

TASTE BUDS TRANSPORTED TO THAILAND WITH RECIPES FROM THE SAROJIN'S EXECUTIVE CHEF GOGH



The Sarojin's Executive Chef Gogh

June 2020 – Thailand's luxurious boutique residence [The Sarojin](#) has shared some of its most popular recipes to enjoy from home, allowing guests to transport their taste buds back to the sunshine shores of Khao Lak. From moreish Lemongrass Wrapped Crab Cakes and traditional Phad Thai Goong to opulent Lobster With Red Curry Sauce bursting with the flavours of Khao Lak and vegetarian friendly yam som salad, travellers can now recreate an authentic Thai feast designed by the resort's Executive Chef Gogh.

Each recipe uses fresh seasonal ingredients which when served at The Sarojin are sourced from local farms, fisherman and suppliers in Khao Lak. For those cooking from home, local Asian supermarkets should stock the ingredients needed.

What's more, with The Sarojin featuring again in this year's *MICHELIN Guide Thailand* the recipes are sure to impress family and friends this summer - perfect for garden gatherings and socially distanced alfresco dining in the coming weeks!



Lemongrass Wrapped Crab Cakes

This delicious recipe uses fresh crab meat combined with aromatic lemongrass, flavours that are iconic of the west coast of Thailand that The Sarojin calls home. Perfect as a light bite or starter, this recipe makes 10-12 golf ball sized patties.

Ingredients:

- 250g crab meat (blue crab, mud crab or brown crab)
- 150g minced shrimp
- 100g whole lemongrass stalks
- 120g bread crumbs
- 1 tbsp white soy sauce
- 1 tbsp chopped coriander root
- 1 tsp sugar
- 1 tsp white pepper
- Vegetable oil (to fry)

Method:

1. Add the minced shrimp and crab meat to a large bowl with the chopped coriander root, white pepper, sugar and white soy sauce - mix well.
2. Take small amounts of the mixture and form into small balls by rolling in your hand, about the size of golf balls, and cover each with the bread crumbs.
3. Place the lemon grass stalks on a chopping board and crush them using the flat side of a knife to flatten. Insert each patty inside its own crushed lemongrass stalk.
4. Heat plenty of vegetable oil in a pan to deep fry the lemon grass covered crab cakes until cooked and golden brown. The balls can be made bigger or smaller, but cooking time must be adjusted accordingly. Larger balls will take longer to cook and care must be taken to cook through without burning the outside - with smaller balls care must be taken not to overcook them.
5. Serve with sweet chili & ginger sauce.



Phad Thai Goong

These Thai style rice noodles with river prawns are so evocative of Thailand and are a favourite amongst many of The Sarojin's guests. It's worth heading to a local Asian supermarket to get all of the authentic ingredients for this dish and the prawns can easily be swapped out for chicken, pork, beef or tofu. The recipe makes enough for two people as a main dish or more as a side.

Ingredients:

- 160g rice noodles
- 100g medium sized river prawns (cleaned, peeled and deveined)
- 50g diced bean curd
- 1 tbsp sliced shallots
- 1 tbsp dried shrimp
- 1 tbsp salted pickled radish
- 3 tbsp tamarind sauce*
- 15g chopped chinese chives
- 1 tbsp crushed roasted peanuts
- 3 tbsp vegetable oil
- 1 egg

To garnish:

- 20g banana blossom (optional)
- 10g bean sprouts
- Lime and chilli powder to taste

***Tamarind sauce:**

- 150g palm sugar
- 50g white sugar
- 150g tamarind juice
- 45g tomato ketchup
- 45g fish sauce
- ½ tsp salt

Method:

1. First make the tamarind sauce: in a medium saucepan over medium heat add all ingredients for the sauce and bring to a boil. Simmer on low heat and reduce to thicken. Set aside.
2. Soak the rice noodles in cold water for 15-30 minutes, or until soft. Drain and set aside.
3. Season the prawns with salt, pepper and oil. Leave to marinate for 5 to 10 minutes.
4. In a frying pan heat 1 tablespoon of vegetable oil over medium-high heat and sauté the shallots and beancurd. Next add the egg and scramble for approximately 2 minutes until nearly cooked. Add the shrimp and stir until they are medium cooked.
5. Add the softened noodles and stir in 3 tablespoons of tamarind sauce. Mix together until the noodles are tender, approximately 3 to 5 minutes.
6. Add the dried shrimp, crushed roasted peanuts, bean sprouts and chinese chives and continue stirring for 3 minutes. Remove from heat.
7. Heat the grill to a medium-high heat and place the marinated river prawns on for 2-3 minutes on each side. Remove from heat.
8. Place the grilled river prawns on top of the noodles, garnish with the banana blossom, bean sprouts and a lemon wedge.



