Recipes using the Vissot Cambodian Curry paste

The Vissot Cambodian Curry paste is a base that can be used in an endless number of recipes. Here are just a few. If you have any recipe suggestions of your own, please let us know so that we can share more recipes with others. Don’t forget to share the Vissot curry and recipes with friends.

What is Vissot?

Vissot is a not-for-profit food manufacturing industry in Cambodia. It is a small, growing industry, which began as a class project in 1998 and now employs more than 20 staff. The industry manufactures a range of healthy products for local and overseas markets. Vissot has been voted one of the top 10 brands in Cambodia by the Ministry of Commerce.

The Vissot industry has a number of important purposes:

- Helps Cambodian farmers by using locally grown produce
- Gives employment and training
- Gives Cambodian students pride in their achievements and a passion to develop their country
- Produces nutritious products to improve the health of Cambodian people

By buying this product, you are helping the Cambodian people to grow their own industry.

Profits from the sale of this product will help to fund a health centre in Cambodia.

We hope you enjoy the recipes. Please give us your feedback and any of your own recipe suggestions.

We can help Cambodia by sharing these recipes and the Vissot curry with friends
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## Removing the paste:

Cut 3 side of the sachet to easily remove the paste:

### Why is the paste so thick?

This is one of the secrets of the wonderful flavour of the Vissot Cambodian Curry paste. Vissot uses a simple, natural and age old process of preservation to bring delicious and authentic fresh flavours of Cambodia to your kitchen. The farmer’s fresh produce is peeled and chopped and simply boiled down to a thick paste. Of course the ingredients have to be balanced and monitored carefully to ensure that the flavours are preserved. This is all achieved with natural ingredients.

## Dissolving the Paste:

<table>
<thead>
<tr>
<th>Cut paste into 5mm wide strips and place in a small bowl:</th>
<th>Add water until almost covered (2 lbs for 1/2 sachet). Microwave on high until soft (about 15 seconds):</th>
<th>Mash into a smooth paste with the back of a spoon:</th>
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**Alternative to microwaving:** soak in hot water for 10 minutes

## Adding More Spice:

Stir any of these ingredients into your dish while cooking to increase the spiciness:

- Fresh chillies (including the seeds): crushed in a mortar and pestle or chopped with a knife (the small red varieties are the hottest*)
- Dried chillies: soak in lukewarm water until soft (15-30 min) and grind into a paste
- Chilli powder (without added seasonings)
- Dried chilli flakes
- Hot chilli sauce

*Note: hotter varieties of chilli are best because less is required and will have less affect on the flavour of the dish*
Peanut Satay Sauce (1 portion)
By Ross McKenzie, Toronto NSW

**Ingredients:**
- 1/2 sachet Vissot Cambodian Curry Paste
- 1 cup coconut cream or coconut milk
- 1/4 cup peanut butter

Optional: add chilli for extra spice

**Method:**
1. Dissolve the paste in 2 tabs of water (see p.3 for instructions):
2. Combine all of the ingredients in a small pot:
3. Heat and stir continually on medium heat until mixed and dissolved well (do not let it boil):

**Serving suggestion:**
Serve as a sauce (such as with kebabs)
Stir into or pour on top of stir fry dishes (Suggested recipe: Peanut satay noodles, p.5)

Please rate this recipe:  [www.jomnin.org/peanut-satay-sauce](http://www.jomnin.org/peanut-satay-sauce)
Peanut Satay Noodles  *(meat or vegetarian)*

By Kamrang & Ross McKenzie, Toronto NSW

**Ingredients:**

- 8 button *mushrooms*, sliced
- 1 tbs cooking *oil*
- 160g *chicken* (or meat substitute*), diced
- 1 *carrot*, cut into strips and boiled
- 1/4 (500g) *Chinese cabbage*, cut (see below)
- 250g *Singapore noodles* (steamed variety)
- 1/4 cup of *water* (or more if needed)
- 1 portion *Peanut Satay Sauce* (see p.4)

*Suggested meat substitute: Fry’s Chicken Style Strips (available at Coles or Woolworths)*

**Method:**

1. Heat the oil in a frypan and fry the mushrooms until tender
2. Add the chicken (or meat substitute) and fry until cooked through
3. Stir in the carrot and Chinese cabbage, fry until the cabbage is small
4. Stir in the Singapore noodles and 1/4 cup of water, fry for 2 minutes
5. Remove from the heat and stir in the *Peanut Satay Sauce*

**Cutting the Chinese cabbage:**

Note: it looks like a lot of cabbage but it shrinks down very small when cooked

Remove the hard stem:  
Cut 2cm wide lengthways:  
Cut lengths into 5cm pieces:

