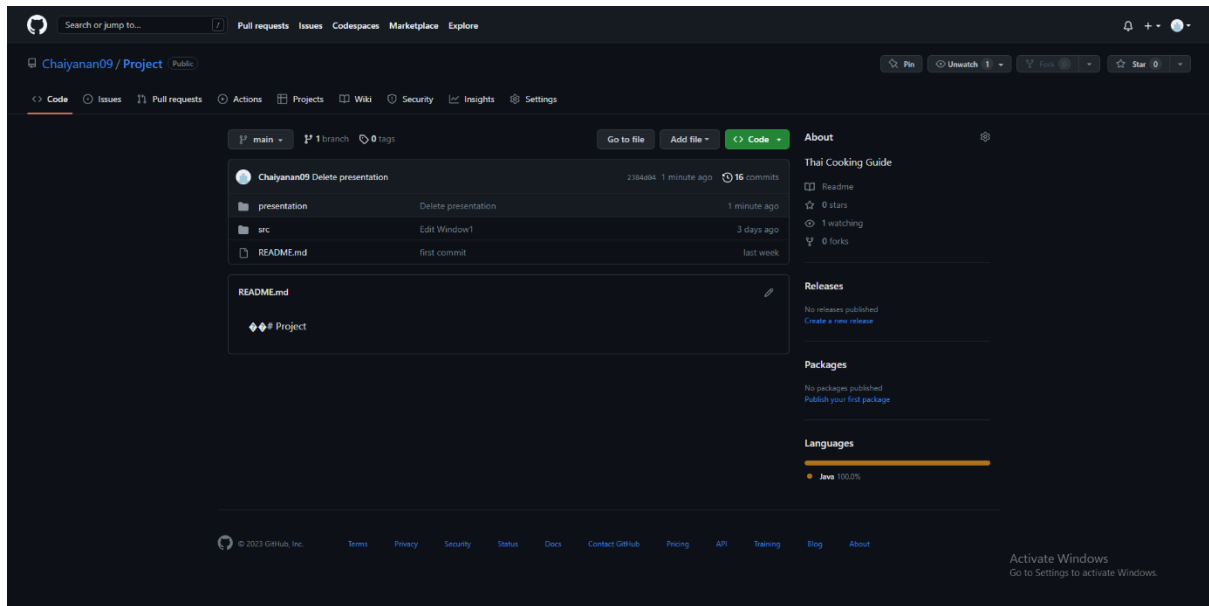
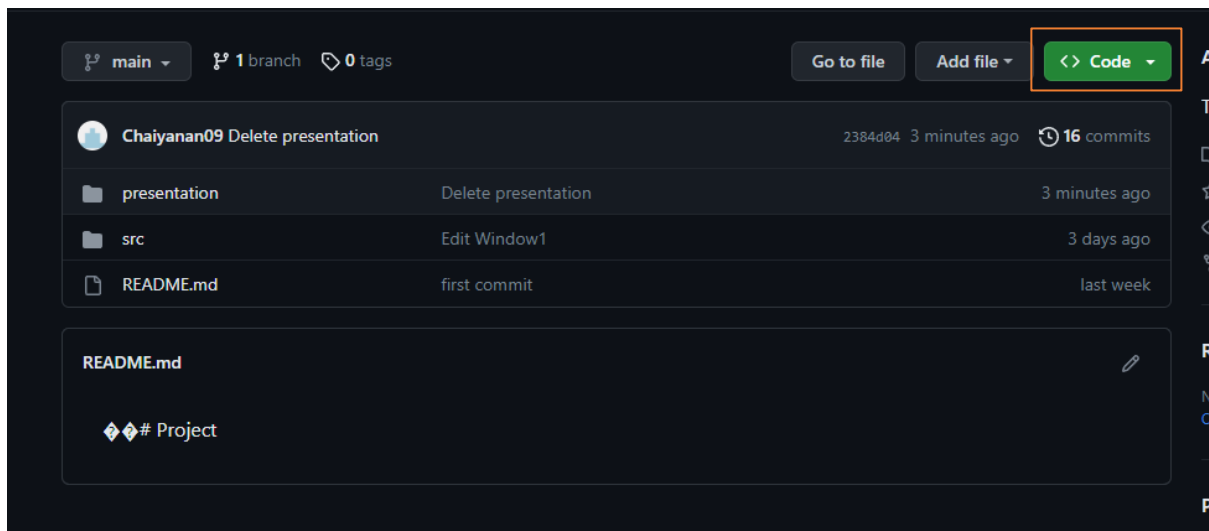


สรุปวิธีการติดตั้ง และ วิธีการใช้งาน

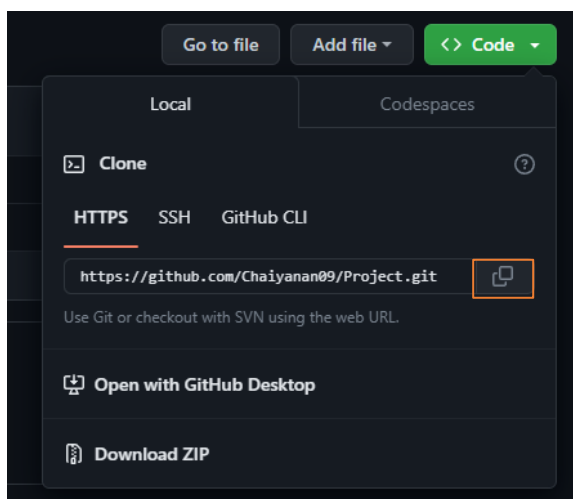
- เข้าไปที่ลิงค์ GitHub | [Chaiyanan09/Project: Thai