Phuket Lobster with Red Curry Sauce

A real show-stopper, this dish is ideal for a garden party centre-piece if multiplied for more people. Cooked with creamy coconut milk and traditional red curry paste, the flavours in this recipe are perfect for lobster, but the dish can also be made with chicken, pork, beef or tofu. This recipe serves two.

Ingredients:

- 400g lobster (or alternative protein of choice)
- 2 tsp red curry paste*
- ½ cup coconut milk
- 1 tbsp fish sauce
- ½ tbsp palm sugar
- 1 tsp julienne red chilli
- ½ tsp julienne kaffir lime leaves
- 20g thai sweet basil

*Red curry paste:

- 8 dried red chillies
- 5 shallots, sliced
- 5 garlic cloves, sliced
- 1 tbsp galangal, sliced
- 1tsp julienne kaffir lime peel
- 1tsp chopped coriander root
- 1tsp shrimp paste
- 1/s tsp salt

Method:

1. *First make the curry paste: de-seed the dried chilies and soak them in water. Drain and put them into a pestle and mortar with all other ingredients except the shrimp paste. Pound to a paste. Add the shrimp paste and mix well. Set aside.*
2. *Clean the lobster, take the meat out from its shell and place it in a bowl. Season with salt, pepper and oil and leave to marinate for 5-10 mins.*
3. *Heat the oil in a deep pan over medium-high heat. Place the lobster shell in the hot oil for 2-3 minutes on each side, or until golden brown, and set aside.*
4. *Heat a sauce pan and then add the red curry paste and oil, stirring continuously until fragrant. Add coconut milk and bring to a boil on a medium heat, then reduce to simmer for 2 minutes.*
5. *Add the lobster meat and cook for 3 minutes.*
6. *Season with fish sauce and palm sugar to taste.*
7. *Set the lobster shell on the plate and fill with red curry. Serve topped with sliced kaffir lime leaves, red chili and thai sweet basil leaves.*



Yam Som - Pomelo Salad

A perfect side dish or larger main for vegetarian diners, yam som is a fresh and zingy salad bursting with the iconic flavours of Thailand. If pomelo is tricky to find, this could easily be swapped out for grapefruit.

Ingredients:

- 150g pomelo, peeled and segmented
- 15g toasted coconut flakes
- 10g julienne kaffir lime leaves
- 5g sliced bird's eye chili
- 5g sliced shallot
- 1 tbsp crispy fried shallots
- 15g crispy fried tofu

Sweet Tamarind Dressing:

- 100g tamarind juice
- 100g palm sugar
- 10g salt

Method:

1. *In a bowl, toss together the pomelo, sliced shallot, chili, kaffir lime leaves and tamarind sauce.*
2. *Add the coconut flakes and crispy fried tofu and lightly mix.*
3. *Serve and top with the crispy fried shallots.*

-Ends-

About The Sarojin

The Sarojin is beautifully set on an 11km stretch of secluded white sand beach in Khao Lak, just a 55-minute drive north of Phuket Airport, and is surrounded by five spectacular national parks and



the world-famous dive sites of the Similan and Surin Islands. Designed in a contemporary Asian style, the five-star resort's 56 deluxe residences are nestled within ten acres of tropical grounds leading directly onto the beachfront. Each guest room features its own private garden and "sala" sundeck, couples' baths with waterfall showers, and plunge and relaxation pools that blend into the natural habitat. Other facilities include an attentive "Imagineer" who can create tailor-made experiences for hotel guests and complimentary use of a fully equipped fitness centre, mountain bikes, sailing catamarans, sail boats, sea kayaks and windsurfing boards. Tranquility is guaranteed as no children under the age of 10 are permitted to stay at The Sarojin.

The Sarojin has been recognised for its fine dining offering by **The MICHELIN Guide Bangkok, Phuket, and Phang-nga 2020**. The highly-regarded restaurant guide honours those that consistently provide diners with high quality products, a 'mastery of flavour and cooking techniques' and value for money, as well as demonstrating the chef's personality within the cuisine.

For further information on The Sarojin, please visit: www.sarojin.com and [The Sarojin 360 Tour](#)

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