INTRODUCTION

All of us at Child’s Dream love food that can be joyfully shared among friends! Therefore, we have collected our favourite recipes and designed this wonderful booklet for you. Hopefully it is an entertaining way of introducing our team to you and of highlighting our diversity.

Many thanks to Gene Lorca who was responsible for the design of this third edition of the Child’s Dream cookbook.

We hope you all enjoy testing our culinary recommendations which you can then share with your family and friends.

Your Child’s Dream Team
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INGREDIENTS
4 to 5 rice field crabs
2 egg yolks
Salt to taste

DIRECTIONS
1. Lay the crab on its back and twist off the legs and claws.
2. Gently open the shell at mid section and split in half.
3. Cut the body section in half (try not to shatter the cartilage when doing this as it will be difficult to remove later) and, using a small spoon or lobster pick, carefully remove the white meat and fat.
4. Set aside the crab shells.
5. Pick through the crab to check for any stray shell. You may want to do this a number of times to be completely sure you don’t get a nasty shock when eating the crab.
6. In a large bowl, combine egg yolks, crab meat and fat, dash of salt.
7. Mix all ingredients with a whisk.
8. Scoop the mixture and carefully stuff the back section of the crab shells.
9. Grill the crabs until the meat turns opaque white.

Make sure to use fresh and raw ingredients for the best flavor.

Barm
Basic Education Volunteer, Thailand

“A firefly’s light shines brighter in darker place.” I had never realized that my knowledge could help people until I have worked with children.

“Mr. Poker Face”
Borlotti Beans

**DIRECTIONS**

1. Soak beans in cold water overnight; beans must be covered with water.
2. Drain before cooking.
3. Heat olive oil in a pot.
4. Add chopped onion and garlic and cook until they shine.
5. Add diced beef.
6. Add 1 glass of red wine for aroma.
7. Add diced tomato / tomato puree.
8. Add beans.
9. Add chicken stock and spices.
10. Cook on very low heat until beans are done (this might take up to 2 hours).

**INGREDIENTS**

- 300 gr dried (not canned!) Borlotti beans
- 150 gr diced beef
- 3 tbsp of olive oil
- 1 onion
- 3 cloves of garlic
- 1 small sprig of fresh rosemary
- 1 large tomato and / or tomato puree
- 1 tsp of curry
- 1 cube of chicken stock
- 1 glass of red wine
- For those who like it spicy: 1 (or more) freshly chopped red chilies

I am the oldest volunteer (95 years old) and so I perform easy jobs only, such as writing birthday cards. This helps me keep in touch with many people and it makes me happy.

"Famous for supposedly trying to blow up an aircraft with gorgonzola cheese!"
Senfkartoffeln

Potatoes with Mustard Sauce

INGREDIENTS

1 kg potatoes
30 gr margarine
30 gr wheat flour
1/2 litre water
2 heaped tbsp mustard
Salt
Vinegar
Sugar

DIRECTIONS

1. Rinse the potatoes, but do not peel or cut them.
2. Put them in a sauce pan, fill it up with water until the potatoes are covered and bring to a boil.
3. Cook the potatoes for about 30 minutes and then drain off the water.
4. Once they have cooled down, peel and slice the potatoes into 2 cm cubes.
5. For the mustard sauce, melt the margarine, add the flour and stir until the mixture is light yellow in colour.
6. Pour in the water while stirring continually with a whisk to avoid lumps. Bring the sauce to a boil and cook for 5 minutes.
7. Add the potatoes and simmer for about 10 minutes.
8. Season to your taste with vinegar and sugar.

I recommend eating it with two hard-boiled eggs! It's very tasty!

Christin
Controlling & Donor Relations

Here’s another recipe for a great place to work: 1 mission, 1 big slice of social awareness, 1 big heart, 1000’s of ideas, 38 handful motivated, smiley and cooperative people. Put everything in the same pot, mix it together and the result is Child’s Dream.

“Can drink German “Sekt” anytime of day”
Spaghetti with Pork Fillet Medallions

INGREDIENTS

1 large pork fillet
1 onion (chopped)
2 garlic cloves (finely chopped)
2 red peppers (cut in thin strips without peeling)
1 cube of pork stock
200 ml cream or sour cream
400 gr spaghetti or linguine
100 ml red wine

Olive oil
Seasoning: pepper, salt, ground paprika, chili powder, curry powder and soy sauce

DIRECTIONS

1. Cut the pork fillet into medallions (about 4 cm thick).
2. Pan-fry the medallions in hot olive oil for about 2 minutes on each side and put them aside.
3. Finely chop the onion and the two garlic cloves and pan-fry them in hot olive oil until golden.
4. Cut the two red peppers into thin strips and add them to the onion and garlic.
5. Add the red wine.
6. Add one cube of pork stock and let the sauce simmer on low heat for about 10 minutes.
7. Add some water if the sauce gets too dry.
8. Season the sauce with pepper, salt, chili powder, a bit curry powder, a tbsp of soy sauce and a lot of ground paprika and let it simmer for 5 minutes.
9. Boil spaghetti or linguine with some salt until al dente.
10. Add the cream to the sauce and cook until sauce gets thick.
11. Add pork fillet medallions to the sauce and let it simmer for about 3 minutes. Ready to be served!

Daniel
Co-Founder & Head Projects

Since I supervise and evaluate implementation of all our projects and programmes, I spend about 60% of my time travelling in the field. I love to travel because it connects me to our colleagues and our beneficiaries.

“Daniel likes spicy food, but often gets hiccups from it!”
Blackberry Crumble

INGREDIENTS

150 gr of flour (preferably whole wheat)
150 gr of oatmeal
100 gr of unrefined brown sugar
200 gr butter cubed at room temperature (or other form of fat to allow the ingredients to bind together)
Knob of butter for greasing the ovenproof dish

FOR THE FILLING

450 gr blackberries
50 gr unrefined brown sugar
1 tbsp whole wheat flour
1 pinch of ground cinnamon

DIRECTIONS

1. Preheat the oven to 180°C / 350°F / Gas 4.
2. Place the flour and sugar in a large bowl and mix well. Take a few cubes of butter at a time and rub into the flour mixture. Keep rubbing until the mixture resembles breadcrumbs.
3. Place the fruit in a large bowl and sprinkle with the sugar, flour and cinnamon. Stir well, being careful not to break up the fruit.
4. Butter a 24 cm or 9 inch ovenproof dish. Spoon the fruit mixture into the bottom, then sprinkle the crumble mixture on top.
5. Bake in the oven for 40 to 45 minutes until the crumble is browned and the fruit mixture is bubbling.
6. Serve with thick cream or custard.

You can combine the blackberries with other fruit, especially apples and you can also vary the amount of sugar to taste.

This dessert is easy to make, hard to get wrong... and always delicious!

David
Volunteer

Although I have lived, worked and eaten in many countries around the world, when it comes to a “favourite recipe”, it has to be one from home. This crumble is best made with fresh berries picked from hedgerows of the English countryside... but frozen berries are good, too!