Cooking Guide \(github.com\)](https://github.com/Chaiyanan09/Project: Thai Cooking Guide)



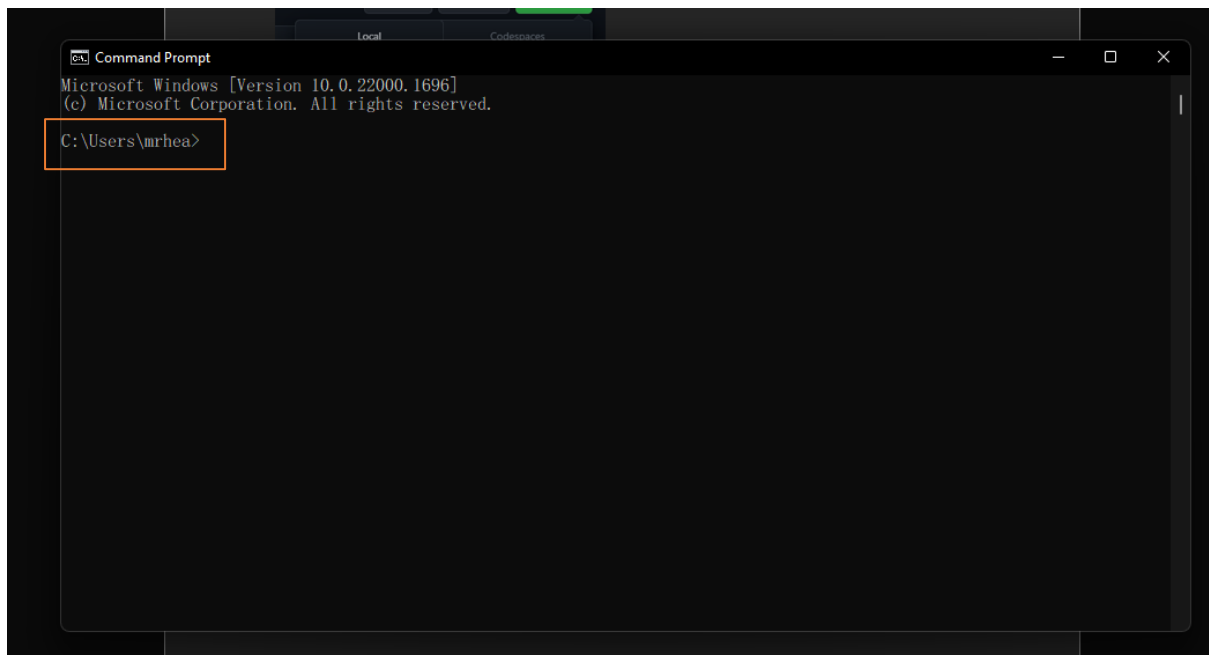
- ให้กดตรงคำว่า code ตรงปุ่มสีเขียว



- ให้กด copy link ตรงนี้



