular, not fried, spring or shrimp rolls. They come round or in triangular shape. To use these wrappers: just before rolling, individually soak them in a shallow dish with water or place them between two generously damp towels for 30 to 60 seconds to soften, lay them on a flat surface, stuff them with your favorite goodies and roll. Wrappers are made with the same ingredients as dried rice noodles. Since they are steamed-cooked before being dried and packaged, they can be eaten after they are soaked and softened. Most commonly eaten unfried; however, these wrappers can be fried for a light, crispy, smoother roll (not bumpy like egg rolls). Similar to spring roll wrappers but not made with wheat or egg.



SPRING ROLL WRAPPERS : Are thin sheets of wheat, eggs and water. Shapes will vary from round, square or rectangular. Made from the same ingredients as eggroll wrappers, but are much thinner. When fried, they will have a smooth surface, crispy-hard texture.