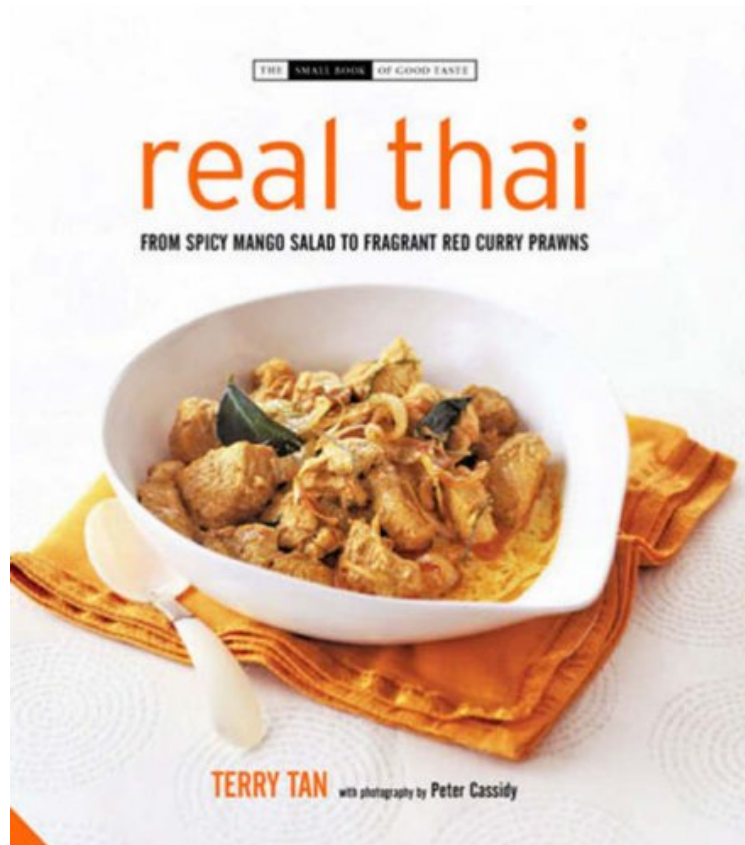


(Ebook pdf) Real Thai: From Chicken and Lemon Grass Curry to Spicy Mango Salad

Real Thai: From Chicken and Lemon Grass Curry to Spicy Mango Salad

Terry Tan

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Terry Tan : Real Thai: From Chicken and Lemon Grass Curry to Spicy Mango Salad before purchasing it in order to gage whether or not it would be worth my time, and all praised Real Thai: From Chicken and Lemon Grass Curry to Spicy Mango Salad:

With Thai restaurants flourishing and once hard-to-find Thai ingredients like lemongrass, kaffir limes and fish sauce appearing in supermarkets, Thai cooking has become one of the most popular cuisine's in the world. This book celebrates the true diversity of cooking found in Thai cuisine, from green and red curries and hot and spicy soups to noodle and rice dishes. Thai cooking centres around fresh ingredients such as vegetables, seafood, meat and poultry, complemented by an fragrant collection of aromatics and flavourings such as chilli, lemongrass, kaffir lime, galangal, fish sauce and palm sugar to create the characteristic blend of hot, sour and sweet. Real Thai is structured according to type of ingredient featuring chapters on Meat and Poultry, Fish and Shellfish, Vegetables and Rice Noodles along with

an appetising selection of Starters and Soups.