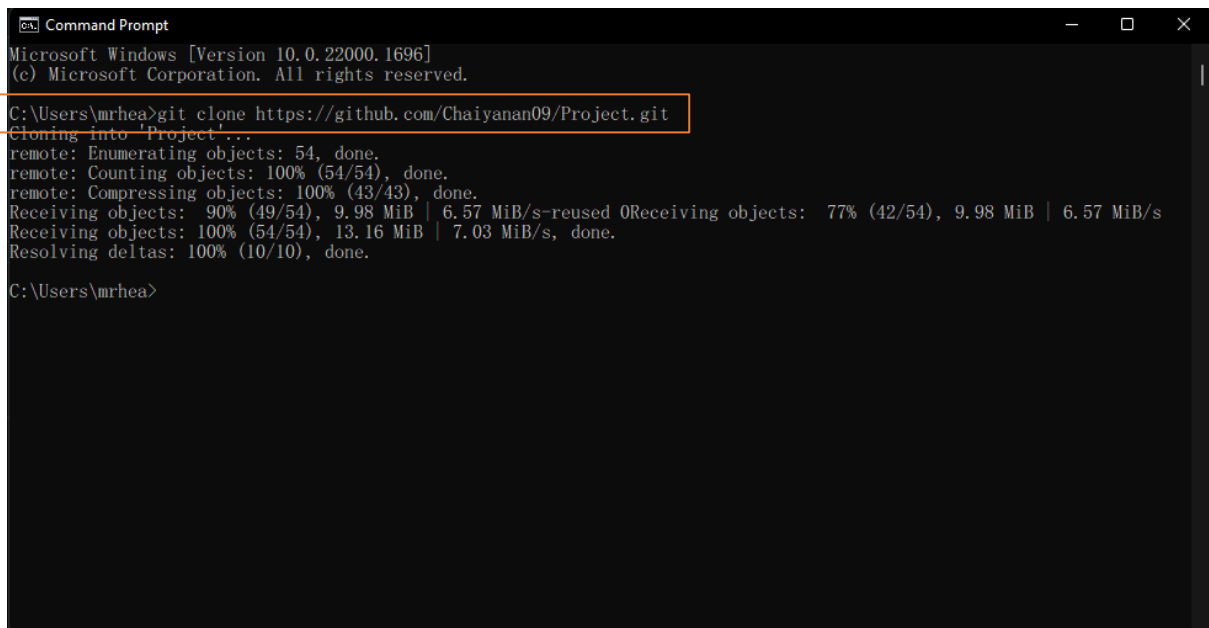
- พอ copy link เสร็จ ก็เข้าไปเปิด Command path และ ก็เช็คไฟล์ที่จะเอา code ไป download ลง



```
Microsoft Windows [Version 10.0.22000.1696]
(c) Microsoft Corporation. All rights reserved.

