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Chef David Thompson Recipes - St. Moritz Gourmet Festival

Chef David Thompson of London is the highest-rated Thai food expert, and his restaurant, **Nahm**, holds the distinction of being the only Michelin starred Thai restaurant in Europe. Luxury Experience Magazine had the opportunity to meet him at the 15th **St. Moritz Gourmet Festival** in **Switzerland** in January 2008 where he was one of the featured chefs.



I was curious though, how an Australian who now lives in the United Kingdom, became a Thai food expert, and so I asked him, "Why Thai food?" He laughed and replied, "It is bewildering that I cook Thai food. I went to Thailand over 20 years ago and fell in love with the place. It is the most beguiling, bewitching, and delicious place." His fascination with Thailand continues, and he now spends about 6 months there each year where enjoys going to the market and tasting new things.

As the owner of Nahm, which specializes in Thai cuisine, he brings Londoners a delicious taste of Thailand. Chef David Thompson graciously shares his recipe for Raw Salmon Salad (pla plaa salmon), which uses "scuds" as one of the ingredient. Rest assured, scuds are simply Thai Bird's Eye Chili Peppers, also called Chili padi, which are small and very hot.

Raw Salmon Salad (pla plaa salmon)

Ingredients:

150

Grams (5.3 ounces)

Wild salmon

A good pinch of salt

3

Tablespoons

Lime juice

4

Red shallots, finely sliced

2

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Stalk

Lemongrass, cleaned and finely sliced

A good handful of picked mint

5

Long

Scuds (Thai Bird's Eye Chilies), cut in half, de-seeded, and washed

Method: Trim the salmon fillet and slice finely across. Combine the salt and the lime juice in a bowl, add the fish, and work to marinate; allow to stand for a few moments to "cure" it. The dressing should be equally sour and salty. Add the shallots, lemongrass, mint, and chilies. Toss to combine.

Nahm

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For information on the **St. Moritz Gourmet Festival** and all of its events, please visit the website: www.StMoritz-GourmetFestival.ch. For information on the **Cartier World Cup Polo on Snow**, please visit the website: www.PoloStMoritz.com

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