

Papaya Salad with Fermented Fish Sauce (Som Tum Pla Ra)

Ingredients

Amount	Ingredient	Note
60 g	DEK SOM BOON Fermented fish sauce	–
150 g	Green papaya	Peeled and shredded
20 g	Palm sugar	–
2 g	Fish sauce	–
2 tbsp	Lime juice	Adjust to taste
40 g	Long beans	Cut into short pieces
5	Thai chilies	Adjust to taste
10 g	Thai garlic	Adjust to taste
2 pcs	Cherry tomatoes	Cut into wedges



Instructions

- 1. Prepare the papaya:** Peel the green papaya and wash off the sap. Then shred into thin strips.
- 2. Pound the chili and garlic:** In a mortar, pound the chilies and garlic until crushed.
- 3. Add seasonings:** Add palm sugar, lime juice, fish sauce, and fermented fish sauce (pla ra). Mix and pound gently until the sugar is dissolved.
- 4. Add vegetables:** Add the long beans and tomatoes, then the shredded papaya. Lightly pound and mix everything together until well combined.
- 5. Serve:** Transfer to a plate and serve fresh.

Thai Glass Noodle Salad (Yum Woon Sen)

Ingredients

Amount	Ingredient	Preparation
30 g	Minced pork	Boiled until cooked
20 g	Vietnamese sausage	Sliced
4–5 pcs	Shrimp	Peeled and boiled
10 g	Shallots	Thinly sliced
15 g	Tomato	Cut into wedges
2 tbs	Lime juice	–
1 tbs	DEK SOM BOON Fish sauce	–
3 tsp	Sugar	–
40 g	Glass noodles	Soaked and blanched
10 g	Carrot	Julienne (thin strips)
30 g	Cabbage	Thinly sliced
10 g	Chinese celery	Cut into short pieces



Instructions

1. Cook the proteins:

Boil the minced pork until cooked through. Boil the shrimp until just done. Slice the Vietnamese sausage and set aside.

2. Prepare the noodles:

Soak the glass noodles in warm water until soft, then blanch in hot water for about 1 minute. Drain well.

3. Make the dressing:

In a mixing bowl, combine lime juice, fish sauce, and sugar. Stir until the sugar dissolves.

4. Mix the salad:

In a large bowl, add the noodles, cooked pork, shrimp, Vietnamese sausage, shallots, tomato, carrot, cabbage, and Chinese celery.

5. Toss and serve:

Pour the dressing over the salad and toss gently until well mixed. Serve immediately.

Crispy Pork Dipping Sauce *(Nam Jim Moo Krob)*

Recipe:

Quantity	Ingredients	Remark
	DEK SON BOON	
2 tablespoons	Black soy sauce	
	Gluten Free	
1 tablespoon	Sugar	
5 tablespoons	Vinegar	
10 grams	Bird’s eye chili	Sliced into rings



Instructions:

1. Combine the Black soy sauce, vinegar, and sugar in a pan or pot. Heat over medium heat, stirring constantly until the sugar dissolves completely. Remove from heat.
2. Let the sauce cool completely. Then, slice the bird’s eye chili into rings and add it to the sauce. Mix well, and your sauce is ready to serve.

Fried Chicken Wings with Fish Sauce / Dip with Sweet Chilli Sauce

Ingredients

Quantity	Ingredient	Remark
300 g	Mid-joint chicken wings	
	DEK SOM BOON	
4 tbsp	Fish sauce	
	Gluten free	
500 g	Cooking oil	For deep frying
	DEK SOM BOON	
70 g	Sweet chili sauce	For dipping
	Gluten free	



Instructions

1. Use a fork to poke the chicken wings to help them cook faster and absorb the marinade better.
2. Pour the fish sauce into a mixing bowl, add the chicken wings, and gently massage the marinade into the meat. Cover the bowl with plastic wrap and refrigerate. **Marinate for 10–15 minutes.**
3. Heat oil in a pan over medium heat. Once hot, fry the marinated wings until golden brown and fully cooked. Remove and drain.
4. Serve on a plate with sweet chili dipping sauce.

Stir-Fried Mixed Vegetables

Quantity	Ingredient	Remark
100 g	Broccoli	Trimmed
100 g	Baby corn	Cut into sticks
100 g	Carrot	Cut into sticks
80 g	Snow peas	Strings removed
10 g	Garlic	Finely chopped
	DEK SOM BOON	
50 g	Oyster sauce	
	Gluten-free	
40 g	Water	
10 g	Granulated sugar	
20 g	Vegetable oil	For stir-frying



Instructions

- 1. Blanch the Vegetables**

Bring a pot of water to a boil. Blanch the broccoli, baby corn, carrot, and snow peas until just tender. Remove and arrange on a serving plate.
- 2. Make the Sauce**

Heat vegetable oil in a pan over medium heat. Add chopped garlic and stir-fry until fragrant. Add oyster sauce gluten-free, water, and sugar. Stir until the sugar dissolves and the sauce is well combined.
- 3. Assemble and Serve**

Pour the sauce over the blanched vegetables. Serve hot.