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Please rate this recipe:  [www.jomnin.org/peanut-satay-noodles](http://www.jomnin.org/peanut-satay-noodles)

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**Potato Patties**  *(vegetarian)*

By Michelle Ward, Toronto NSW

**Ingredients:**

- 4 medium **potatoes**, cooked and mashed
- 1/2 tsp **salt**
- 1/2 tsp **seasoned salt**
- 1/4 sachet **Vissot Cambodian Curry Paste**, dissolved in 1 tbs water (see p.3)
- 1 heaped tbs self-raising **flour**

**Method:**

1. Mix all ingredients together
2. Shape into small balls and roll in breadcrumbs
3. Flatten slightly and shallow fry in cooking oil

*Please rate this recipe:*  [www.jomnin.org/potato-patties](http://www.jomnin.org/potato-patties)
Curried Fried Rice  (meat or vegetarian)

By Kamrang and Ross McKenzie, Toronto NSW

Ingredients:

- 1/2 onion, chopped
- 1 tbs cooking oil
- 200g diced chicken (or chickpeas)
- 600g boiled rice (day old is best; if fresh, cool it first)
- 1 cup (350g) frozen mixed vegetables (eg peas, carrots and corn) or chopped boiled vegetables
- 1/2 sachet Vissot Cambodian Curry Paste, dissolved in 2 tbs water (see p.3)
- 1 tbs soy sauce
- 50g roasted cashews

Optional: add chilli for extra spice

Method:

1. Heat the oil in a frypan
2. Add the onion and fry until tender
3. Add the chicken and fry until cooked through
4. Add the remaining ingredients and stir fry until well mixed and heated through

Please rate this recipe:  www.jomnin.org/curried-fried-rice
Peanut Butter Rice Patties  (vegetarian)

By Julie Thompson, Blackalls Park NSW

Ingredients:

- 1 cup uncooked basmati rice (if substituting with other types of rice, cool the rice after boiling or use day old boiled rice for better results)
- 1 onion, finely chopped
- 1 cup breadcrumbs (plus extra to roll the patties in)
- 1 tbs peanut butter
- 1 tbs besan (chickpea) flour (or plain flour)
- 165g coconut cream
- 1/2 sachet Vissot Cambodian Curry paste, dissolved in 2 tbs water (see p.3)
- A little hot water

Method:

1. Cook rice in 2 cups of salted water until all water is absorbed
2. Mix all the ingredients together in a large bowl
3. Stir mixture well and add more breadcrumbs or water if needed
4. Form into patties using a spoon or ice-cream scoop
5. Roll in breadcrumbs and fry in a little oil until golden brown
6. Serve hot or cold

Please rate this recipe:  www.jomnin.org/peanut-butter-rice-patties
Quick Curry Puffs  (meat or vegetarian)
By Ross McKenzie, Toronto NSW

Meat filling

Ingredients:
- 1 small onion, chopped
- 1 tbs cooking oil
- 180g minced beef or chicken
- 300g frozen mixed vegetables (eg peas, carrots and corn) or chopped boiled vegetables
- 1/2 sachet Vissot Cambodian Curry paste, dissolved in 2 tbs water (see p.3)
- 1 tbs cornflour
- 3 tbs water

Method:
1. Heat the oil in a frypan
2. Add the onion and fry until tender
3. Add the meat and fry until cooked through
4. Mix the fried onions and meat in a medium size bowl with all the other ingredients

Vegetarian filling

Ingredients:
- 400g tin chickpeas or lentils, drained
- 1 cup (350g) frozen mixed vegetables (eg peas, carrots and corn) or chopped boiled vegetables
- 1/2 sachet Vissot Cambodian Curry paste, dissolved in 2 tbs water (see p.3)

Method:
1. Mix all the ingredients together in a medium size bowl

Pastry

Ingredients:
- 1 egg, lightly beaten
- 3 sheets of puff pastry, cut into 4 squares each

Method:
1. Place 1 heaped spoon of filling in the centre of 1 square. Fold one corner to the opposite corner and press the joined edges with a fork:
2. Puncture the pastry with a fork:
3. Place on a lined baking tray. Brush with the egg and bake in a preheated oven at 180°C for about 25 minutes:

Please rate this recipe:  www.jomnin.org/quick-curry-puffs
Vegetable and Nutmeat Pie (vegetarian)

By Julie Thompson, Blackalls Park NSW

Filling

Ingredients:

• 1 onion, chopped
• 1 tbsp vegetable oil
• ½ sachet of Vissot Cambodian Curry paste, dissolved in 2 tbs water (see p.3)
• 165g coconut cream
• ½ cup water
• 1 ½ cups (500g) mixed vegetables, chopped (e.g. potatoes, parsnips, sweet potatoes, carrots, celery, peas, corn kernels)
• 1 tin Sanitarium Nutmeat, diced
• Cornflour (if required)

Method:

1. Fry onion until tender
2. Add Vissot curry paste
3. Add coconut cream, water and vegetables
4. Bring to the boil and simmer until cooked
5. Add Nutmeat
6. Stir in cornflour to thicken if too runny

Pastry*

Ingredients:

• ½ cup water
• ½ cup olive oil
• ½ tsp salt
• 1 ¼ cups rolled oats
• 1 ¼ cups whole wheat flour

*Alternatively, use a ready-made shortcrust pastry

Method:

1. Blend water, oil and salt until they are well mixed (blender is best)
2. Add the flour and rolled oats and continue mixing until combined
3. Tip onto flat surface and knead lightly until a good pliable consistency
4. Roll out half the mixture to required size, place it in the pie dish and trim the edges
5. Fill with the filling
6. Roll out remaining pastry and wet the edges with water and lay on top
7. Press around the edges to seal and put slits in the centre and around the sides
8. Bake in Moderate oven until the pastry is nicely browned

Variation (pictured) - flatten pastry in muffin tins, curling the edges inwards slightly. Bake for about 10 mins and then fill with curry mixture and serve.

Please rate this recipe: www.jomnin.org/vegetable-and-nutmeat-pie
Vegetable Curry Casserole *(meat or vegetarian)*

Adapted from Julie Thompson, Blackalls Park NSW

**Ingredients:**

- 700g peeled and diced *vegetables*, e.g.:
  - 1/2 cup peas
  - 1/2 cup corn
  - 1 zucchini
  - 1 medium sweet potato
  - 1 potato
- 200g *chicken or beef*, diced (or 1 tin chickpeas)
- 1 sachet *Vissot Cambodian Curry paste*, dissolved in 3 tbs water (see p.3)
- 1 cup *coconut cream* or coconut milk
- 1/2 cup *water*

Optional: add chilli for extra spice

**Method:**

1. Mix the vegetables and meat (or chickpeas) in a casserole dish (optional: browning the meat in a frypan first may improve the flavour)
2. Mix the Vissot curry paste with the coconut milk and pour over the vegetables
3. Put the lid on, place in a preheated oven and bake at 180°C for 1 hour

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Please rate this recipe:  [www.jomnin.org/vegetable-curry-casserole](http://www.jomnin.org/vegetable-curry-casserole)
Pumpkin Soup

Add 1/4 to 1/2 a sachet of Vissot Cambodian Curry paste to your favourite pumpkin soup

Suggested roast pumpkin soup recipe:

By Ross McKenzie, Toronto NSW

Ingredients:

• 750g pumpkin, chopped into small chunks (butternuts are a good variety for soup)
• 750g sweet potato, chopped into small chunks
• Vegetable oil
• 2 1/2 cups hot water
• 1 tbs honey
• 1/4 (or more to suit taste) sachet Vissot Cambodian Curry paste, dissolved in 1 tbs water (see p.3)
• 1/2 cup cream

Method:

1. Place the pumpkin and sweet potato on a baking tray and drizzle with vegetable oil
2. Roast in a preheated oven at 220°C until cooked (about 45 minutes)
3. Blend the pumpkin and sweet potato in a food processor along with the honey and Vissot curry paste
4. Stir in the cream
5. Serve hot with a dob of sour cream if desired

Please rate this recipe:  www.jomnin.org/pumpkin-soup
Satay Stir Fry Vegetables (meat or vegetarian)

By Kamrang & Ross McKenzie, Toronto NSW

Satay sauce

Ingredients:

• 3/4 cup coconut cream
• 2 tbs peanut butter
• 1/4 cup unsalted peanuts, crushed
• 1 cube/tsp stock (chicken, beef or vegetable)
• 1/4 sachet Vissot Cambodian Curry paste, dissolved in 1 tbs hot water (see p.3)

Optional: add chilli for extra spice

Method:

1. Combine all ingredients in a small pot
2. Stir and heat gently on medium heat (do not let it boil and be careful not to let it burn)
3. Heat until well mixed and dissolved
4. Remove from heat and cover to keep warm

Stir Fry

Ingredients:

• 1/2 medium broccoli, cut into medium size pieces
• 1 carrot, cut into strips
• 1 small bunch (2-3 small heads) baby pak choy
• 1/2 red capsicum, cut into strips
• 250g chicken or beef (or a suitable meat substitute), sliced thinly