“The patient man who helps us to improve our English!”
INGREDIENTS

- 60 to 120 gr fermented tea leaves
- 1 tbsp dry shrimp powder
- 1 tbsp peanut oil
- 2 large plum tomatoes
- 240 gr very thinly sliced cabbage
- 1 tbsp fried garlic (see note)
- 2 tbsp roasted peanuts
- 2 tbsp fried dried peas
- 2 tsp toasted sesame seeds
- 2 to 3 tsp lime juice
- 1/8 to 1/4 tsp minced hot chilies
- 1 to 2 tsp fish sauce
- Coriander leaves, sliced fried garlic and whole green chilies for garnish.

DIRECTIONS

1. Combine all ingredients in a large bowl, and mix well.
2. Divide between two plates and serve with garnishes.

To make fried garlic, slice lengthwise as many cloves of garlic as desired. Saute slowly in a little peanut oil until garlic is lightly browned on both sides. Remove from oil and place on paper towels to dry. Refrigerate in tightly covered container.

Lahpet Thoke
Tea Leaf Salad

Deang
Field Coordinator, Health

In Child’s Dream my job is challenging, exciting and fun because I have to deal with many countries and ethnicities in the Mekong Sub-Region. I like a challenging job because it makes life interesting.

“The quiet guy who can eat all kinds of dishes”
Gang Ki Lek

INGREDIENTS

Ki Lek leaves and buds
6 plump cloves of garlic (chopped)
5 shallots (chopped)
10 dried long red Thai chilies, soaked in warm water for 1/2 an hour, then cut into quarters
5 fresh red chilies (mild to incendiary, according to your taste), sliced crosswise about 1 cm thick
4 fingers of krachai (if using pickled krachai, soak in hot water for 1/2 hour, rinse and dry), (chopped)
2 one inch slices of kha (galangal), (chopped)
4 stalks of lemongrass, bottom tender 10 to 12 cm only, peeled and finely chopped
600 ml rich coconut milk (coconut cream not separated)
Fish sauce

DIRECTIONS

1. For the curry paste, pound together, using a heavy pestle and mortar, the garlic, krachai, kha, lemongrass, and dried chilies.
2. Add the chilies and pound lightly just to bruise them, not to incorporate fully into the paste. (Alternatively grind the ingredients together in a powerful blender or a food processor, adding enough water to get them blended. Then pound the fresh chilies with the handle of a heavy knife and chuck them into the paste).
3. Bring the coconut milk to a boil, in a wok or heavy-duty fry pan, over medium heat.
4. Lower heat to a gentle simmer. The milk should thicken and eventually (within 10 minutes) give up its oil (globules of fat will appear on the surface). At this point stir in the curry paste. Simmer gently and continue to stir.
5. After about 4 to 5 minutes, the paste ingredients are sufficiently heated and the mixture becomes aromatic. Continue to stir another couple of minutes and then add fish sauce, a tablespoon at a time, until the salt balance of the curry is to your liking. The curry should stick to the spoon, but not too heavily—add some water if necessary.
6. Add the pork and stir until it is cooked through.
7. Add the Ki Lek leaves and buds and cook until they are heated through.

Fai
Basic Education Volunteer, Laos

Working with Child’s Dream opens up opportunities for me to see many things! Thank you so much for giving me a chance to learn.

“She loves to eat midnight snacks”
Thai Seafood Salad

INGREDIENTS

200 gr glass or “cellophane” noodles
400 gr mixed fresh or frozen seafood
(shrimp, squid, clams, cuttlefish, mussels, etc.)
1 stalk lemongrass (thinly sliced)
240 gr of loose, fresh coriander
240 gr of loose, fresh basil (both Thai holy basil and sweet Italian basil will work)
3 spring onions (scallions), (sliced)
2 fresh tomato (cut into small wedges)
1 small cucumber (cut into matchstick-like pieces)

SALAD DRESSING
Juice of 1 lime
4 tbsp fish sauce
2 tbsp regular soy sauce
1 to 3 tbsp chili sauce or 1 to 3 minced fresh red or green chili peppers
5 cloves minced garlic
80 gr fresh chopped coriander

DIRECTIONS

1. Soak the noodles in cool water for 1 hour, or boil them for about 10 minutes until they are very soft.
2. While noodles are soaking (or boiling), place all salad dressing ingredients together in a cup. Stir well to combine and set the dressing aside.
3. Rinse noodles with cold water, drain them and put them into a large bowl.
4. Bring 700 to 1000 ml water to boil in a deep pot.
5. Add the lemongrass slices and boil them for 1 to 2 minutes.
6. Add the seafood and boil for another 1 to 2 minutes, or as long necessary until seafood is cooked.
7. Drain seafood, including lemongrass and rinse with cold water.
8. Add the drained seafood lemongrass mixture to the bowl with the noodles.
9. Add to the bowl the following ingredients: fresh coriander, basil, spring onions, tomato, and cucumber.
10. Now pour the salad dressing over the top. Do a taste test and add more fish sauce if it is not salty enough. If not spicy enough, add more chili sauce or fresh chili. If too sour for your taste, add a little sugar.

Gee
Field Coordinator, Laos

I can still remember my first impression when I walked into this office: it was like a big family. I like this job because I find that it teaches me many things every day.

“The seafood lover from landlocked Laos”
INGREDIENTS

FOR THE CARAMEL
200 gr sugar
180 ml water

FOR THE CUSTARD
1 can (390 gr) evaporated milk
1 can (390 gr) condensed milk
10 egg yolks
1 tsp vanilla extract or lemon essence

DIRECTIONS

1. On low to medium heat, mix the sugar and water in a saucepan; bring to the boil for 10 to 15 minutes until the sugar caramalises. Stir frequently and do not leave unattended. When sugar has completely melted, pour into an aluminum mould or divide evenly in ramekins for individual servings. Let stand for at least 10 minutes to set before adding custard mixture.

2. In a large mixing bowl, combine condensed milk, evaporated milk, egg yolks and vanilla extract. Beat mixture thoroughly with a whisk or use a food processor. Gently pour custard over the caramalised sugar in the mould or ramekins.

3. Place aluminum mould/ramekins in the middle of a larger baking pan. Pour hot water into a larger pan to a depth of about 3 cm. Place pan in oven. Bake at 180° C / 350° F for an hour. Add more water to pan after 30 minutes to prevent boiling. Insert a knife all the way to the bottom of the mixture and, if it comes out clean, it’s done.

4. When the flan is cooked, remove from the oven. Let stand for few minutes at room temperature, then refrigerate until firm. Run a thin knife around edge of the mould and invert onto a serving plate. Spoon the remaining caramel sauce from the saucepan over each serving. Cut into wedges or spoon onto dessert plates.