C:\Users\mrhea>
```

- แล้วพิมพ์คำว่า git clone แล้วกด ctrl + v เพื่อวาง link ที่เรา copy มาวาง แล้วกด Enter ก็จะลงโดยอัตโนมัติ

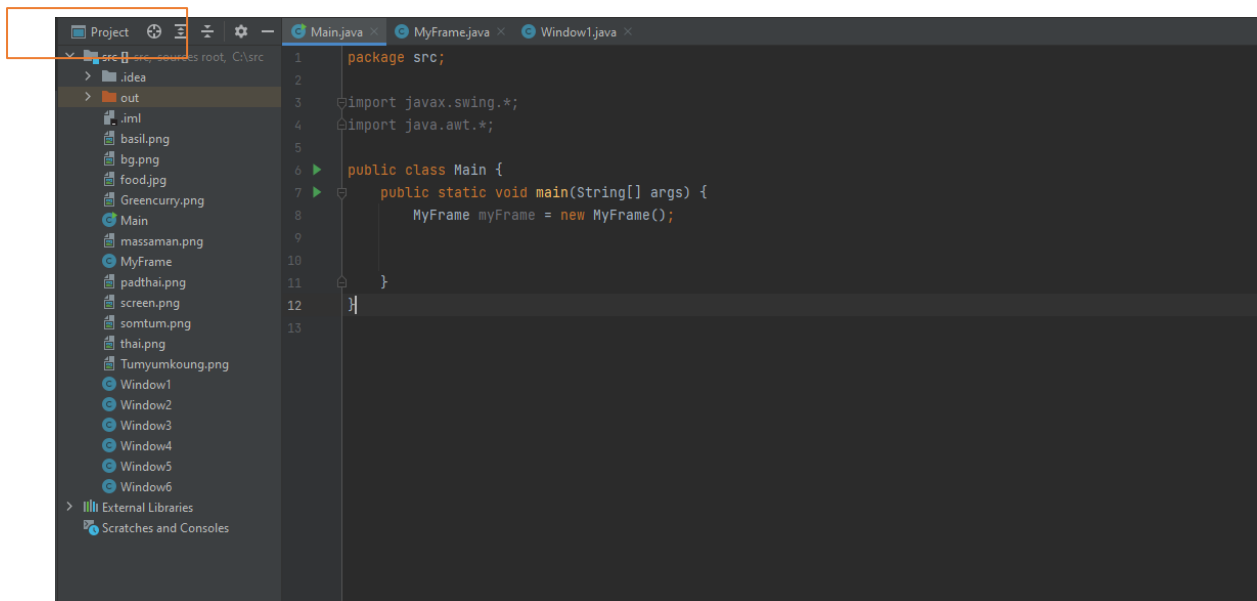


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Microsoft Windows [Version 10.0.22000.1696]
(c) Microsoft Corporation. All rights reserved.

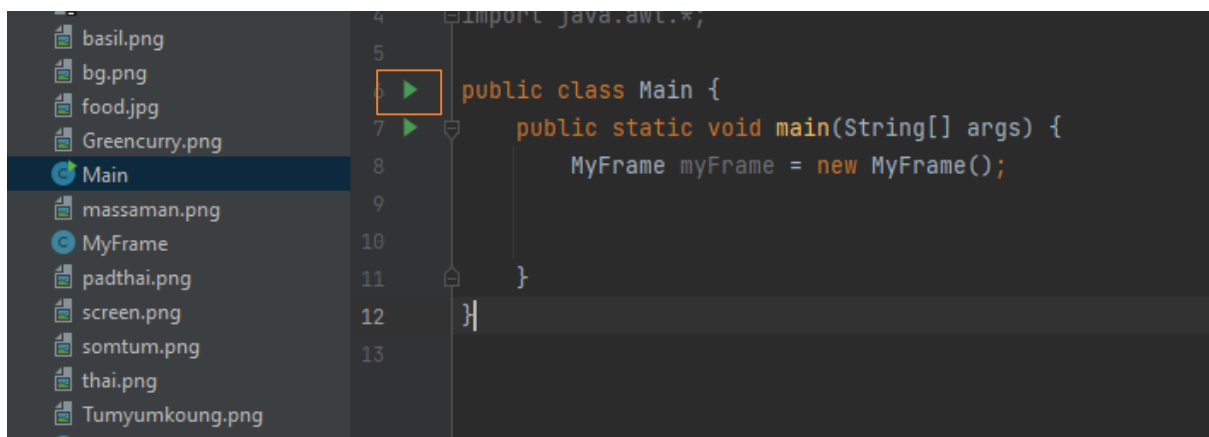
C:\Users\mrhea>git clone https://github.com/Chaiyanan09/Project.git
Cloning into 'Project'...
remote: Enumerating objects: 54, done.
remote: Counting objects: 100% (54/54), done.
remote: Compressing objects: 100% (43/43), done.
