

Name **Kanom Mor Kaeng Muang Phet**  
**ขนมหม้อแกงเมืองเพชร**

Country Thailand

Date of registration

09 / 04 / 2013



Unofficial translation



Source: DIP - Thailand

### Main characteristics/features

Kanom Mor Kaeng Muang Phet refers to Mo Kaeng Thai desserts. Namtam Tanode Muang Petch palm sugar is used as an important ingredient in the dessert, which gives it its distinct flavour. Kanom Mor Kaeng Muang Phet is dark brown because of the colour of Namtam Tanode Muang Phet palm sugar. It has a slightly sweet scent, also due to the palm sugar.

### Geographical area

Kaom Mor Kaeng Muang Phet production areas are located in eight districts of the Phetchaburi Province, including Muang, Bahn Lad, Tha Yang, Nong Yha Pong, Bahn Laem, Kaeng Krachan, Cha-am, and Khao Yoi, in Thailand.

### Production and processing

The ingredients of Mo Kaeng are undiluted coconut milk, fresh duck eggs, Namtam Tanode Muang Phet palm sugar, taro and lotus beads.

The method for making for Kaom Mor Kaeng Muang Phet is as follows: mix together the palm sugar and duck eggs; filter the coconut milk through a thin cloth; bring the taro to a boil and stir it into the mixture; filter the mixture once more through the fabric; pour the liquid into a tray leaving a little space at the top as the dessert will swell in the oven; bake at 200 degrees Celsius; when the dessert has fully risen and become light brown in colour, reduce the heat to 150 degrees Celsius.

Kaom Mor Kaeng Muang Phet is cooked once the top is a deep yellow gold. Finally, decorate the dessert with the lotus beads as desired.

### Link between product and territory

Marie Guimar De Pinha, a renowned pastry cook, began making desserts such as Thong Yib, Thong Yod, Foi Thong, Thong Muan, Sam Pannee, and Mor Kaeng, using eggs as the main ingredient. She taught people how to combine and cook the eggs and sugar to make the sweets; Kaom Mor Kaeng Muang Phet was particularly popular among the upper class in the palace. Whenever students of Marie Guimar De Pinha married, they used her recipes. Since 1986, the Phetchaburi Province has been a tourist attraction. People now regularly make Mo Kaeng using the palm sugar Namtam Tanode Muang Petch, which is found in abundance. The sugar gives a unique taste and sweetness to the dessert.

Kanom Mor Kaeng Muang Phet has become a symbol of Phetchaburi Province.

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Competent Authority	Intellectual Property Department
GI right holder/GI association	Phetchaburi
Contact information	Phetchaburi Provincial Hall, Muang District, Phetchaburi Province 76000, Thailand

Type of product	Dessert
Control body	
File number	52100060
Websites	