Pad Thai

noodles · thai · main TESTING

basis rice noodles = 250 g

	Ingredient	Grams	Baker's	Total	Method
1	rice noodles, bahn pho	250	100.0%	24.4%	Cover the noodles in water and let soften for around an hour.
2	canola oil shrimp, shelled, split in half	15.0 *8 ea*	6.0%	1.5%	Sauté the shrimp until just turned colour. Remove from the pan, leaving as much oil as possible.
3	egg, beaten	100	40.0%	9.8%	Scramble until just set and remove from the heat.
4	canola oil garlic, minced	15.0 5.0	6.0% 2.0%	1.5% 0.49%	Sauté the garlic until fragrant, about ***30 s***.
5	chicken breast, sliced into 5 mm strips	125	50.0%	12.2%	Stir fry until it has some colour and is almost cooked through.
6	firm tofu, 1.5 cm cubes	125	50.0%	12.2%	Add the tofu and warm through.
7	pad thai sauce → pad-thai-sauce (p. 1)	200	80.0%	19.5%	Drain the soaked noodles, add to the wok with the sauce and toss until the noodles are cooked through.
8	green onions, 2.5 cm by 5 mm strips (2 ea) roasted peanuts, chopped (6 tbsp) bean sprouts (1 cup)	≈30.0 ≈54.8 ≈104	12.0% 21.9% 41.6%	2.9% 5.3% 10.2%	Garnish with the green onions, peanuts and bean sprouts.
	Total	**1024**	409.5%	100.0%	

≈ converted from a volume or count through ingredients.yaml

Pad Thai Sauce: 200 g for this recipe (×1)

basis tamarind juice = 100 g yield 200 g

	Ingredient	Grams	Baker's	Total	Method
1	tamarind juice, soaked and strained fish sauce sugar lime juice	100 45.0 25.0 30.0	100.0% 45.0% 25.0% 30.0%	50.0% 22.5% 12.5% 15.0%	Mix until smooth and the sugar has dissolved.
	Total	**200**	200.0%	100.0%	

Notes

The original sheet also kept a ×8 batch for the fridge: `hhome show pad-thai-sauce --x 8`.