Receiving objects: 90% (49/54), 9.98 MiB | 6.57 MiB/s-reused 0Receiving objects: 77% (42/54), 9.98 MiB | 6.57 MiB/s
Receiving objects: 100% (54/54), 13.16 MiB | 7.03 MiB/s, done.
Resolving deltas: 100% (10/10), done.

C:\Users\mrhea>
```

- จากนั้นก็เปิดโปรแกรมที่ทุกคนเอาไว้เขียน code แล้ว open folder ที่ download มา ก็จะได้ folder ที่ชื่อ Project



- ส่วนวิธีการใช้งานโปรแกรม ก็ให้ทุกคนเข้าไปที่ Class Main แล้วสามารถกด RUN ได้เลย




- ก็จะได้หน้าต่างที่เป็น Thai Cooking Guide



- ถ้าทุกคนสนใจก็สามารถ กดเลือก เมนูที่จะทำได้เลย

Thai Cooking Guide




- 1 tablespoon dried shrimp
- 1 tbsp radish
- 2 tbsp coarsely chopped red onion
- 2 tbsp minced garlic
- 2 tbsp vegetable oil
- 3 tbsp firm tofu, sliced
- Pad Thai noodles soaked in water 150 grams
- Chives leaves 30 grams
- 2 duck eggs
- 2 tbsp ground peanuts
- Cayenne pepper (as desired)
- 200 grams of coconut sugar
- 200 ml fish sauce
- 200 ml tamarind juice

how to do

- Start by making the Pad Thai sauce first, by bringing coconut sugar Tamarind juice and fish sauce, put into a pan, simmer over low heat, until all ingredients emit a homogenous aroma Turn off the light and set aside.
- Put oil in a pan Wait until the oil is hot, add shallots, garlic and radishes, stir until fragrant. So add hard tofu and continue to stir for a while.
- then use strong fire Add Pad Thai noodles Stir until the noodles are soft and cooked. Then topped with tamarind sauce prepared about 2 ladles.
- When the Pad Thai sauce seeps into the noodles put bean sprouts and chives leaves Followed by cracking duck eggs into it. By crushing duck eggs until the eggs are broken. When the eggs start to cook, then stir and mix all the ingredients together.

Turn off the fire, put on a plate Sprinkle with ground nuts and ground chili, the amount you like. Eat with raw bean sprouts and fresh chives. The more delicious, more mellow.

Thai Cooking Guide






- 12 shrimps
- 200 grams of straw mushrooms
- galangal 5 glasses
- 3 lemongrass
- 6 kaffir lime leaves
- shallots 20 g
- 4 coriander roots
- 5 dried chilies
- 2 tbsp garden paprika
- 2 parsley
- 2 cilantro
- Chua Hah Seng Chili Paste 2 tablespoons
- 80 g fish sauce
- 3-4 lemons
- Carnation evaporated milk 100 g
- 1 tsp salt
- 2 liters of water

How to do

- Prepare the curry paste by adding lemongrass, shallots, and chilies in a mortar and crush them with a pestle, to smell good
- Use a knife to cut the galangal into glasses and tear the kaffir lime leaves into pieces. Prepare
- Set a pot, add water and turn on the heat. While waiting for the water to boil, add galangal, lemon grass, kaffir lime leaves, chili and salt and bring water to a boil.
- Add straw mushrooms, followed by chili paste, stir until dissolved. Then wait until the water boils again.