Vegetable alternatives:
- Green beans (replace broccoli)
- Baby corn or zucchini (replace capsicum)
- Chinese broccoli (replace pak choy)

Method:

1. Boil or steam broccoli and carrot for 3 minutes, drain and cool under running cool water. Set aside.
2. Cut 1cm off the stem of the pak choy and separate the leaves
3. Fry meat in lightly oiled frypan
4. Add capsicum and baby pak choy and fry until the pak choy shrinks
5. Add the other vegetables and fry until mixed and heated through
6. Drain any excess liquid
7. Remove from heat and mix in the warm satay sauce
8. Serve with boiled rice

Please rate this recipe: www.jomnin.org/satay-stir-fry-vegetables
Ginger & Pumpkin Scones
By Jodie Dobson, Kitchener NSW

Ingredients:

- 3 cups plain flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 3/4 tsp salt
- 1/2 tsp ground ginger
- 3 tbs caster sugar
- 120g butter, cut into pieces
- 120g peeled pumpkin (butternut pumpkin is best)
- 1/2 sachet Vissot Cambodian Curry paste, dissolved in 2 tbs of water (see p.3)
- 125g glace ginger (or uncrystallised/naked ginger), chopped into small pieces
- 200 mL buttermilk (or 180 mL milk plus 1 tbs vinegar or lemon juice and stir to curdle)

Method:

1. In a medium bowl mix all dry ingredients together
2. Add the butter and use your fingers (or food processor) to mix until it resembles coarse crumbs
3. Cook (drain well) and puree the pumpkin
4. Mix together the pumpkin, curry paste, glace ginger and about half of the buttermilk (or curdled milk). Add this mixture to the dry mix
5. Gently combine (do not over mix). Add more milk, if needed, to make a moist or slightly sticky scone dough
6. Turn the dough onto a lightly floured surface and pat into a circle about 3-4 cm thick
7. Cut out with a scone cutter and place on a lined baking tray close to each other
8. Bake in a preheated oven at 215°C (195°C if fan forced) for 15-20 minutes

Serving suggestions: tastes great with honey or exotic ginger syrup (p.15) and whipped cream

Please rate this recipe: www.jomnin.org/ginger-and-pumpkin-scones
Exotic Ginger Syrup
By Ross McKenzie, Toronto NSW

Ingredients:
- 70g ginger, with skin
- 1 1/2 cups water
- 1 cup sugar
- 1 level tsp Vissot Cambodian Curry paste
- 1 pinch salt

Method:
1. Cut the ginger into thin slices (no need to peel) and then cut the slices into thin strips
2. Add all ingredients to a medium pot about 15-20cm wide (stainless steel pots are best; do not use reactive pots such as aluminium)
3. Boil on medium heat for 20-25 min (20 min for a larger pot and 25 min for a smaller pot), stirring occasionally (boiling longer will make a thicker syrup but it may crystallise when it cools)
4. Strain in a fine-mesh strainer
5. Makes about 3/4 of a cup (180 mL) of syrup

Alternative:
Dissolve 1 level teaspoon of Vissot curry paste with 1 teaspoon of hot water and stir into 160 mL of ready-made ginger syrup (some Woolworths stores sell ginger syrup)

Serving suggestions:
Exotic ginger syrup tastes great with pancakes, soft tofu, vanilla yoghurt or iced cream topped with chopped nuts. See Crepes and Ice Cream (p.16) and Silken Tofu Dessert (p.17) recipes for serving suggestions

Please rate this recipe: www.jomnin.org/exotic-ginger-syrup
Crepes & Ice Cream

By Ross McKenzie, Toronto NSW

Ingredients:

- 1 cup plain flour, sifted
- 2 cups milk
- 3 eggs
- 80mL Exotic Ginger Syrup (see p.15)

Method:

1. Whisk milk and eggs together in a medium size bowl
2. Add flour and whisk until combined
3. Fry in a lightly oiled frypan
4. Serve the crepes warm with vanilla ice cream and Exotic Ginger Syrup

Optional: sprinkle with chopped nuts

Please rate this recipe: www.jomnin.org/crepes-and-ice-cream
Silken Tofu Dessert

By Ross McKenzie, Toronto NSW

Ingredients:

- 500g silken tofu (soft tofu)
- 80mL Exotic Ginger Syrup (see p.15)

Method:

1. Cut the tofu into thin strips and divide into 4-5 small serving bowls
2. Heat the syrup in a pot until warm (do not boil)
3. Pour about 2-3 spoons of the syrup over the tofu in each bowl

Please rate this recipe:  www.jomnin.org/silken-tofu-dessert