

Thai dessert in bamboo tube called "Khao Lam" in Thai referring to sticky rice roasted in bamboo tubes. "Khao" means rice and "Lam" is a cooking method. Khao lam is one of Thai wisdom in desserts. The tissue of bamboo sticks come out to wrap the rice is giving different texture and nicely scented cooked sticky rice inside the roasted bamboo stalks

Thai dessert in bamboo cylinder

Almost kinds of Thai desserts are nice with their wrappers. They can odor nice smell with heat used in cooking while the wrappers covering them. Baitong (Banana leaf), Bai teoy (Pandanus leaf), Bai tan (Sugar palm leaf) are some of nicely scented givers when they wrap the food. Do you think other wrappers can do that? "Thai dessert in bamboo tube", sounds incredible that something with nice smell greets your eyes and nose from inside of bamboo stick.

Khao Lam, famous Thai sweet dish, is not easily found at the local market or supermarket. It's generally found at food fair, temple fair as well as some provinces. Khao Lam is so popular that the word 'Delicious Kao Lam' is put into the slogan of Chonburi province.

Here are some recommended reputed spot in Thailand for tasting a variety flavors of Khao Lam at Nong Mon Market Chonburi province