For a twist, you can also add about 100 gr cream cheese to the custard mixture and follow the same process. Then scatter slices of fig on top!
**Kaeng Puk Wan**
**Sai Kai Mod Daeng**

*Sweet Leaf with Ant Eggs*

**INGREDIENTS**
- 2 handfuls star gooseberries
- 1 handful basil leaf
- 1 handful (or more) red ant eggs
- 2 tsp pickled fish
- 1 tbsp fish sauce
- 250 ml water
- 5 dried chilies
- 1 stalk lemongrass
- 3 to 5 shallots
- Salt
- Sugar
- Kaffir lime leaf

**DIRECTIONS**
1. Wash fruits, leaves and eggs well.
2. Thoroughly pound spices (chili, lemongrass, shallots, salt and pepper) together.
3. Bring a pot of water to the boil and add spices, fruit, leaves and ant eggs.
4. Season with fish sauce, pickled fish, sugar and kaffir lime leaf.
5. Serve with Rice.

*This local dish is only available in April and May or during ants eggs season.*

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Goy
Coordinator, Children’s Medical Fund

I like to work with children because, when I see them after surgery, I feel very good about myself and very happy to see them getting better.

“She can talk and tell jokes all day”
Shan Salad

INGREDIENTS

100 gr cooked basmati rice
1 tsp chili & dried shrimp oil
4 large floury potatoes (peeled and cut into 1 cm slices)
100 gr cooked egg noodles
100 gr cellophane noodles
100 gr cooked flat rice noodles
100 gr cooked rice vermicelli
150 gr fine shredded white cabbage
100 gr deep-fried tofu (or even Shan tofu if you find it)

GARNISH

125 ml onion oil
1 onion
50 gr roasted checkpea powder
20 gr dried shrimps (pounded into floss)
3 limes (quartered)
75 gr tamarind pulp
200 ml hot water

Handful of fresh chopped coriander, extra fish sauce & dried chili flakes

DIRECTIONS

1. Prepare the garnishes first. Fry the onions in oil till crispy; pound the dried shrimps into floss; chop the coriander; set out the roasted chickpea powder and cut the limes.
2. Add the hot water to the tamarind and leave for few minutes to soften.
3. Use the fork to mash the pulp and strain through a sieve to remove any seeds or fibres.
4. Next prepare the base ingredients. Cook the rice as you would normally, then mix in the chili and dried shrimp oil.
5. Cook the different types of noodles, following their packet instructions.
6. Boil the potatoes for 7 to 10 minutes until they are tender, drain and leave to cool.
7. Finally shred the cabbage and slice the fried tofu into 1/2 cm cubes.
8. Take a small handful of each of the base ingredients to make your individual portion/serving. Add a tsp of crispy fried onions, chickpea powder, dried shrimps and coriander.
9. Add then a tbsp of oil, drizzle of tamarind liquid and dash of fish sauce. Finally, sprinkle chili flakes, squeeze some lime juice, and mix well.

Shan salad's taste should be salty, sour and spicy.

Htoo Wah
Assistant Field Coordinator, Myanmar

As a field coordinator in Myanmar I spend most of my time travelling in the country for work. Traveling and working for a good cause are of the most beautiful parts in my life, and I’m determined to work hard for our generation!
“He always smiles and knows many languages”
Shan Hta Min Chin

Sour Shan Rice

INGREDIENTS

- 250 gr mrigal fish (cut into large pieces)
- 3 tomatoes (sliced)
- 1 tbsp fish sauce
- 2 large potatoes (boiled until tender)
- 1 kg cooked rice
- 1 tsp of salt
- 2 tsp of chicken powder
- 1 tsp of turmeric powder
- 5 cloves of garlic (chopped)
- 4 tbsp of vegetable oil
- Several spring onions (sliced)
- 1 chive root
- 8 fried dried red chilies

PREPARATIONS

2. Add 1/2 tsp of turmeric and stir well for 30 seconds.
3. Separate oil and fried garlic.
4. Add mrigal fish, tomatoes, 1/2 tsp of turmeric, fish sauce and 500 ml of water to the pot and boil until tomatoes disintegrate.
5. Then remove the fish from the pot, debone and skin, then flake flesh.

DIRECTIONS FOR FISH RICE CAKE

1. In a large bowl, add rice, mashed potatoes, flaked fish, tomatoes paste, turmeric oil, fried garlic, salt and chicken powder, and mix well by hand.
2. Form fish rice balls or fish rice cakes by hand.
3. Add some spring onions and fried garlic. Serve with chive root, dried red chilies and garlic.

Shan Hta Min Chin (Sour Shan Rice) is one of my favorite foods. It is very easy to make. This is a popular Shan styled rice cake recipe in which rice is mixed with fish and potato to make a cake. Give it a try!

Kham
University Scholarships Coordinator

I Support the head of the University Scholarship Programme with administration, reporting, mentoring, meeting and communicating with Myanmar scholarship students and sometimes with the universities. My other task is helping HR in administrative work. This is very interesting for me and I have learned many new skills. It is a great opportunity for me to work with the Child's Dream team.

"Her fridge is always full of fruit and vegetables to make salad. She is a real salad lover!"
Pork Curry with Tomato

INGREDIENTS

- 1/2 kg fresh pork (or chicken), cut into 2 to 4 cm cubes
- 1 tbsp pounded garlic
- 2 tbsp pounded onion
- 5 tomatoes (chopped)
- 6 green chilies (halved)
- 4 bunches coriander
- 1 tsp chili powder
- 1/2 tsp pepper powder
- 1/2 tbsp oyster sauce
- 1 tbsp fish sauce or 1/2 tsp salt
- 2 tbsp vegetable oil
- 750 ml water

DIRECTIONS

1. Marinate pork (or chicken) with oyster sauce, chili powder, pepper powder, and fish sauce or salt.
2. Heat oil in the pan until very hot.
3. Add marinated pork (or chicken) and stir; wait until the water is almost gone.
4. Add pounded garlic and onion, and stir them in.
5. Stir in chopped tomatoes and halved green chilies.
6. Add fish sauce or salt to taste; and stir until tomatoes are cooked.
7. Add water and stir occasionally.
8. Wait about 30 minutes until the liquid thickens.
9. Finally, top with coriander.

Khin Cho
In-Country Director, Myanmar

80% of my work is to assist the Higher Education programmes in Myanmar. I overview the reports from the Higher Education Programmes and arrange the payment requests. I sometimes travel for monitoring & evaluation purposes to help meet the objectives of Child’s Dream. Although my responsibilities look simple, there are always some problems with some requirements from the programmes. It’s exciting to solve those problems, and I enjoy my work as I’m in the role of facilitating support for youth with capacity building.

“The lady whose lunches are deliciously prepared by the best cook in Myanmar—her mother—make her the envy of the office!”
Khanomomjine Nam Ngeaw
Thin Fermented Rice Noodles with Tomato and Pork Sauce

DIRECTIONS
1. Pound all curry paste ingredients together.
2. Soak spareribs in water.
3. Put vegetable oil into the pan and, when hot, add curry paste and fry until it smells good.
4. Add some pork, fry it and mix together again.
5. Add some water (120 ml), add the tomatoes, spareribs, curdled pig’s blood and crushed soybean.
6. Boil it until it smells good and the spareribs are soft. Season with salt and eat with rice noodles.

