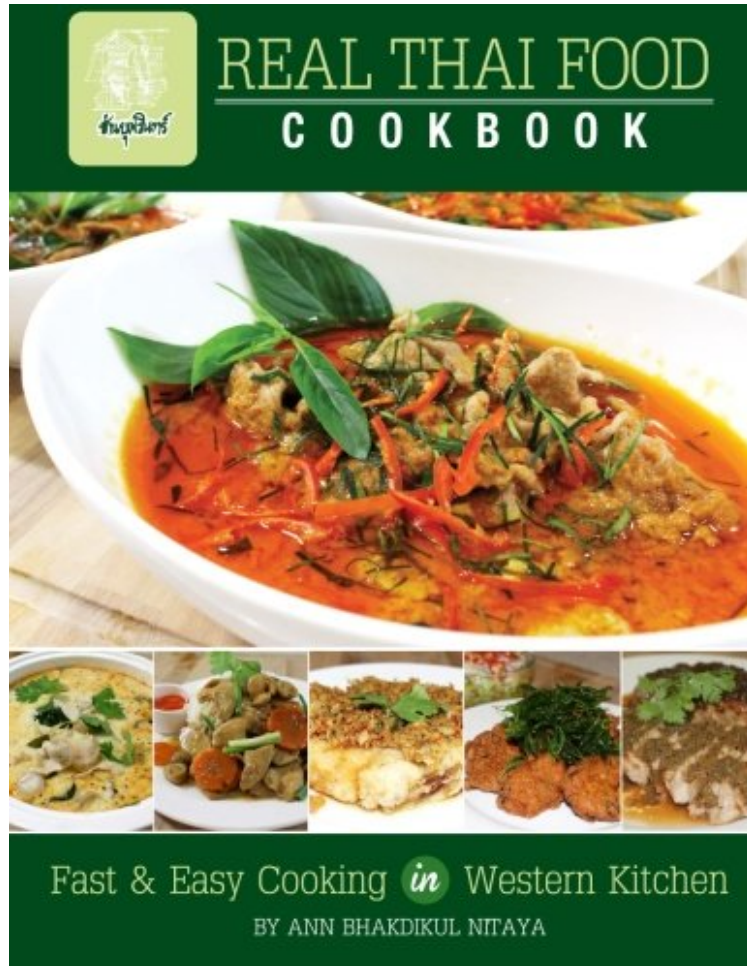


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Real Thai Food: Fast Easy Cooking in Western Kitchen (Volume 1)

Ann Bhakdikul Nitaya

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Ann Bhakdikul Nitaya : Real Thai Food: Fast Easy Cooking in Western Kitchen (Volume 1) before purchasing it in order to gage whether or not it would be worth my time, and all praised Real Thai Food: Fast Easy Cooking in Western Kitchen (Volume 1):

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food. An excellent book for all skill levels.0 of 0 people found the following review helpful. Easy to follow. Love it. Lots of picturesBy Anita NitayaEasy to follow. Love it. Lots of pictures1 of 1 people found the following review helpful. Easy to follow instructions and pictures to guide the novice cook.By Thai food loverEasy to follow instructions and pictures to guide the novice cook.Important steps are highlighted. Nice big font for easy reading and book opens flat. Was very easy to cook even in my Western kitchen.In addition to pictures of ingredients there are directions on where to buy and how to prepare the ingredients. Book contains tricks and tips from the chef which are always welcome.Authentic recipes, some with a twist. Can be put to daily use. Looking forward to next book.

THAI FOOD is becoming World Class Cuisine with its delicacy. People feels that THAI FOOD is hard to prepare. The intention of this COOKBOOK is, thus, to allow everyone to be able to cook authentic THAI FOOD in any Western Kitchen around the world. We lsquo;ensure Fast Easy Methodsrsquo; with popular recipes to serve on both daily basis or on special occasions. This COOKBOOK is written as the first in a series. Therefore, it is written with the purpose of giving basic knowledge on how to choose things for Thai Kitchen. Details are given on the basic items and ingredients that one should have prior to enjoying Thai Cooking. Moreover, the choices of meats to be used and how to prepare them to transform them into Thai Recipes are also provided. Most importantly the COOKBOOK will provide guidance in choosing and preparing the vegetables that are normally used in Thai Recipes correctly. Not all vegetables will be used in this COOKBOOK, but will be used in the future COOKBOOK series. This COOKBOOK presents 15 basic recipes which can be diversified into more than 50 Masterpiece Recipes. Each recipe will have pictures to easily show ingredients and Fast Easy steps in preparing. This CooKBooK is packed with colorful photographs to foster the know-how as to how to prepare perfect Thai Dishes. No need to go out for un-authentic Thai Food in Thai Restaurants from now on. Do it yourself and enjoy authentic Thai Food. See you in the next COOKBOOK series soon.