

IDENTITY EXTRACTION OF KHAO SOI (NORTHERN THAI CURRY NOODLE), LANNA MULTICULTURAL FOOD WISDOM

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ABSTRACT

The research aimed to explore the historical background and cultural significance of Khao Soi. Qualitative methods were used, i.e., interviews with involved persons, food experts, Khao Soi entrepreneurs, gastronomic technical officers, field observations, and document analysis. The results showed that Khao Soi is a noodle recipe influenced by various cultures, including China, Islam, and Lanna. It combines local ingredients and spices traded among merchants by the end of the 19th century. This dish presents unique characteristics regarding cuisine and tastes, reflecting the way of life and cultural exchange in Lanna and nearby areas. For this reason, the identity extraction of Khao Soi is a conservation process and promotes multicultural wisdom. Also, it creates value for communities through promoting tourism and local food branding. It extends folk wisdom to the next generations to continue Khao Soi, with acceptance as a precious gastronomic symbol of the Lanna people.

Keywords: Identity Extraction, Khao Soi, Folk Wisdom, Lanna Multicultural

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