INGREDIENTS
1 kg rice noodles
500 gr spareribs (small pieces)
500 gr curdled pig’s blood (small pieces)
500 gr minced pork
500 gr tomatoes
2 tbsp of salt
2 tbsp of crushed soybean paste
60 ml vegetable oil

FOR THE CURRY PASTE
7 dried chilies without seeds
1 tsp minced coriander root
5 pieces minced galangal
3 pieces fresh turmeric (1 cm each)
2 tbsp minced lemongrass
7 shallots
1 tsp salt
3 garlic (30 gr)
1 tbsp shrimp paste

Koy
Field Coordinator, Laos

My team takes care of all our projects and programmes in Laos. The work is challenging because we have to deal with many people and sometimes many problems. It’s all worth it, though, when I see everyone working together to develop and improve children’s lives.

“She rises early in the morning to cook!”
Kyay Oh

Chinese Soup and Salad

INGREDIENTS

- 1 kg pork bones
- 1 tsp salt
- 1 tsp ground pepper
- 1/2 tsp sugar
- 1 kg ground pork
- 1/4 tsp Chinese masala (5 Chinese spices)
- 1/4 tsp salt
- 1/2 tsp wheat flour
- 1/2 tsp rice flour
- 500 gr thick/thin noodles
- 1 boiled & shelled quail egg per person
- 125 gr green mustard leaves
- 1 raw chicken egg per person (optional)

DIRECTIONS

1. Cook the noodles in boiling water and set aside.
2. Boil the top 4 items in 2 litres of water for 30 minutes until the meat inside the bones comes out.
3. Mix or blend the ground pork with spices, salt, 1 tsp of water, rice and wheat flour. Leave for about 5 minutes. Then, using a teaspoon, add them to the boiling soup, scoop by scoop. Keep the soup boiling and do not stir at this time, so that the ground pork forms into meat balls.
4. Add cooked noodles and mustard leaves to soup and, after a minute, serve.
5. If you wish, put a raw egg in each soup bowl first. The soup is so hot that the egg will cook in your bowl!
6. Spice up with hot and sour chili sauce and pepper and add cooked quail eggs for decoration.

Kyaw Thu Aung
Office Manager & Administrator, Myanmar

I love children, so I work for children. Every child is a different kind of flower and together they make this world a beautiful garden.

“He is an artistic song writer”
INGREDIENTS

10 eggs
250 gr pork belly (cut into 4 cm cubes)
300 gr chicken wings
200 gr deep fried tofu
2 coriander roots
4 to 5 cloves of garlic
1 1/2 tbsp pepper corn

SEASONING

3 to 4 tbsp sugar
1 tbsp fish sauce
2 tbsp light soy sauce
1 tbsp dark soy sauce
1 tbsp oyster sauce

DIRECTIONS

1. Hard boil the eggs, leave to cool, then peel and arrange into the pot.
2. Pound coriander roots, garlic and pepper thoroughly. Stir fry in little bit of oil in the wok until fragrant.
3. Season with sugar, light soy sauce, dark soy sauce and oyster sauce and simmer over medium heat until thick.
4. Add pork belly, chicken wings and mix well.
5. Transfer to the egg pot, fill the pot with water and simmer over medium heat until pork belly and chicken wings are soft.
6. Add deep fried tofu and continue to simmer until the tofu absorbs the soup. Turn off the heat.

This dish is very easy to make and I think everyone can do it.
Rösti
Swiss Fried Potatoes

INGREDIENTS
3 to 4 medium sized “starchy” potatoes
5 tsp butter
4 strips of bacon
1 medium sized tomato
2 eggs
2 tbsp sour cream
Spring onions
Salt
Nutmeg

DIRECTIONS
1. Boil the potatoes in salted water until just tender, but not soft. Cool and then peel them.
2. Before grating with a medium sized grater, cut the bacon strips in small squares and the tomato in cubes.
3. Melt 2 tsp of butter in a big frying pan and, when sizzling hot, add the grated potatoes. Sprinkle some salt and nutmeg and spread the bacon on top.
4. Let it cook on medium heat for a few minutes before shaping it into a flat cake.
5. Add some butter on the edge and regularly gently shake the pan to loosen until potatoes are crispy and golden.
6. Place a plate on top of the pan and invert it so the cake sits, cooked-side up, on the plate. Add another 2 tsp of butter and slide back the Rösti to sizzle the other side of it.
7. Add some butter on the edges and keep gently shaking the pan so that both sides are crispy and golden.
8. Serve it on a plate, with a sunny-side-up fried egg on top, and a tbsp of sour cream and tomato cubes on the side.
9. Garnish with chopped spring onions.

Instead of bacon, the Rösti can be done in plenty of varieties; mushrooms, asparagus, ham, spinach, tomatoes, cheese, scallops, prawns, ... have fun.

Lorenz
Volunteer

Living for many years in Asia, my favourite dishes are from this region. Above is one simple and easy dish from home, that even I can cook and it can be enjoyed for breakfast/brunch, lunch or dinner.

“The Swiss guy who doesn’t like to eat cheese!”
Amaretto Fig Dessert

DIRECTIONS

1. Cut dried figs into 2 to 4 pieces each, depending on how big they are.
2. Put them in a jar that has a solid lid. The jar should be approximately 2/3 full.
3. Then pour Amaretto into the jar until all figs are covered well.
4. Add a pinch of cinnamon. Stir. Close the jar and let it rest in the fridge for 1 to 2 weeks.
5. Arrange 2 scoops of vanilla ice cream on a plate. Then add some of the figs from your jar and some of the juice.
6. Garnish with a thin waffle biscuit. Et voilà! Your dessert is ready.

This is a very sweet dessert.

INGREDIENTS

Dried figs
Amaretto
Cinnamon
Vanilla ice cream

Manuela
Fundraising and Human Resources

Nowadays I am in charge of Fundraising and Human Resources. I leave the big cooking to others. I prefer eating.

“She can spend hours talking about food!”
Bündner Pazöggel

INGREDIENTS

- 500 gr flour
- 2 eggs
- 1 heaped tsp of salt
- 1 tsp of olive oil
- 2 tbsp Parmesan cheese
- Some water and milk

If you want to add some ‘excitement’, then I suggest that you go for spinach Pazöggel. Make the exact same dough as described above but do the following:

Buy either some fresh or frozen spinach. If you use fresh spinach, you have to cook it first and then chop finely.

Finely chop an onion and cook in olive oil, add the finely chopped spinach and cook it for a little while. Add seasoning such as pepper and salt and add another 2 tbsp of Parmesan cheese to the spinach.

DIRECTIONS

1. Take a big bowl and make viscous dough out of all the ingredients by gradually adding the water/milk mix. This takes a while and you have to make sure that the dough is not too liquid, but also not too viscous.
2. You can correct the dough’s texture by adding either flour or milk (or even a little bit of liquid cream).
3. Take a big pan and boil a lot of water (same as you would boil spaghetti). Add some chicken stock to the water as seasoning. Reduce the heat.
4. Put some dough on a cutting board, use the back side of a knife and cut thumb sized pieces into the hot water.
5. Wait until all the pieces swim to the surface and then take them out into a baking pan (keeping the water hot).
6. Use sizeable baking pan so that the first serving of cooked Pazöggel covers the bottom of the baking pan. Season the first layer with Parmesan cheese.
7. Repeat it until you have 3 to 4 layers of Pazöggel in the baking pan. Keep the baking pan in the oven (100° C) while boiling the next pieces of dough.
8. After you have 3 to 4 layers, with Parmesan cheese in between the layers, heat a lot of butter and completely melt it. Pour all the butter over the Pazöggel.

