

Schedule/Cost

The intensive (Set D) will be held on dates to be announced. The schedule is:

Monday: 9:00 a.m. to 4:00/5:30 p.m.

Tuesday to Thursday: 9:30 a.m. to
4:00/5:30 p.m.

Friday: 8:00 a.m. to 5:30/6:30 p.m.

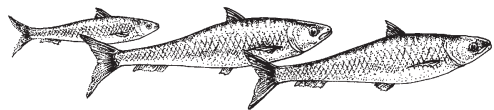
Class ending time will vary based on group make-up and number of questions asked. Plan to spend all day.

The cost is \$650. Fee includes:

- personal instruction in a private kitchen setting
- all food costs
- selected beverages
- written recipes
- a certificate of completion of the course



As with all of Kasma's classes, enrollment in each Advanced Intensive class will be limited to thirteen participants, so that each and everyone can get hands-on experience and personal attention. Building on the fundamental principles learned in earlier classes, you will be introduced to a number of new ingredients and many new and exciting ideas on how to innovatively work with the multitude of ingredients to create exquisite dishes fit for the sophisticated palate.



How To Sign Up

As a prerequisite, you must have completed the first week Thai intensive or the beginning and intermediate evening series. There are no exceptions to this policy.

To reserve your spot for Advanced Intensive D, first call, write or email to verify that there is a space available. Follow with a deposit of \$150 to confirm your reservation. Because spaces are limited, register early!

The balance of \$500 is due six weeks prior to the start date. **No moneys paid in will be refunded after that time.** Prior to that date you will receive your deposit less a \$50 processing fee. If an emergency should arise following that date and you are not able to attend, you may have a **qualified** friend come in your place.

Make checks payable to:
Kasma L. Clark

and send to:
PO Box 21165
Oakland, CA 94620

If you wish information on places to stay in the Bay Area, please request such information when you call or email to reserve your spot for the intensive.



The Art of Thai Cooking



Advanced Set D Dates TBA

Kasma Loha-unchit
PO Box 21165
Oakland, California 94620
Telephone: (510) 655-8900

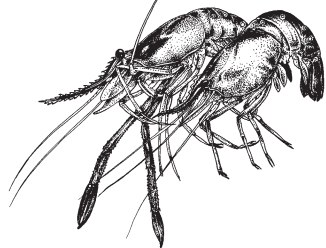
kasma@thaifoodandtravel.com
www.thaifoodandtravel.com

Ideas for Creating Fabulous Thai Dishes

Kasma offers four *Advanced Weeklong Intensives* for students who have completed either the first week weeklong intensive or both the beginning and intermediate evening cooking sets. Referred to as “*Advanced Intensive A*,” “*Advanced Intensive B*,” “*Advanced Intensive C*” and “*Advanced Intensive D*.” We recommend that you take A or B first. To take Advanced Intensive D you must take either A, B or C first.

These advanced intensive classes focus on Thai dishes that may be unknown to people who have not spent time in Thailand. The number of dishes offered in American restaurants is actually a very small percentage (Kasma estimates about 5% or less) of the incredible variety of dishes found in Thailand. Come taste and learn to cook some of the other dishes that Thai people love. If you’ve been to Thailand you will probably meet some old favorites and, hopefully, discover some new ones! If you’ve never traveled to Thailand be prepared to meet dishes that will redefine your standards for Thai food and food of all kinds!

Kasma will be offering Advanced Intensive B on July 25 – 29, 2011 & Advanced Intensive D on August 22 – 26, 2011. Dates for classes A & C will be announced later.



Advanced Intensive D Menu

Day 1

Northern Thai-Style Hot-and-Sour Mixed Fruit Salad (*Dtam Ponlamai*)
Northeastern-style Hot-and-Sour Pork Baby Backrib Soup (*Dtom Saep Gkradoogk Moo Awn*)
Northern-Style Spicy Chicken Salad with Aromatic Herbs (*Yâm Jin Gkai*)
Poached Basa Steaks Cooked *Reum Mai*-Style in *Choo Chee* Curry Sauce (*Choo Chee Bplah Sawai*)
Spicy Seafood Sizzling Hot Plate (*Bpoh Dtaek Gkrata Rawn*)
Spicy Stir-Fried Beef with Chillies, Herbs and Roasted Spices (*Pad Neua Pirohd*)
Stir-fried *Tatchoi/Yaochoi* (Asian Greens) with Ground Pork and Garlic (*Pad Pak Moo Sahp*)
Steamed Pumpkin Cakes in Banana Leaf Cups (*Kanom Faktong*)

