

## **Fried Spicy Clams with Basil Recipe** (hoi lai pad horapha)

### **Ingredients:**

500 g fresh clams (or mussels), in the shell  
2 tablespoons vegetable oil  
1 small red chili, finely chopped  
1 teaspoon finely chopped garlic  
1 tablespoon roasted chili paste\*(refer below)  
¾ tablespoon fish sauce  
¾ tablespoon oyster sauce  
1 teaspoon castor sugar  
1 tablespoon fish stock  
Handful of Thai sweet basil leaves

### **Method:**

Rinse the clams thoroughly and drain. Discard any that have not closed. Heat the oil in a wok or frying pan and add the chili and garlic. Stir-fry quickly until the garlic is golden brown - less than 1 minute. Add the clams and stir them until they open. Discard any that do not open. Add the roasted chili paste, fish sauce, oyster sauce and sugar and stir, then pour in the fish stock. Cover and cook for 3 minutes. Add the basil, stir briefly and serve immediately.

### **\*Recipe for roasted chili paste (nam prik pao):**

(This recipe makes about 2-4 tablespoons of paste)

### **Ingredients:**

4 tablespoons vegetable oil  
15 cloves garlic, peeled and chopped  
5 shallots, peeled and chopped  
5 dried red chilies, deseeded and soaked in warm water  
1 teaspoon dried shrimp paste (belachan)  
1 tablespoon palm sugar  
1 tablespoon tamarind juice  
1½ teaspoons salt

### **Method:**

Heat oil in a wok over a medium heat, add the garlic and shallots and fry until golden brown. Remove from heat and set aside. Add the chilies and fry until brown. In a mortar pound the chilies, garlic, shallots and shrimp paste until fine and return to the wok along with the palm sugar, tamarind juice and salt. Stir-fry over a low heat until the mixture has aromatized and thickened. This paste can be kept in a jar for up to 3 months; top up with vegetable oil to prevent drying.