Marc
Co-Founder & Head Operations

Since I oversee fundraising, among other tasks, I travel often to the capital cities of Asia and Europe, frequently getting invited to expensive restaurants. This makes me enjoy the traditional and local food from the Swiss mountains even more when I am back home.

“A love for wine and cooking is second nature to me”
Yum Woon Sen
Vermicelli Spicy Salad

INgredients

10 shrimps (medium-sized and skinned)
100 gr of ground pork
20 gr of celery (sliced into 2 cm pieces)
1 onion
2 tomatoes
20 gr sliced red onion
1 to 5 sliced chilies
40 gr vermicelli (thin rice noodles)
4 tbsp of fish sauce
1 tbsp of sugar
5 tbsp of lemon juice

DIRECTIONS

1. Fry ground pork and shrimps and drain.
2. Boil vermicelli until it is soft and then drain.
3. Mix all ingredients in a big bowl together with fish sauce, sugar, lemon juice and the chilies.
4. Decorate with vegetables such as slices of cucumber lettuce and cabbage.

Meow
Field Coordinator, Thailand

My new task is to focus on quality of education; it’s a challenge for me in terms of how to make it a success. I like to travel and I love to see how people, places, and scenery change as the seasons change.

“She loves everything purple”
Crab and Asparagus

INGREDIENTS

1/2 kg of fresh white asparagus
300 gr of fresh crab meat
Green onions and fresh coriander
1 tsp of yellow mustard
200 ml of cooking cream
1 tsp of Worcestershire Sauce
Cayenne pepper (powder)
1 glass of white wine
30 gr of grated cheese
(Emmenthal or Gruyere)

DIRECTIONS

1. Bring water and salt to a simmer in a large pot over medium heat.
2. Meanwhile, trim about 2 to 3 cm from the ends of white asparagus. Lay spears on a work surface, then peel thin skin from each with a sharp swivel-blade vegetable peeler, starting 4 cm from the top and running the length of the spear.
3. Put asparagus into simmering water. Cook, increasing heat to medium-high to maintain a simmer, until tender when pierced with the tip of a knife: 10 to 20 minutes, depending on thickness of asparagus.
4. Meanwhile, chop green onions and put them in a small pot. Cover with white wine and cook until the white wine is completely evaporated. Pour cooking cream, salt, mustard and Worcestershire sauce and cook slowly for 5 minutes. Add Cayenne pepper powder and check the taste. Must be slightly spicy.
5. Cut the asparagus into pieces about 3 to 4 cm long and mix with crab meat and coriander in a dish that can go into the oven. Pour on the creamy sauce and top with grated cheese. Cook for about 8 minutes in the oven at about 180° C.
6. Serve with a dry white wine (Chablis, Sancerre) or even a Riesling.

Michel
Volunteer

I’m an IT guy, so I shouldn’t know anything about cooking, right? Totally wrong: designing databases and applications is the art of combining all the ingredients to get the best possible result. That’s why you have good applications and bad applications. Like food.

“He eats Dutch cheese. We Swiss observe this with great scrutiny”
INGREDIENTS

1 skinless, boneless chicken breast
2 tbsp vegetable or peanut oil
1 thinly sliced onion
2 tbsp finely shredded fresh ginger root
1 tbsp finely minced garlic
120 gr chopped green onions
1 tbsp soy sauce
2 tbsp sugar
1/2 tbsp salt

DIRECTIONS

1. Cut breast meat into small cubes.
2. Heat the oil in a skillet and add garlic. Cook, stirring until garlic turns golden brown.
3. Add chicken pieces and cook until they lose their raw look, stirring so they do not stick.
4. Blend ginger, salt, soy sauce and sugar.
5. Add this to chicken, cover and cook about 3 minutes.
7. Serve with rice.

Stir Fried Chicken with Ginger

Nary
Office Manager, Cambodia

Although I am working 50% for admin and 50% for projects, I am always happy with this balance because at least I am able to involve with community work as well as helping Child’s Dream Cambodia deal with admin tasks.

“She loves to tell funny stories about anything. Even a washing machine has no escape”
Tom Yum Pla
Hot & Sour Soup with Fish

INGREDIENTS
1 1/2 litres chicken or fish stock
4 whole roasted shallots
3 kaffir lime leaves (torn)
1 stalk lemongrass (cut into 3 cm lengths)
300 g fish (scaled, gutted and cut into steaks)
4 crispy fried dried red chilies
1 shallot (sliced)
3 blades culantro (pak chi farang)
1 to 2 tbsp fish sauce
2 to 3 limes (juiced)
2 tbsp tamarind juice

DIRECTIONS
1. Put the stock in a large pot and simmer.
2. Add the roasted shallots, kaffir lime leaves and lemongrass. Simmer for 10 minutes.
3. Add the fish steaks and simmer until just cooked. Add the chilies, shallot and culantro. Cook for 5 minutes.
4. Season the soup with the fish sauce, lime juice and tamarind juice. Just before serving, adjust the seasoning and add more stock, lime juice or fish sauce, if needed.

Nikone
Assistant Field Coordinator, Higher Education
I love Child’s Dream and I love my job because everybody in Child’s Dream is very kind and I am so happy to be a part and help students to have a chance to study in university. When I see their big smiles I am very happy.

“Mr. Selfie”
I had worked in a hospital emergency room for a few years, but working with accident patients increasingly distressed me. Child’s Dream gave me new chance, new experiences and opened my mind to work with colleagues of different nationalities.

“Usually very quiet, but loves to dance and party”
Nam Prik Sai

INGREDIENTS
7 dried chilies
3 cloves garlic
1 round fermented soy bean sheet
4 tbsp peanuts
1 tbsp sesame oil
1/2 tsp salt

DIRECTIONS
1. Grill the soy bean sheet until crisp and then grind it before roasting for 10 minutes.
2. Pound the garlic and salt together.
3. Roast the peanuts for 3 minutes and then pound them.
4. Roast the dried chilies for 1 minute and then pound it.
5. Pour sesame oil in a pan and then add the garlic, salt, peanuts, soy bean and chilies. Mix and cook everything together for 10 minutes.

