



Giant crisp rice

Overview

Giant crisp rice, a grilled crispy yellow rice sheet, is one of the most popular Thai traditional snacks, but its origin is still unknown.

Name in different regions

Northern: khao-kruab (ข้าวคราบ), khao-tuab (เข้าตวบ),

khao-pong (เข้าพอง)

North-eastern: khao-poung (ข้าวโป่ง), khao-kheab (เข้าเขียบ)

Southern: khao-kheab-neaw (ข้าวเกรียบเหนียว)

Ingredients

1. Raw sticky rice
2. Palm sugar
3. Vegetable oil
4. Boiled egg yolk
5. Water from washing rice

Procedure

1. Soak raw sticky rice with water from washing rice for 6-8 hours, then steam it until it's soft.
In the meantime, boil the eggs.
2. Pound the rice for 20 minutes. If it's too hard, put more water in it.
3. Mix palm sugar and water from washing rice until the mixture is soft. Then, pound it together with prepared sticky rice until it is mixed thoroughly, then squeeze it for 5 minutes.
4. Mix the vegetable oil and yolk together, then store the pre-prepared sticky rice chunk in it.
5. Spread and knead 150 grams of mixture at a time, then divide it into five 50-gram pieces.
6. Piece by piece, roll the pieces onto a plastic sheet until it is 15 cm in diameter. Then, dry it under the sun for 1.5 hours on each side, then broil it.
7. While broiling, occasionally flip the pieces to prevent them from burning.
8. Now, this marvelous snack is ready to serve!

Additional information

Giant crisp rice is a signature product of the Promsawan sub-district in Roi-et province. The price is approximately 12.5 Baht per sheet. It can be found and bought throughout Thailand.