



Mali's Tabletop Feast

หน้าห้อง รพพ.1 เลข



Little Mali stood before her clean white wooden table, ready to craft the most special meal of the season. Morning light poured softly into the kitchen as she laid out her ingredients with thoughtful care.



In the top left corner, Mali carefully placed vibrant green herbs, crisp cucumbers, and leafy vegetables, creating a miniature garden of freshness on the table.



To the top right, she arranged a cozy woven container filled with warm sticky rice, its gentle steam filling the room with a comforting aroma.



At the bottom left, Mali scattered finely shredded papaya and toasted crushed peanuts, letting them spread artfully across the bright wooden surface.



Bright red and fiery green chilies were grouped neatly in the bottom right corner, adding a lively dash of spice and vibrant contrast to her arrangement.



Directly in the center of the wooden table, Mali set a clean, elegant white ceramic plate, waiting like a blank canvas for its starring creation.



Mali fried savory chicken wings until they turned a beautiful golden brown, glistening with juicy flavor and a crisp outer crunch.



Next, she pounded freshly prepared papaya salad tossed with savory minced pork, lime juice, and sweet palm sugar in a traditional mortar.



With great precision, Mali artfully arranged the crispy chicken wings and zesty Som Tum side-by-side onto the white ceramic plate.



Looking down at her flat lay arrangement from a perfect top-down view, Mali beamed with pride, ready to share her delicious Thai feast with the whole family.