Orn
Caretaker
I love the various kinds of work and life experience at Child’s Dream Foundation.
“Definitely a great cook!”
Rad Na
Wide Noodles in Thick Sauce

**INGREDIENTS**

- 300 gr wide rice noodles
- 4 tbsp vegetable oil
- 1 tbsp black soy sauce
- 1/4 kg chicken (cut into thin slices)
- 3 tbsp tapioca flour
- 1 tbsp Maggi Seasoning
- 360 gr broccoli
- 1 tbsp coarsely chopped garlic
- 1 tbsp yellow bean sauce
- 720 ml chicken stock
- 1 tbsp fish sauce
- 1 tbsp oyster sauce
- 1 1/2 tbsp sugar (or a bit less if you prefer)
- 1/2 tsp Thai pepper powder

**DIRECTIONS**

1. Soak the noodles in warm water for 30 minutes and then rinse in cold water. Add noodles to a pot of boiling water and boil for 1 minute, then rinse in cold water again, and set aside.

2. Toss chicken with 1 tbsp tapioca flour & the Maggi Seasoning. Marinate for 10 minutes.

3. In a mixing bowl, separate the noodles and toss thoroughly with 1 tbsp oil and the black soy sauce. Fry this in a nonstick pan (noodles will stick to a wok so you should use a nonstick pan if possible) until golden brown. Remove from pan and keep warm.

4. Saute garlic in oil over medium heat until golden colour, then add yellow bean sauce, stir well until fragrant. Add the chicken and saute until cooked. Add 2 1/2 cups chicken stock. When stock starts to boil, add broccoli and season with fish sauce, oyster sauce and sugar. Stir well and let cook a bit longer. Mix remaining tapioca flour separately with the remaining 1/2 cup chicken stock, then stir in with the chicken & broccoli until it thickens. Remove from heat.

5. Arrange the fried noodles on a serving plate and spoon the gravy over the noodles. Sprinkle with Thai pepper powder, and serve with prik dong in a separate small bowl (cut the chilies a bit before placing in the bowl). Enjoy!
Phat Kra Pow Moo Sab

Stir-Fried Ground Pork with Holy Basil

INGREDIENTS

150 gr ground pork
4 spur chilies (chopped)
4 garlic cloves (chopped)
1/4 tsp finely chopped galangal
2 tbsp onion (sliced)
2 tbsp chopped red pepper
120 gr fresh holy basil leaves
1 tsp fish sauce
1 tsp soy sauce
2 tsp oyster sauce
1 tsp sugar
2 tsp vegetable oil
60 ml cup water

FOR GARNISH
60 gr holy basil leaves

DIRECTIONS

1. Pound spur chilies, garlic, and galangal in a mortar and set aside.
2. Heat vegetable oil in a wok.
3. Add pounded chilies, garlic and galangal. Stir-fry quickly until good aroma comes out.
4. Add ground pork, holy basil leaves, and sliced onion. Stir-fry about 2 to 3 minutes.
5. Season with oyster sauce, soy sauce, fish sauce, sugar and stir-fry. If it is too dry, add a little bit of water.
6. Remove from heat and add chopped red pepper.
7. Arrange on a dish and set aside.
8. Deep fry the remaining holy basil leaves until crispy and garnish on the top.

Add one fried egg on top before serving (optional).

Sak
Assistant Field Coordinator, Laos

I like working with Child's Dream because it is like a big family and we work to develop children.
I love to travel and work with community.

“He is a big fan of “Dog” game!”
Grilled Beef

**INGREDIENTS**

- 1 kg lean beef
- 1 whole garlic (peeled fresh cloves)
- 2 tbsp sugar
- Salt
- Black pepper (whole)

**DIRECTIONS**

1. Mix garlic, sugar, salt, and pepper in a mortar and pound with pestle until well mixed.
2. Cut beef into 1 cm wide strips.
3. Mix spice and meat in a big bowl, and let it set for few minutes.
4. Grill beef over high heat until medium rare and complement with beer.

I work in Child’s Dream Cambodia office. My job is to make sure that our various programmes are successfully completed. To do that, I and my colleagues have to work closely with everyone involved in the projects here.

“Funny and handsome dad”
Num Banh Chok
Samlor Praher Khmer
Cambodian Rice Noodle

INGREDIENTS

500 gr of fish
250 ml of coconut milk (optional)
50 g of prohok (Khmer fish paste)
4 tbsp sugar
3 tbsp fish sauce

Fresh vegetables for serving with Num Banh Chok Samlor Praher Khmer

For the kroeung: lemongrass leaves (sliced into very tiny pieces), finger root (thinly sliced), turmeric (thinly sliced), 4 cloves garlic (thinly sliced).

DIRECTIONS

1. After boiling the fish, remove the bones, but keep the stock to use later.
2. Pound the kroeung ingredients in a mortar until finely ground.
3. Add the fish flesh and a little salt to the mortar and continue to pound until the fish flesh and kroeung are well mixed.
4. Put kroeung and fish mixture in a bowl and add sugar and fish sauce to taste.
5. Re-heat the fish stock, bringing it to a boil again.
6. Add the bowl of fish flesh and kroeung to the boiling fish stock.
7. Next add the coconut milk.
8. Place prohok in a small bowl, pour some hot soup into the bowl and crush it.
9. Pour the ‘prohok water’ into the soup.
10. The last thing to do is to adjust to taste.

This is a tradition dish and served on different occasions in Cambodia. You may have a fat face after eating it. Please enjoy!

Sreylin
Assistant Field Coordinator, Cambodia

I never get tired of my job at Child’s Dream eventhough I travel a lot. My job includes identifying new projects and programmes and following up the construction work in different provinces with my team. I enjoy working with my lovely team and meeting new people, learning new things, helping solve many issues of the communities and helping children in need through my daily work. I love my job because it is inspiring and meaningful!

“Ms. Detail”
Ohn No Khautswe

Burmese Noodles with Chicken-Coconut Soup

**INGREDIENTS**

- 2 onions (chopped)
- 4 garlic cloves (chopped)
- 1 tbsp ground chili
- 1 piece fresh ginger root (peeled and chopped)
- 1 tsp ground turmeric
- 1 tsp chicken powder
- 4 tbsp olive oil
- 8 tbsp fish sauce
- 2 litres chicken stock
- 500 ml coconut milk
- 1 small bowl of chickpea flour
- 500 gr boneless, skinless chicken thighs (cut into small pieces)

**GARNISH**

- 2 kg of yellow mee or 500 gr of tagliatelle pasta
- 5 hard-boiled eggs (sliced)
- 1 small bowl of chopped coriander leaves
- 4 limes (quartered)
- 1 small bowl of chili powder
- Fish sauce

**DIRECTIONS**

1. Marinate the chopped chicken with the fish sauce.
2. Blend the onion, garlic and ginger into a paste.
3. Heat up some oil in a pot.
4. Add the onion/garlic/ginger paste, chili and turmeric powder. Simmer for 5 minutes.
5. Add the chicken stock and simmer for 5 minutes. Meanwhile, using a large bowl for whisking, add the chickpea flour and water and whisk to remove lumps. Then combine with the broth. Whisk or stir the stock to ensure that the chickpea flour is dissolved and not lumpy.
6. Add coconut milk to the broth. Simmer for 20 minutes. The broth should have some viscosity due to the chickpea flour.
7. Add the cubed chicken and simmer for 10 minutes.
8. Adjust the taste as needed, with more fish sauce/salt/chicken powder.
9. Prepare yellow mee noodle or tagliatelle pasta in a deep plate or large bowl and pour in some broth. Garnish with sliced onions, chopped coriander leaves, a slice of lime, youtiao, fried red bean and sliced eggs.