Day 2

Sweet Green Mung Beans Soup (*Tua Kiow Dtom*)
Stir-Fried *Cha-om* (an herb) with Bean Thread and Eggs (*Cha-om Pad Woon Sen Kai*)
Wilted Greens Salad with Coconut-Lime Chilli Sauce, Fried Chinese Sausage, Crisped Garlic and Crisped Shallots (*Yam Dtam Leung*)
Sour Chopped Pork Salad with Slivered Ginger, Pork Skin and Fried Peanuts (*Naem Sod*)
Thai Muslim Goat Curry (*Gkaeng Ped Pae*)
Crispy Fried Catfish Coated with Red Curry Sauce (*Pad Ped Bplah Doog Tawd Gkrawp*)
Stir-Fried Prawns with Hot Garlic-Pepper Sauce (*Gkoong Pad Gkratiem Prikthai*)
Stir-Fried Pork Belly with Fermented Tofu Sauce and Thai Chillies (*Moo Sahn Chan Pad Dtow Hoo Yee*)
Make for serving the next day: Stewed Bitter Melon with Pickled Mustard and Pork Ribs (*Mara Dtom Pak Dong See Krohng Moo*)
Cassava Custard Topped with Coconut Cream (*Dtakoh Man Sambpalang*)

Day 3

Stir-Fried Fresh Rice Noodles with Black Soy Sauce and Asian Greens (*Gkuay Dtiow Pad Si-ew*)
Pan-fried Steamed Daikon Cakes with Shrimp, Bean Sprouts and Garlic Chives (*Pad Kanom Hua Pakgahd*)
Charcoal-grilled Mushroom and Jicama Salad with Shrimp and Fried Cashews (*Yam Hed Pao Man Gkaew*)
Northeastern-Style Hot-and-Sour Mixed Seafood Salad with Aromatic Herbs and Toasted Rice (*Lahb Talay*)



Northern Spicy Chopped Beef with Roasted Spices and Aromatic Herbs (*Lahb Meuang Neua*)
Nakhon Southern-Style Charcoal-Grilled Pork Belly and Young Tamarind Leaf Curry (*Gkaeng Moo Yahng Yawd Makahm Awn*)
Crispy Fried Basil Fish (*Bplah Tawd Gkraprao Gkrawb*)
Sticky Rice Balls Stuffed with Black Sesame Paste in Warm Sweet Ginger Broth (*Bua Loy Nahm King*)

Day 4

Charcoal-Grilled Marinated Pork on Skewers, Served with Northeastern-Style Hot-and-Sour Dipping Sauce (*Moo Bping Nahm Jim*)
Northeastern-Style Charcoal-Grilled Sticky Rice (*Kao Jee*)
Northeastern-Style Spicy Bean Thread Salad with Mint and Toasted Rice (*Lahb Woon Sen*)
Ayuthaya-Style Spicy Chicken Rice Noodles (Soup or Dry) (*Gkuay Dtiow Gkai Ayutaya*)
Sukhothai-Style Dry Hot-and-Sour Rice Noodles (*Gkuay Dtiow Haeng Sukhothai*)
Hot and Spicy Drunkard’s Stir-Fried Mung Bean Sheet Noodles with Shrimp and Cuttlefish (*Gkuay Dtiow Sianghai Pad Kee Mao*)
Sweet Corn-Coconut Treat with Toasted Sesame Sticky Rice Pudding Steamed in a Dish Topped with a Layer of Coconut Cream with Black Beans (*Kao Niow Dtdad*)

Day 5

Northeastern Crisp-Fried Soured Fish with Garlic (*Bplah Som Tawd*)
Naem Sour Sausage Fried Rice (*kao Pad Naem*)
Fried *Naem* Sour Sausage Slices in Crispy Taro Basket (*Naem Tawd*)
Naem Sour Sausage Stir-Fried with Thai Chillies and Pickled Leeks/Garlic (*Naem Pad Gkratiem Tohn*)
Stir-Fried Bitter Melon with *Naem* Sour Sausage and Eggs (*Naem Pad Mara Kai*)
Curried Salmon Grilled in Banana Leaf Packets (*Ngop Bplah Salmon*)
Charcoal Grilled Lemon Grass Chicken (*Gkai Yahm Dtakrai*)
Southern-Style Hot Sour Curry with Halibut/Prawns and Coconut/Bamboo Shoots or Green Papaya (*Gkaeng Leuang/Som Gkoong Gkap Yawd Maprao/Malagaw*)
Fried Sweet Potato Balls (*Kanom Man Kai*)
Cashew Nut and Banana Ice Cream with Pineapple (*Ai Dtim Med Mamuang Himmaphahn*)