

# Nam khao tod, crispy rice salad

The first time I ate crispy rice salad was in Los Angeles at the Thai restaurant Night Market. It was incredibly good, with spicy, crispy, fried rice mixed with some Thai sausage and lots of herbs. But I remember walking away with sore jaws because the extremely crispy fried rice needed a lot of chewing. This salad is best served as a side with some other Thai dishes, because it can be a bit annoying to chew through a whole big plate by yourself—but my goodness, it's so good! You have to try it!

In order to make the starchy cooked rice crispy, you need to cool and then mix the rice with rice flour. Rice flour has a magical quality that means it cannot be burned and retains its bright color when fried. That's why I know that a lot of pizza nerds use rice flour underneath the dough in the hot stone oven to avoid a burnt and floury underside... smart!

Heat the oil in a sauté pan with a high rim. Get a fine-mesh strainer that can withstand being dipped in hot oil. Never use a plastic strainer.

Mix the rice with curry paste to cover it with spicy flavor. Turn it around in the rice flour to coat each grain of rice.

Fry one cup at a time in the strainer in the hot oil. Stir from time to time so that the grains don't stick together in a big lump—they should get really crispy.

Remove and drain on paper towels.

Crumble the sausage meat and fry thoroughly in its own fat in a dry frying pan.

Mix all the ingredients in a bowl and leave to rest for 5 minutes so that the flavors meld and form the tastiest salad in the world.

4 servings

4–6 ¼ cups (1–1 ½ l) neutral canola oil for frying

2 ½ cups (400 g) cooked jasmine rice, refrigerated 1–3 days

2 tbsp. red curry paste

½ cup (80 g) rice flour

2 fresh salsiccia sausages

6 fresh or frozen lime leaves, finely shredded

2 stalks of lemongrass, finely shredded

1 red onion, finely shredded

3 tbsp. fish sauce

Squeezed juice of one lime

1 clove of garlic, finely chopped

3 or 4 green Thai chilies or 1 or 2 green chilies, finely sliced

2 inches (5 cm) of ginger, finely shredded

1 ½ cups (30 g) freshly picked Thai herbs, such as Thai basil, mint, and coriander

¼ cup (35 g) chopped peanuts