I am the one who is always in the office and supports all Child’s Dream staff with their IT needs. Running up and down and maintaining servers, upgrading website are parts of my routine work. I would say I am an IT lady, who adores making homemade food.

“Foster mom for our office cats”
Gung Ob Wuin Sen

*Baked Prawns with Mung Bean Noodles*

**INGREDIENTS**

- 8 to 10 prawns
- 2 strips bacon
- 2 small packs mung bean noodles
- 4 to 5 cloves fresh garlic
- 4 to 5 slices of fresh ginger
- 1 tbsp whole peppercorns
- 2 tbsp thin soy sauce
- 1 tbsp dark soy sauce
- 2 tbsp oyster sauce
- 2 tbsp sugar
- 1 Chinese celery
- 240 ml chicken broth

**DIRECTIONS**

1. Preheat oven to 200° C.
2. Soak mung bean noodles about 10 minutes or until soft and drain.
3. Clean prawns (peeling the shell and deveining is optional).
4. Peel garlic, cut Chinese celery stem, wash clean, then crush garlic, pound whole peppercorns and chop Chinese celery.
5. Mix thin soy sauce, dark soy sauce, oyster sauce, sugar, chicken broth, sliced ginger, pounded garlic and peppercorns in a bowl.
6. Add drained mung bean noodles; let them absorb sauces for about 5 minutes.
7. Cover dish and bake for 25 to 30 minutes or until prawns cook.
8. Top with chopped Chinese celery, cover, and bake for another 2 minutes.
9. Let the dish stand 5 minutes before serving.

"She knows a lot about medicine!"
INGREDIENTS

- 1 1/2 tbsp palm sugar
- 3/4 lime
- 480 gr green papaya (shredded)
- 6 green beans
- 1 clove garlic
- 1 1/2 tbsp fish sauce
- 1 tbsp dried shrimp
- 2 chili peppers
- 5 cherry tomatoes
- 2 tbsp peanuts (toasted optional)

DIRECTIONS

1. Crush a clove of garlic first. Then add green beans and halved cherry tomatoes.
2. Pound a few times just to bruise the beans and get the juice out of the tomatoes. Add chili peppers and crush them just enough to release some of the hotness, unless you like your salad really hot.
3. Add the green shredded papaya, dried shrimp, toasted peanuts, fish sauce, lime juice and palm sugar.
4. Use the pestle to push the mixture up in the mortar and the spatula to push it down so that the mixture is mixed well.

Many Asian supermarkets have shredded green papaya and that is what I use. However, if you can only find whole green papaya, the papaya can be peeled and shredded using a regular cheese grater.
Tamalar Lin
Assistant Field Coordinator, Higher Education
Helping migrants and refugees through education is my passion and, of course, this is what I do in Child’s Dream.

“Mr. Sporty who loves to eat peanut butter and avocado.”

Kyet Thar Palartar
Roti with Chicken Curry

INGREDIENTS
1 1/2 kg chicken thighs (chopped into bite sized pieces)
1 bulb of garlic
4 onions
2 potatoes
3 tsp ground ginger
3 tbsp Indian spice
1/4 tsp turmeric
1/4 tsp chili powder
1 cucumber
1 bowl of dried chick peas or 1 can of prepared chick peas
Budina leaves (as much as you want)
3 green chilies
2 limes
1 tbsp fish sauce
1 tbsp chicken powder
1/2 tsp sugar
2 tbsp soybean sauce
4 tbsp of rice oil

DIRECTIONS
1. Marinate the chopped chicken with the fish sauce, turmeric, 2 tbsp of Indian spices and chicken powder.
2. Blend 3 onions, garlic and ginger into a paste.
3. Peel potatoes and chop into bite sized pieces.
4. Heat up 4 tbsp of rice oil in a large pan.
5. Add 3/4 of the onion/garlic/ginger paste and chili powder. Simmer for 5 minutes.
6. Add the marinated chicken and potatoes. Simmer for 5 minutes.
7. Add 500 ml of water so ingredients are just covered and cook for 20 minutes.
8. Meanwhile, if using dried chick peas, steam in a pressure cooker for 30 minutes. Then fry 1/4 of the onion/garlic/ginger paste with 1 tbsp of rice oil in the pot, pour in chick peas and 1 tbsp of Indian spices, cover with water and cook for 15 minutes.
9. Chop cucumber into small pieces, slice an onion, chop budina leaves, slice 3 green chilies and put in a bowl. Mix with 1 tsp of fish sauce, 1/2 tsp of sugar, squeeze the lime juice into it and stir.
10. Sweet and sour and spicy salad is ready to be served.
11. Put 1 tsp of rice oil into the pan and heat homemade or store bought roti, one by one.
12. When everything is ready, cut a roti into pieces, put in a bowl, add a spoon of chick pea, two spoons of chicken curry and top with cucumber/budina salad.
Pigs in a Blanket
*Halupkies (Slovak), Golumpkies (Polish)*

**INGREDIENTS**

1. 1 cup (200 g) uncooked rice
2. 1 1/2 kg ground beef, pork, or other meat (vegetarians can substitute cooked black beans or ground tofu in place of meat)
3. Pinch of salt
4. Ground black pepper
5. 120 ml of milk
6. 1 head of cabbage
7. 1 large can of sauerkraut (you can substitute sauerkraut with shredded, steamed cabbage or crushed tomatoes as desired)
8. 6 large ripe tomatoes
9. 1 to 2 litres water

**DIRECTIONS**

1. Cook 1 cup of rice, cool.
2. Mix cooled rice with 1 1/2 kg of uncooked ground meat, salt and pepper (as desired).
3. Add milk gradually and mix until mixture becomes able to stick together when formed into balls; be careful not to add too much milk so that the mixture cannot hold its shape and runs. Set aside.
4. Core the head of cabbage and separate the leaves. Steam lightly just enough that the leaves become flexible enough to be rolled into a tube shape and are no longer hard and break. Allow the leaves to cool.
5. Prepare a large baking dish or pan by spreading a layer of sauerkraut across the bottom and set aside.
6. Roll approximate 1/2 cup of meat mixture into a roll shape and place on a large cabbage leaf. Roll the leaf into a roll, closing the ends by tucking the leave edge into the roll. Place on top of the layer of sauerkraut prepared. Repeat until the pan has one layer of cabbage rolls filling the pan.
7. Slice tomatoes into wedges, crush slightly with your hands and layer across the rolls.
8. Add another layer of sauerkraut if desired.
9. Fill with water to 2 to 3 cm depth.
10. Cover with a lid or aluminum foil and bake in an oven at 180° C for 1 1/2 to 2 hours or when the meat mixture is cooked and firm. During baking, occasionally check the level of water and if too low, add additional water to prevent burning to the pan.

