



# BEST Traditional Thai Desserts

extremely rare ones

Today, we'd like to present various traditional Thai desserts that are not only extremely rare but also truly delicious. These tasty desserts also hide several meanings, which is the uniqueness of Thai people. Check it out!



**1 KANOM GAYSORNCHOMPU**

This traditional Thai dessert "Gaysornchompu" possesses a delicate and subtle touch as it is softened by a coconut grater and stirred with water and brown sugar and is later well scrambled in jelly. Dark pink is perfectly blended in the texture. Put it in a little bowl. This delicacy tastes a bit oily and uniquely sweet.

This delicacy is used in wedding ceremonies. As it is a symbol of a pillar, it means that the newlyweds will live a long and prosperous life. It resembles Thongmuan (crispy golden curl) but the difference is that this dessert is curled by sugar.



**2 KANOM PRONGSAMAE**



**3 KANOM TIENKAEW**

Tienkaew, otherwise known as Nomsao or people in the North call Jog, is popularly used in various religious ceremonies in Chiang Mai. It is made of green beans and flavored with flickering candle flame and with the aroma of jasmine water.



**4 KANOM TALOOM**

This has been a traditional Thai delicacy in the central part of Thailand since the ancient times (for at least 200 years). It consists of two layers:

The body made of flour and the top spread with egg custard poured into the cooked ones and later steamed in little Tailai bowls or square ones. Exquisite flavor guaranteed!

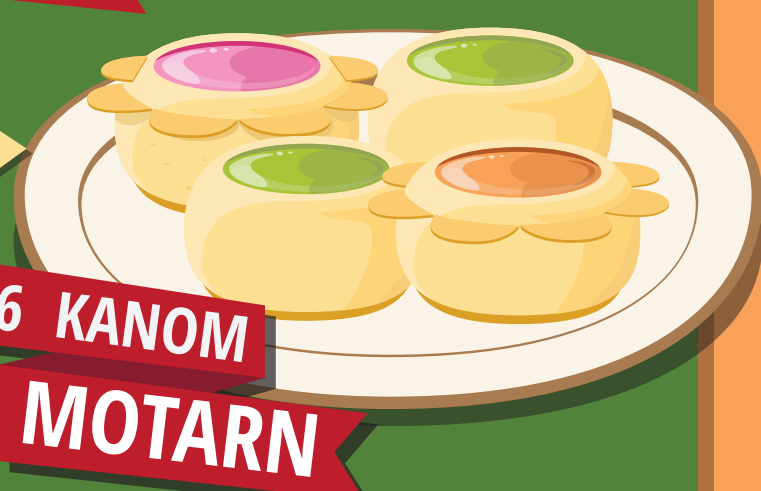


**5 KANOM BULANDUNMEK**

This is an ancient Royal Thai cuisine. It is similar to Kanom Namdokmai. Its color bears analogy to the traditional Thai song "Bulanluey," of which Bulan means the moon. Its inner layer is painted by indigo Butterfly pea water representing the cloud and in the middle is yolk representing the moon. Colorful as well as simply delicious.



It is a delicacy used in wedding ceremonies. It is also called "Mo-ngoem Mo-thong." The base is made of flour and molded in a palm-sugar pot. Then, it is filled with colored simmered syrup. Its size is a full bite as well as its colorfulness is remarkable.



**6 KANOM MOTARN**

It is usually used in wedding ceremonies. Its main ingredient is sticky rice blended with jasmine water, added in different colors to make a round bun. Placed on a circle-cut banana leaf, it is sprinkled with coconut milk.



**7 KANOM PRAPAI**

This kind of dessert has a unique way of tasting as it is divided into two parts and two packages. The first one is its filling and the latter is undiluted coconut milk. Having the two parts in the same time gives you the best taste ever.

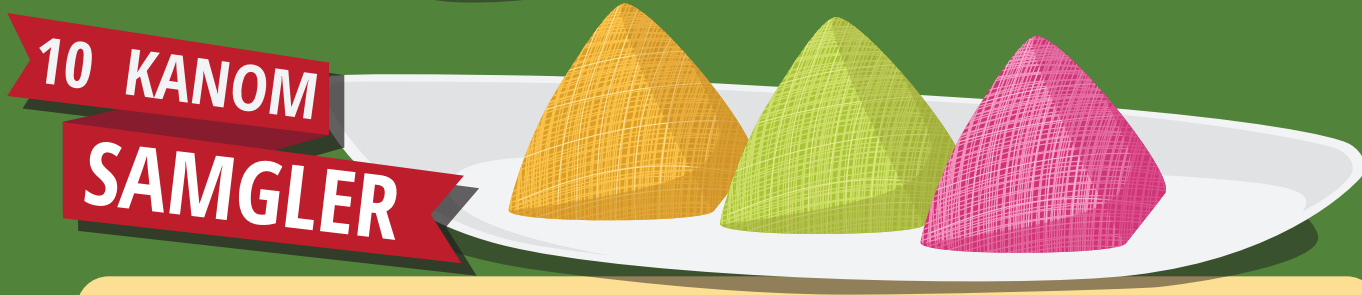


**8 KANOM PUNTONG**



**9 KANOM HEDKHON**

It is made of egg white blended with sugar until it forms its top. Then, it is sprinkled with cocoa powder of which the sweet taste and the bitter taste are intermingled. Melted suddenly when in mouth.



**10 KANOM SAMGLER**

It is a fortune dessert in wedding ceremonies; that is to say, if three of it is still stuck together when fried, this means that the bride and groom will live together peacefully. In addition, if only two of it is stuck together, this means that they are infertile or won't have any child. If neither of it is together, this means that their marriage life won't be long. It is divided into two parts: the first one is the filling which is wrapped by sticky rice flour and the latter one is made of eggs and cooked into a thin piece for wrapping the filling.



## ALLERGENS



EGG



PEANUT