

Khao Piak Sen (Rice Noodle Soup)

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Life is khao piak sen.
You put your seasonings,
You add your desired amount of noodles
You add your desired amount of soup,
And you can add whatever vegetables you want.
This bowl is your bowl, not mine.
You are the noodles.
Noodles are made from scratch.
Labor and patience to make it right.
There are important steps.
three flours: jasmine rice, tapioca, and sweet rice.
slowly add boiling water, and mix with your hands.
Use the wrong temperature of water,
It will break.
Add too less water,
It will become dry.
Add too much water,
It will become too sticky.
But why give up?
Just restart, try again.
You are the noodles.
Life is khao piak sen.