

Southeast Asian Street Food

with Chef Christina Erdman

Chicken Satay with peanut sauce

Pork and Shrimp Salad Rolls with Nuoc Cham

Nasi Goreng (Indonesian style fried rice)

Kothu Roti (Sri Lankan flat bread with vegetables and spices)

Nahm wan Sakoo (Thai coconut soup with tapioca and melon)

Born and raised in North Vancouver, Christina's passion for food is comparable to her love of traveling and the great outdoors. Whether she's cooking for royalty or in Canada's top hotels, exploring Europe's outdoor food markets, or creating a simple meal under the stars, she brings years of experience, knowledge, and passion to everything she does.

"My education in cooking started at a very young age, watching and learning from my grandmother. Her passion for making even the simplest items instilled in me not only the fundamentals of cooking, but the knowledge that food does not have to be complex and difficult: it just needs to contain love."

Chicken Satay

Serves 6-8

Ingredients

Marinade

1 lb skinless chicken thigh strips or breast	1 tsp galangal, chopped
2-3 Tbsp lemongrass	1 tsp fresh turmeric, chopped
1 tsp coriander seeds, toasted	2 Tbsp palm sugar
1/4 tsp white pepper, toasted	1 tsp salt
1/8 tsp cumin seeds, toasted	1 cup coconut milk
2 Tbsp ground peanuts	

Peanut Sauce

2 Tbsp red curry paste	2 Tbsp palm sugar
1 1/2 cups coconut milk	1/2 tsp salt
3/4 cups roasted peanuts, chopped	2-3 Tbsp tamarind paste
2 tsp fish sauce	

Method:

1. Grind lemongrass, coriander, cumin, pepper, galangal and turmeric in a mortar and pestle or blender into a fine puree.
2. Add sugar, salt and coconut milk and marinate chicken at least 2 hours, or overnight.
3. When ready to grill, skewer on pre-soaked wooden skewers and cook over grill for 4-5 minutes (depending on thickness of chicken) or under the broiler with the exposed skewer ends covered with aluminium foil.
4. For the peanut sauce, add 5 - 6 tbsp of coconut milk into a pan and simmer until coconut milk breaks, and oil separates from solids. Add curry paste and cook for 4- 5 minutes until fragrant.
5. Add remaining coconut milk, chopped peanuts, seasonings and simmer for 8-10 minutes. Let cool before serving.

Pork and Shrimp Salad Rolls with Nuoc Cham Sauce

Serves 4

Ingredients

8 rice paper rolls
 2-3 cups rice vermicelli, cooked
 8-10 leaves leafy lettuce, any variety
 1 cup cilantro leaves, loosely torn
 1 cup mint leaves, loosely torn
 1 cucumber, deseeded, cut into strips
 1/2 lb shrimp, cooked and sliced
 1/2 lb cooked pork

Nuoc Cham Sauce

1/2 cup fish sauce
 1/3 cup sugar
 1/4 cup fresh lime juice
 2 garlic cloves, minced
 1 thai chili, diced

Method:

1. Combine all sauce ingredients, stirring until sugar is dissolved. Set aside.
2. Have some hot water in a bowl and dip rice paper roll until just moistened and remove from water immediately. The rice paper will soften as it sits.
3. Lay a leaf of lettuce, cucumber, the desired herbs, meat, shrimp and vermicelli in the middle, folding the bottom up, the sides inwards, rolling into a log.
4. Rolls can be kept with a slightly moist paper towel in the fridge for a day.

Nasi Goreng

Serves 4

Ingredients

1 tsp shrimp paste, roasted	1/2 cup cooked meat and or shrimp
1 tbsp palm sugar	1/4 cup green beans, cut
6 tbsp shallots, chopped	1/4 tomatoes, chopped
1 tbsp ginger, chopped	2 cups cooked and chilled jasmine rice
3 garlic cloves, chopped	4 tsp kecap manis (sweet soy sauce)
1 thai chili, chopped	2 tsp soy sauce sauce to taste
4 tbsp canola or any neutral oil	cucumber for serving on the side
1-2 eggs, beaten	

Method:

1. Puree shrimp paste, garlic, ginger, sugar, shallot and chili to a fine paste, either with a mortar and pestle or blender.
2. Heat 1 – 2 tbsp of oil and fry paste until fragrant, 3-4 minutes on medium heat. Set aside.
3. Add oil to wide bottom pan set over medium heat.
4. Pour in eggs and cook until just set.
5. Add in rice immediately and toss to mix eggs and ensure they don't burn on the bottom. Cook, breaking up rice and eggs for 3 – 5 minutes.
6. Add meat and vegetables, cooked spice paste, and cook for additional 3 – 5 minutes.
7. Season with kecap manis, soy sauce and salt to taste. Serve with fresh cucumbers.

Kothu Roti

Serves 2-4

Ingredients

- 1 tbsp ginger
- 3 cloves garlic
- 2 tbsp shallot
- 1 green chili
- 2 eggs, beaten
- 4 tbsp vegetable oil
- 1/4 cup sliced onion
- 1/4 cup chopped carrot (optional)
- 2 cups thinly sliced cabbage
- 1/2 - 1 cup cooked meat of choice
- 2 - 3 rotis, cut into dice or slice
- 1/2 cup curry sauce (premade is fine)
- 3 tbsp cilantro, chopped
- 2 tbsp curry leaves, torn

Method:

1. Grind ginger, garlic, shallot and chili into puree, set aside.
2. Cook beaten eggs in pan, remove and set aside.
3. Add oil to large skillet, over med heat, cook onions, ginger/garlic paste for 3 - 4 mins.
4. Add carrots, and cabbage and cook until just soft, another 2-3 minutes.
5. Add meat, roti, and cook, browning the edges of the rotis slightly, for an 5 - 6 mins.
6. Add curry sauce to moisten, cooking until no longer wet, finish with a sprinkling of cilantro and curry leaves.

Nahm wan Sakoo

Serves 6-8

Ingredients:

- 2 1/2 cups water
- 2 1/2 cups coconut milk
- 1/2 cup uncooked tapioca pearls
- 1 1/2 cup sugar
- 1 tbsp kosher salt
- 1 cantaloupe, diced

Method:

1. Bring water to boil, add tapioca pearls and stir to prevent sticking. Cook over medium heat for 7-10 minutes until pearls absorb most of the water and look thick.
2. Add sugar, salt, coconut milk and stir until dissolved. Remove from heat, cool, and refrigerate until ready to use.
3. To serve ladle soup into bowls with cantaloupe and crushed ice.