



Pai's Local Hot Pot

This simple Thai Hot Pot is an easy, nourishing, simmering pot of Thai spiced broth served at the dining table allowing you to cook and explore our wonderful local vegetables and meat.

There is nothing better on a cool day than sitting in front of a simmering pot of delicious broth. One dip into your favourite sauce and a slurp of the nourishing broth and you well on your way to Hot Pot heaven.

A hot pot is an excellent way for everyone to enjoy and explore our beautiful local produce.

Our Method:

Step 1 – Bring 2L of water to a boil, then add Pai's Thai Hot Pot Seasoning Mix (see below ingredients), 1 x onion, 5 x pieces of sliced ginger and 2 x coriander roots

Step 2 – Add your favourite local meat (beef, chicken, seafood), local vegetables and noodles (Konnyaku or glass noodles)

Step 3 – Serve with your preferred Suki Yaki sauce

Step 4 – Dip your broth cook goodies in the sauce with a sip of the delicious broth and enjoy.

It's that easy!

Pai's Special Thai Hot Pot Seasoning

2tbsp chicken seasoning powder

1tbsp soy sauce

1tsp sugar