- Put the prawns along with the prawn heads. Boil the prawns until cooked. (*Must-Know Tip: Put shrimp heads in as well Tom Yum soup will help. Naturally sweet and delicious)
- Season with fish sauce and condensed milk.
- Add dried chilies, kaffir lime leaves and continue to boil until it boils again.
- Once the water is boiling, turn off the stove and add the lemon juice, to add sourness Sprinkle with coriander, parsley, finished

Thai Cooking Guide

- chopped papaya
- noodles
- tomato
- fresh chili
- lemon
- garlic
- olive
- fermented fish sauce
- fish sauce
- granulated sugar
- monosodium glutamate

How to do

- Put chili and garlic in a mortar and pound coarsely. Then slice the tomatoes, olives and pound them together. Season with fermented fish sauce, fish sauce, sugar, MSG and lime.

Then add chopped papaya noodles. Pound and mix all the seasonings together well. Taste and add more to your liking Scoop onto a plate and sprinkle with acacia seeds. Served with pork rinds and morning glory.

Thai Cooking Guide




- 90 ml coconut milk
- 45 g green curry paste
- 120 g chicken breast.
- Coconut milk 150 ml.
- 5 g fish sauce
- Palm sugar 15 grams
- Ros Dee Chicken Flavor 1 g.
- 6 kaffir lime leaves
- Eggplant 300 grams
- Eggplant 30 g
- 15 g red chili peppers
- basil 10 g

How to do

- 1. Pour the coconut milk into the pan. Wait until the coconut milk boils. Then add the green curry paste and stir to break it up.
- 2. Add chicken and stir fry together with curry paste. until the chicken is cooked
- 3. Add coconut milk to it. Wait until the coconut milk boils.
- 4. Season with fish sauce. and palm sugar and RosDee Chicken Flavor stir until dissolved together.
- 5. Add kaffir lime leaves, Thai eggplant and Thai eggplant. Wait until it boils again, turn off the heat.
- 6. Add red chili and basil down and stir well Scoop served with steamed rice.

Thai Cooking Guide




- 1 cup minced pork
- 1 tsp crushed garlic
- 2 tbsp vegetable oil
- 2 teaspoons soy sauce
- 2 tbsp fish sauce
- 1 tablespoon sugar
- Rosdee powder 1 tsp.
- basil leaves 1 handful
- 1 tablespoon ground pepper

How to do

- Heat oil in a pan until hot. Then add garlic, chili, stir fry for 5-10 seconds until the smell starts to smell good. Add minced pork and stir fry until the pork is cooked.
- Then season with white soy sauce, sugar, RosDee powder, fish sauce and a little water. and put basil leaves into the pan
- Served with basil and minced pork Eat with Thai jasmine rice. Eat with fish sauce chili.

Thai Cooking Guide




- 80 g roasted peanuts
- 2 chicken drumsticks
- 1 potato
- 1-2 large onions
- 1 cup coconut milk
- Massaman Curry Paste 100 grams
- 4 cups coconut milk
- 3-4 sticks of cinnamon (optional)
- 4-5 anise flowers (no need to add)
- 3 tbsp fish sauce
- 3 tablespoons tamarind juice
- 2 tbsp palm sugar

How to do

- Heat a pan over low heat to roast the peanuts until cooked.
- Toss the roasted nuts until the shells fall off completely.
- Prepare to cut potatoes, onions and chicken drumsticks into pieces that don't need to be very small.
- Set the pan over medium heat. Add coconut milk and massaman curry paste. Stir until the coconut milk breaks down.
- Put the chicken drumstick Followed by potatoes and onions.
- Stir together for a few minutes and then add coconut milk set to boil
- After boiling, lower the heat, add star anise, cinnamon and toasted nuts and simmer for about 30 minutes or until the chicken is tender.
- When the chicken is tender, season with fish sauce tamarind juice and palm sugar Stir well and taste. If the taste is satisfied, turn off the heat and serve immediately