

The Progress

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Progress area residents make their mark in business

House Foods, America's tofu specialists, teamed up with Petom Kochawattana, executive chef and owner of Bangkok Kitchen in Caldwell and Open the Sesame in Springfield, to create an exclusive tofu dish with a Thai twist.

Chef Petom's creation, Northeastern Thai Forest Green Curry Tofu, made its debut at the House Foods sponsored Taste of Southeast Asia benefit, an event to support Khmer Legacies, an organization created to deepen the understanding about the Cambodian genocide.

House Foods Tofu is produced in Somerset and Garden Grove, Calif. It is a cholesterol-free superfood that is high in protein, low in fat and has been linked to an array of health benefits including protection against breast cancer, heart disease, osteoporosis and maintaining a healthy weight.

Chef Petom was raised in Northeastern Thailand and is one of 11 children, who are all in the food industry. As a Thai native, Petom has traveled throughout local villages cooking and learning from the locals. He is also passionate about improving local schools and has created videos to document his volunteer experiences. Petom is working on his cookbook and is an avid musician and painter.