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Thomas
Head Higher Education

I enjoy applying both my education background in geography, economics, and social development with my practical work experience in a way that genuinely helps people. I enjoy figuring out with people what they want to do with their lives and how we can help to make that happen; sometimes it is simple, sometimes complicated, sometimes total chaos, all of which make work exciting!

“The one who knows how to stuff a turkey!”
Pad Thai

INGREDIENTS

700 to 1000 gr rice stick noodles

FOR PAD THAI SAUCE
4 tbsp fish sauce
4 tbsp tamarind paste
1 tbsp lime juice
1 tbsp rice vinegar
1 tbsp Sriracha
4 tbsp sugar

FOR THE PAD THAI
2 tbsp vegetable oil
4 garlic cloves (chopped)
1 1/2 tbsp salted turnip (minced)
1 tsp dried shrimp
120 gr baked tofu (diced)
120 gr chicken breast (cut into thin strips)
2 eggs
8 fresh shrimp (peeled and cleaned)
1 tbsp paprika
4 green onions (cut into 5 cm strips)
240 gr bean sprouts
60 gr dry-roasted peanuts (chopped)

DIRECTIONS

1. Soak the noodles in warm water, and cover for 1 hour.
2. For the pad thai sauce: In a small bowl, combine fish sauce, tamarind paste, lime juice, vinegar, Sriracha, and sugar.
3. For the pad thai: Put wok or large sauté pan over high heat, and add oil, making sure to coat the pan completely. When the pan starts to smoke, add garlic and stir for 5 seconds. Then add the turnip, dried shrimp, and tofu, stir-frying until they begin to soften, about 3 to 4 minutes.
4. Add chicken and continue to stir-fry until the chicken is no longer pink, about 1 to 2 minutes.
5. Push ingredients in the wok to the side of the pan, and allow remaining oil to settle in the center of the pan. Crack eggs into the pan, making sure to break the yolks, and then lightly scramble until they’re half cooked, about 30 seconds. Combine with remaining cooked ingredients in the pan, and add fresh shrimp. Cook for about 1 more minute or until the shrimp is about halfway cooked.
6. Add 3 cups drained noodles, and cook for 2 to 3 mins, or until the noodles are soft. Add sauce mixture and paprika, and fold together until all of the liquid is absorbed, about 2 minutes.
7. Place most of the green onions and about half of the bean sprouts in the center of the noodles, and spoon some noodles to cover, allowing the vegetables to steam for about 30 seconds.
8. Stir in 3 tablespoons peanuts, and then garnish with remaining green onions, bean sprouts, and peanuts.

Tuk
Accountant & Office Administrator

After almost three weeks of working at Child’s Dream, everything is good and exciting. My task is to support Accounting and Administration to aid everyone in the Child’s Dream team.

“Whose Thai nickname is a tuk-tuk car”
Khao Soi

Yellow Noodle Soup

DIRECTIONS

1. Into a wok, place the oil and fry the crushed garlic and shallots for 30 seconds. Then add the Thai red curry paste and fry for about 3 minutes.

2. Now add the coconut milk. As soon as it starts boiling, reduce the heat and add the chicken legs and leave on a very low simmer for 45 minutes.

3. Add the fish sauce, turmeric, palm sugar and lime juice and stir until mixed through and simmer gently for another 10 minutes.

4. To prepare the egg noodle garnish, place oil in another wok or skillet and once hot, add the egg noodles and fry until crispy.

5. Bring water to the boil in a pan and cook the fresh egg noodles for 1 minute - not longer. Drain the noodles and place them in a serving bowl.

6. Pour the curry sauce with chicken legs over the noodles and garnish with crispy noodles, spring onions and coriander. Serve immediately.

According to the Thais, too much khao soi will make you “pum pui” or chubby. That being said, khao soi is a delicious Northern Thai dish that you should try.

INGREDIENTS

2 tbsp oil
3 cloves of garlic (crushed)
3 chopped shallots
1 litre coconut milk
4 tbsp red curry paste
4 to 6 large chicken legs
3 tbsp fish sauce
60 gr palm sugar
1 tbsp turmeric
1 tbsp lime juice
750 ml water
185 gr fresh egg noodles
1 sliced spring onion
60 gr chopped coriander

GARNISH

120 ml oil
60 gr egg noodles (crispy fried)
1/2 lime

Part of my job is to counsel our university students so I often hear nice stories from them. Most are from various states in Myanmar and thus initially find Thai higher education difficult. In 2011, we started supporting undergraduate students from Lao which is an exciting new venture.

“She knows where to order the best food in Chiang Mai!”
Green Chicken Curry with Roti

**CURRY PASTE INGREDIENTS**

- 1 tbsp lemongrass
- 20 green guinea-peppers (or as much as you like)
- 1 sliced goat pepper (Chinese capsicum)
- Pepper corn (as much as you like)
- Garlic (as much as you like)
- A little galangal
- A little kaffir skin
- 1/2 tsp cumin
- 1/2 tsp parsley
- 1 tbsp shrimp paste

**REST OF INGREDIENTS**

- 120 gr of diced eggplant
- 1 sliced goat pepper
- 10 sweet basil leaves
- 480 ml coconut milk
- 100 gr chicken

**DIRECTIONS**

1. If you make the curry paste from scratch, mix the ingredients all together.
2. Boil 240 ml, half of coconut milk in the pot.
3. Put the chicken in the pot.
4. Add the curry paste.
5. Add the second cup of coconut milk and the vegetables and let it boil for about 10 minutes.
6. Roti is a kind of pancake. It can be found in every supermarket. Just roast it a little in a pan.

*If you are short of time or cannot find all necessary ingredients, don’t worry. The ready-to-cook curry pastes are of excellent quality.*

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U

*Site Management & Programme Finances*

I have the ability to multi-task, like for example: the foundation’s administrative and legal work, site management, and support for Higher Education Programmes with finance and accounting aspects. I feel lucky that I can work on many different tasks that can give me many experiences. To do things that makes me happy while helping others: I can say this is the right job for me.

“She’s the one that keeps a close eye on your spending!”
INGREDIENTS

1/2 kg fresh broccoli florets
200 gr medium shrimps peeled and deveined
1 tbsp peanut oil
1 tsp sesame oil
2 tsp minced ginger
2 cloves garlic (minced)
60 ml water or chicken broth
1 tbsp soy sauce
1 tsp hot oil (optional)

DIRECTIONS

1. Heat peanut oil in a large skillet.
2. Stir in broccoli florets and garlic.
3. Pour water or chicken broth over the top.
4. Cover and cook for 15 minutes or until the broccoli is slightly tender.
5. Stir in remaining ingredients and cook until the shrimp are just cooked through: about 5 minutes.

Ginger Shrimp and Broccoli Stir-Fry

Yem
In-Country Director, Cambodia

I am quite flexible, working in the office or travelling. I have a very important task to make sure that our projects and programmes in Cambodia are going well by working closely with beneficiaries, building collaboration with all educational authorities and with different stakeholders in the area. Working with Child’s Dream is a chance to extend my desire to help children to access education.

“Always quiet, but a good leader”