

## A. Tom Yum Volcano

### レシピの紹介

Tom Yum Volcano is the Thailand contest winner recipe. This dish put gluten free noodles made from amorphous rice flour into Tom Yum Kung of Thailand traditional food. It expressed a volcano with a cup of amorphous rice flour.

### ○所要時間(60分)

### ○材料(15人分)

Amorphous rice flour	100g
Sticky rice flour	90g
Rice flour	200g
Corn flour	40g
Tapioka flour	10g
Shrimp	30 shrimps
Egg	60g
Charcoal	20g
Vegetable oil	5g
Salt	2g
Water	90g

### ○作り方

#### 【Prepare volcano cup】

1. Weigh all ingredients (Amorphous rice flour, sticky rice flour, rice flour, corn flour, charcoal, egg, vegetable oil and water) and pass flour through sieve.
2. Mix flour with egg, vegetable oil and water then kneed until well mixed.
3. Form bowl-shape then fry with vegetable oil.

#### 【Prepare noodle】

1. Weigh all ingredients (Amorphous rice flour, sticky rice flour, rice flour, tapioca flour, corn flour charcoal, egg, salt, vegetable oil and water) and pass flour through sieve.
2. Mix flour with egg, vegetable oil and water then kneed until well mixed.
3. Sheet the dough and cut.
4. Boil it in hot water.

5. When well cooked, move noodle to cold water.

**【Prepare Tom Yum】**

1. Clean all ingredients (Shrimp, galangal, lemongrass, chili, lime).
2. Put ingredients into boiling water and add chili paste.

**写真**

