



Sharing stories, finding solutions

# KWP presents

## Learn to cook Thai at home

*Fresh, fragrant and fun is the philosophy behind Melbourne's funkier Thai restaurant Bangpop.*

*Join us for a 1 hour virtual masterclass with the head chef to learn the secrets of two classic Thai dishes.*

- *Pad Thai – A common street food found at the local eateries. Created over 60 years ago to assist with Thailand's rice shortages, this dish quickly became a symbol of patriotism and nationalism. Full of all the fresh classic ingredients.*
- *Green Papaya Salad – The 'power fruit' is commonly found in Thai cuisine. Learn the basic salad style that you can take home and add your personal twist to.*

*Suitable to all dietaries and levels of culinary expertise. All you need is a wok or large pan, sharp knives and a chopping board. Mortar and pestle preferred, but not essential. All ingredients can be purchased from Coles and Woolies (financial support is available). We will send you the list upon registration.*

### Workshop details

**When:** Friday, 17th July

**Time:** 11am - 12pm

**Registration is a must. We'll share the zoom ID on the day.**

**KWP workshops are free and open to all Aboriginal women**

Places are limited, please register by contacting our Koori Women's Place team on 9244 3333 or [kwp@djirra.org.au](mailto:kwp@djirra.org.au)

1800 105 303

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