Stir-Fried Beef with Chinese-Style Oyster Sauce

Ingredients

Amount	Ingredient	Note
200 g	Beef	Sliced into strips
10 g	Garlic	Finely chopped
50 g	Onion	Sliced
	Mixed bell	
50 g	peppers (3 colors)	Sliced
20 g	Spring onion	Cut into strips
	DEK SOM BOON	
50 g	Oyster sauce (Chinese-style)	For seasoning
10 g	Water	For stir-frying
30 g	Cooking oil	For stir-frying



Instructions

- 1. Cook the beef:** Heat oil in a pan or wok over high heat. Add the beef and stir-fry until it's just slightly cooked. Remove and set aside.
- 2. Stir-fry the vegetables:** In the same pan, add the bell peppers and onion. Stir until fragrant.
- 3. Combine and season:** Add the beef back into the pan. Season with Chinese-style oyster sauce and a splash of water. Stir-fry over high heat until everything is well mixed and cooked.
- 4. Finish:** Add spring onions, turn off the heat, and serve hot.

Pad Thai

Ingredients

Quantity	Ingredient	Preparation	Side Condiments (Addition):	
			Amount	Ingredient
100 g	Rice noodles	Soaked in water		
5 pcs	White shrimp	Peeled and deveined	5 g	Crushed peanuts
10 g	Firm tofu	Diced into small cubes	1/2 piece	Lime
10 g	Shallots	Thinly sliced	5 g	Sugar
10 g	Pickled radish	Finely chopped	5 g	Chili powder
10 g	Dried shrimp	–	10 g	Bean sprouts
10 g	Chinese chives	Cut into 2-inch lengths	10 g	Chinese chives
40 g	Bean sprouts	–		
2 pcs	Eggs	–		
	DEK SOM BOON			
100 g	Pad Thai Cooking Sauce	For stir-frying		
30 g	Vegetable oil	For stir-frying		



Instructions

- 1. Cook the shrimp:** Heat a pan over medium heat. Add oil and shrimp. Stir-fry until the shrimp is just cooked. Remove and set aside.
- 2. Cook the seasonings:** In the same pan, add shallots, tofu, pickled radish, and dried shrimp. Stir until it smells good and turns light brown.
- 3. Add noodles:** Put the soaked noodles into the pan. Add a little water. Stir until the noodles are soft. Then add DSB Pad Thai sauce and mix well.
- 4. Add eggs:** Move the noodles to one side of the pan. Add a little more oil if needed. Crack in 2 eggs. Let them cook a bit, then mix with the noodles.
- 5. Add vegetables and shrimp:** Add bean sprouts and Chinese chives. Stir a few times, then add the shrimp back in. Mix everything together.
- 6. Serve:** Place on a plate. Serve with crushed peanuts, chili powder, sugar, lime, bean sprouts, and chives on the side.

Crispy Fried Sea Bass with Seasoning Fish Sauce

Ingredients

Amount	Ingredient	Note
1 whole	Sea bass (600–800 g)	Cleaned and butterflied
1 liter	Cooking oil DEK SOM BOON	For deep frying
100 g	Seasoning Fish Sauce	For pouring over the fish



Instructions

- 1. Prepare the fish:** Clean the sea bass and butterfly it as needed. Pat dry with paper towels and set aside.
- 2. Fry the fish:** Heat oil in a deep pan over medium heat. Once the oil is very hot, carefully place the fish in the pan. Fry until the fish is golden and crispy.
- 3. Finish and serve:** Remove the fish and let the oil drain. Pour the fish sauce topping over the fish. Serve hot on a plate.

Steamed Sea Bass with Soy Sauce Gluten Free

Ingredients

Quantity	Ingredients	Preparation
1 whole	Sea bass (600–800g)	Cleaned and butterflied
40 g	Spring onion	Julienne cut
40 g	Red chili (mild)	Julienne cut
20 g	Ginger	Julienne cut
100 g	DEK SOM BOON Soy sauce Gluten Free	For seasoning



Method

- 1. Prepare the fish:** Clean the sea bass thoroughly and butterfly it as desired. Pat dry with paper towels and set aside.
- 2. Steam the fish:** Place the fish in a heatproof dish suitable for steaming. Steam over high heat for **20 minutes** until cooked through.
- 3. Season and finish steaming:** Pour the light soy sauce over the fish. Top with julienned ginger, spring onions, and red chili. Cover and steam for an additional **3–5 minutes**.
- 4. Serve:** Remove from steamer and serve hot.

Salsa

Ingredients

Amount	Ingredient	Preparation
10 g	Jalapeño chili	Diced
30 g	Tomato	Diced
5 g	Shallots	Thinly sliced
5 g	Onion	Thinly sliced
3 g	Cilantro	Finely chopped
10 g	Lime	—
2 g	Salt	—
2 g	Black pepper	—
	DEK SOM BOON	
1 tbsp	Yellow Sriracha	—
	Hot Chili Sauce	
½ tbsp	Olive oil	—



Instructions

1. Dice the tomatoes and jalapeño chili. Thinly slice the shallots, onion, and cilantro.
2. In a mixing bowl, combine all the chopped vegetables. Add salt, black pepper, lime juice, olive oil, and Sriracha Yellow Chili Sauce.
3. Gently mix everything together. Serve fresh.

