

## Thai Deep-Fried Shrimp Cakes (Tod Mun Goong)

**Yield:** 10–12 shrimp cakes

### Ingredients

#### Shrimp Cake Mixture:

- 1¼ pounds (500g) fresh shrimp, peeled, deveined, and coarsely chopped (Frozen shrimp may be used but should be fully thawed and drained)
- 1 teaspoon white pepper powder
- 1 teaspoon of salt
- 2 tablespoons Cassava flour

#### Coating:

- 2 cups panko breadcrumbs (preferred for extra crispiness)

#### For Frying:

- Vegetable oil, for deep frying

#### Dipping Sauce:

- Thai sweet chili sauce or sweet plum dipping sauce

### 1. Prepare the Shrimp Mixture

- Rinse and pat dry the shrimp. Peel, devein, and coarsely chop.
- In a mixing bowl, combine the shrimp, salt, white pepper, and Cassava flour.
- Mix and knead the mixture until well combined.
- Cover and refrigerate for 30 minutes to enhance texture and consistency.

### 2. Shape the Shrimp Cakes

- Take approximately 2 tablespoons of the shrimp mixture and shape it into a 2-inch patty.
- Lightly press to ensure the cakes hold their shape.

### 3. Coat the Shrimp Cakes

- Dredge each patty in **panko breadcrumbs**, pressing gently to ensure an even coating.

### 4. Deep-Fry the Shrimp Cakes

- Heat vegetable oil in a deep pan or pot to 350°F (175°C).
- Carefully place the shrimp cakes in the hot oil, frying in batches to avoid overcrowding.
- Fry for 3–4 minutes per side or until golden brown and crispy.
- Remove and drain on a paper towel-lined plate.

### 5. Serve

- Serve immediately with Thai sweet chili sauce or sweet plum dipping sauce.
- Enjoy while hot and crispy!

## **Thai Milk Tea (Cha Chak)**

**Yields:** 2 servings

### **Ingredients:**

- 300 ml (1 ¼ cups) hot water
- 5 tablespoons ChaTraMue Number One Original Thai Tea Mix (can be ordered on Amazon)
- 2 tablespoons powdered creamer
- 1 ½ tablespoons sugar
- 50 ml (about 3 ½ tablespoons) sweetened condensed milk
- 60 ml (¼ cup) evaporated milk
- 2 glasses filled with ice
- Additional evaporated milk for topping (optional)

### **Instructions:**

#### **1. Brew the Tea:**

- Add the Thai tea mix to the hot water and stir well.
- Let it steep for 1 minute to extract flavor.

#### **2. Strain the Tea:**

- Pour the tea back and forth through a strainer 3–4 times to enhance its smoothness and aroma. (*The strainer is included when you order the tea online.*)

#### **3. Mix in the Creamers & Sweeteners:**

- Stir in the powdered creamer and sugar until fully dissolved.
- Add the sweetened condensed milk and evaporated milk, then mix well.

#### **4. Aerate the Tea (Cha Chak Style):**

- Pour the tea back and forth between two containers 4–5 times to create a frothy texture and enhance the fragrance.

#### **5. Assemble the Drink:**

- Fill two glasses with ice and pour the tea over it.
- Optionally, drizzle additional evaporated milk on top for a creamy finish.
- Stir before drinking and enjoy your refreshing Thai Milk Tea (Cha Chak)!