

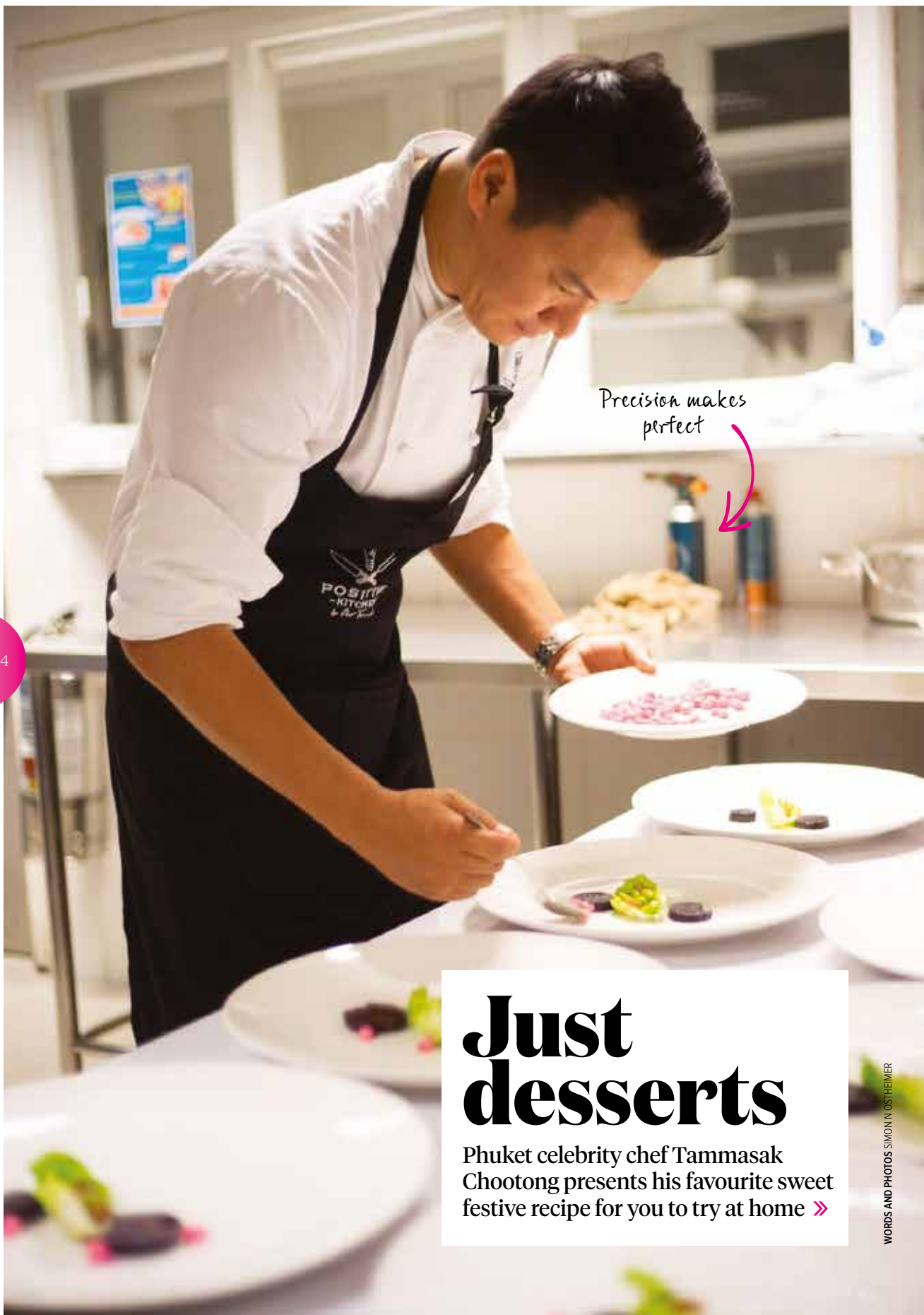
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MAGAZINE



WHERE TO GO IN 2017

THE TRAVEL *hot* LIST

It's time to get packing: follow in the steps of the jet-set and let them inspire your travel plans for the year ahead



Precision makes perfect

Just desserts

Phuket celebrity chef Tammasak Chootong presents his favourite sweet festive recipe for you to try at home >>

WORDS AND PHOTOS SIMON N OSTHEIMER



Dine al fresco at Tammasak Chootong's relaxed Phuket restaurant Suay

Chef Tammasak 'Noi' Chootong is known equally for the best-selling dishes he creates at his Phuket restaurant Suay and for his role on a hit TV show. When he's not in the kitchen, he can be found on the set of *Iron Chef Thailand*, a show that features resident



Chef Noi's delicious international cuisine

What's a main without a sweet finish?

chefs battling it out with challengers in the kitchen.

When he's at Suay, Chef Noi draws on his Thai heritage and German upbringing to serve contemporary Thai cuisine with international influences.

Key favourites on the menu include the fresh tuna tartare (pictured left), served with miso lime and Isaan-style spices (THB259/S\$10). The braised beef cheek is also a top seller at THB650 (S\$26). It's served with massaman curry, coconut gnocchi and edamame bean salsa. But what's a main without a sweet finish? Here Chef Noi shares his favourite family sized Christmas dessert for you to make at home this festive season. ✈



Baked Alaska with Baileys Irish ice-cream and ginger-vanilla syrup (serves 10)

1. BAILEYS IRISH ICE-CREAM SANDWICH

60ml Baileys Irish Cream
500g vanilla ice-cream
10 Oreo cookies

Combine the Baileys Irish Cream with vanilla ice-cream and mix well. Pull the Oreos apart to create a top and a bottom. Place all the cookie bottoms into individual round moulds (each the same size as the Oreo), add vanilla ice-cream into the moulds. Close with the top Oreos and leave in the freezer to set.

2. ITALIAN MERINGUE

3 egg whites
1 tsp lime juice
180g sugar
100ml water

Whip the egg whites and lime juice. Heat up the sugar and water on high heat to reduce the liquid to produce a thick sugar syrup. Continue whipping the egg whites and pour the sugar syrup slowly into the stiffened egg white mix. Set the mix aside.

3. GINGER-VANILLA SYRUP

150g fresh peeled ginger
300ml water
250g sugar
1 tbs liquid glucose
½ vanilla bean

Peel and thinly slice ginger, and blanch in boiling water for 1 minute. Place ginger into a small pan with cold water and heat with sugar, glucose and vanilla bean (cut in half to scrape the beans out), and reduce until it's a thick syrup.

4. TO FINISH

Take the ice-cream sandwich from the freezer, cover it completely with the Italian meringue, and then flame it with a kitchen torch to brown the meringue slightly. Lastly, serve with fresh berries, the mixed ginger-vanilla syrup, and a little of your favourite chocolate sauce.

➔ **SUAY, PHUKET** 50/2 Takuapa Rd, Old Town, Phuket, +66 87 888 6990; suayrestaurant.com
Iron Chef Thailand is broadcast weekly on Thai Channel 7; facebook.com/ironchefthailand