Green Sriracha Hot Chilli Sauce Mayonnaise

Ingredients

Amount	Ingredient
100 g	Mayonnaise
100 g	Green Sriracha
	Hot Chilli sauce

Instructions

1. Mix the mayonnaise and Green Sriracha Hot Chilli sauce together until well combined.
2. The Sriracha mayonnaise is ready to serve. It goes great with salads, fried foods, burgers, wraps, or any dish you like.



Grilled Beef with Black Sriracha Hot Chilli Sauce

Ingredients

Amount	Ingredient	Note
200 g	Sirloin beef	—
50 g	Cooking oil	To coat the pan
2 g	Salt	—
5 g	Coarsely ground black pepper	—
50 g	DEK SOM BOON Black Sriracha Hot Chilli Sauce	For dipping



Instructions

- 1. Prepare the beef:** Pat the beef dry with paper towels. Season both sides with salt and black pepper.
- 2. Heat the pan:** Add cooking oil to a pan and heat over high heat until very hot.
- 3. Sear the beef:** Grill the beef on high heat for 1 minute on each side.
- 4. Cook to preferred doneness:** Lower the heat to medium-low and cook until the beef reaches your preferred level of doneness. Remove and rest.
- 5. Slice and serve:** Cut the beef into your desired size. Serve with black Sriracha chili sauce for dipping.

Sriracha BBQ Chicken Wings

Ingredients

Amount	Ingredient	Note
300 g	Chicken wings (mid/joint section)	Trimmed
50 g	DEK SOM BOON Red Sriracha Hot Chilli Sauce	For marinating
20 g	BBQ seasoning powder	For marinating
20 g	Brown sugar	For marinating
5 g	Paprika powder	For marinating
20 g	Cooking oil	For marinating

Instructions

- 1. Prepare chicken:** Place the chicken wings in a mixing bowl.
- 2. Marinate:** Add all marinade ingredients – Sriracha sauce, BBQ seasoning, brown sugar, paprika, and oil – into the bowl. Mix and rub well into the wings. Let marinate for **30 minutes**.
- 3. Bake – first round:** Preheat the oven to **180°C**. Bake the wings for **10 minutes**.
- 4. Flip and bake:** Remove from oven, flip the wings over, and bake for another **7 minutes** at **180°C**.
- 5. Final bake for color:** Increase the heat to **200°C** and bake for **5 more minutes** to give a nice golden color.
- 6. Serve:** Remove from the oven, place on a serving plate, and enjoy with **DEK SOM BOON Red Sriracha Hot Chilli Sauce** on the side.



Braised Chicken in Soy Sauce (Gai Toon See Ew)

Ingredients

Amount	Ingredient	Note
2 pieces	Chicken drumstick with thigh	–
500 g	Water	–
50 g	Light soy sauce	–
15 g	Coconut sugar	–
10 g	Galangal	Sliced
10 g	Lemongrass	Lightly crushed
2 roots	Coriander root	Lightly crushed
5 g	Kaffir lime leaves	Torn
	DEK SOM BOON	
20 g	Sweet Soy Sauce	



Instructions

- 1. Prepare herbs:** Place the sliced galangal, crushed lemongrass, torn kaffir lime leaves, and crushed coriander roots into a pot.
- 2. Add chicken:** Place the chicken drumsticks on top of the herbs.
- 3. Add liquids and seasoning:** Pour in the water, then add light soy sauce, DEK SOM BOON Sweet Soy Sauce, and coconut sugar.
- 4. Simmer:** Turn on the stove and simmer over **low heat for 30 minutes**, or until the chicken is tender and flavorful.

Grilled Pork Neck (Kor Moo Yang)

Ingredients

Amount	Ingredient
500 g	Pork neck
	DEK SOM
5 tbsp	BOON Thick
	Oyster sauce
15 g	Coriander
	root
15 g	Garlic
5 g	White pepper



Instructions

- 1. Make the marinade:** Pound or blend the coriander root, garlic, and white pepper until roughly crushed.
- 2. Season the pork:** Put the pork neck in a mixing bowl. Add the DEK SOM BOON Thick oyster sauce and the herb mixture from step 1.
- 3. Marinate:** Use your hands to rub and massage the pork with the marinade for 1–2 minutes. Cover and place in the fridge to marinate for 30 minutes.
- 4. Grill or roast:** Preheat the oven to **200°C**. Place the pork on a wire rack over a tray. Roast at 200°C for 10 minutes, then lower the temperature to **180°C** and continue roasting for another **15–20 minutes**, or until fully cooked.
- 5. Slice and serve:** Once done, remove from the oven. Let rest briefly, then slice into pieces and serve.