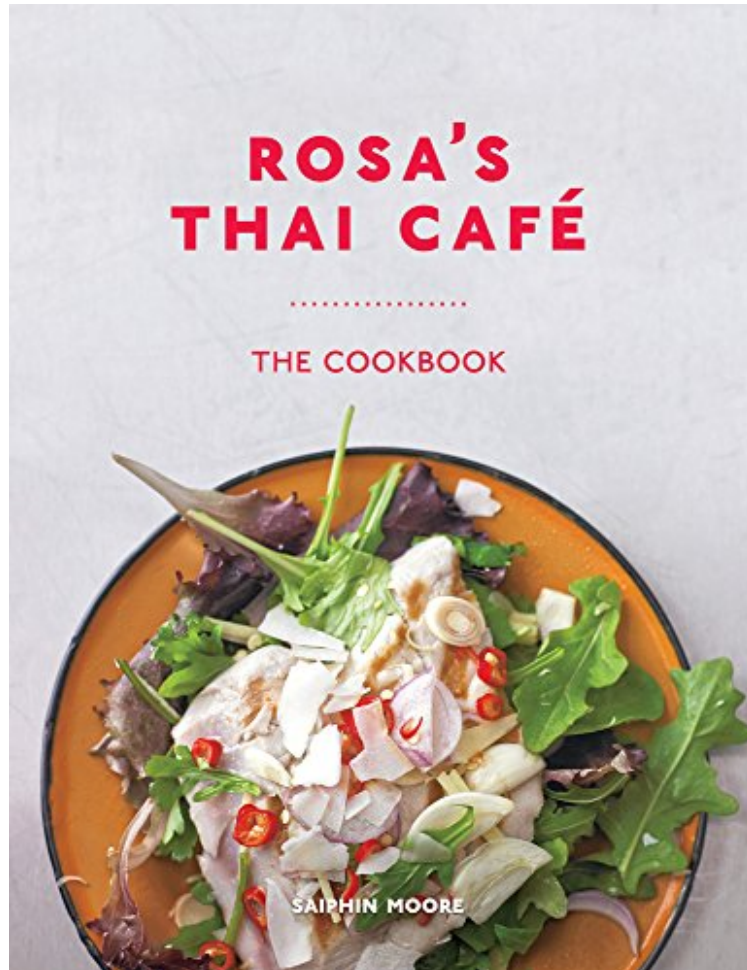


[Pdf free] Rosa's Thai Cafeacute;; The Cookbook

## Rosa's Thai Cafeacute;; The Cookbook

*Saiphin Moore*

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**Saiphin Moore : Rosa's Thai Cafeacute;; The Cookbook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Rosa's Thai Cafeacute;; The Cookbook:

3 of 3 people found the following review helpful. The directions are easy to followBy Brennan M GriffithI have about 10 Thai cookbooks and this is one of my go-to's. A lot of simple and quick dishes that don't cheat you out on the flavor. The directions are easy to follow, there's great pictures with good design all throughout, and there's a story with every recipe: all marks of a great cookbook in my opinion.3 of 3 people found the following review helpful. good overview of cuisine and recipes stepped up for more ...By C E WilsonIt's a keeper, good overview of cuisine and recipes stepped up for more committed cooks.1 of 1 people found the following review helpful. Really tasty and easy for a newbieBy LMI love Thai food but always found it a bit intimidating. After a recent trip to Thailand, I thought I'd give it a shot, and this book has been so great! It is pretty and inspiring, and demystifies the flavors and ingredients. Now I can eat awesome Thai food whenever I want!

Succulent street food, family favorites, mouthwatering regional dishes. This comprehensive new book from acclaimed chef, Saiphin Moore, looks at dishes from across Thailand in over 100 recipes. The recipes feature traditional and regional Thai dishes and a whole lot of modern variations as well. Saiphin Moore's first book tells you how to cook Thai food in style, with delicious street-food recipes that are quick to make and go well with a modern lifestyle. Her enthusiasm is beautifully displayed in her collection of family-style dishes that appeals to all appetites and adventure levels. Each recipe is clearly explained and vividly photographed and is sure to motivate home cooks to get into the kitchen to whip up tasty Thai fare. Divided into nine chapters (small bites, salads, soups, curries, stir-fries, grills and marinades, noodles and rice, sweet things, and basics) and in keeping with its contemporary twist on authentic Thai cuisine, *Rosa's Thai Cafeacut;*: The Cookbook celebrates traditional Thai cooking techniques and features dishes from her restaurant as well as family favorites from her frequent trips back home. Recipes range from the aromatic Beef Massaman Curry to the Soft Shell Crab Salad, Larb Spring Rolls, homemade Sriracha Sauce and Mangoes with Sticky Rice. From food truck owner to celebrated restaurateur, Saiphin clearly knows her way around Pad Thais and spiced curries. This beautiful cookbook is a must-have for the Thai food lover and an essential addition to the foodie bookshelf.

Chef Moore owns and operates *Rosa's Thai Cafeacut;*, a London restaurant that now has six locations and plans to expand to North America. The 100-plus recipes in her inviting first cookbook include fusion dishes (chicken kra pow puff pastries, a riff on Cornish pasties), traditional favorites (oxtail soup), and original creations (seafood in Thai gravy with beets) that promise to satisfy readers craving a spicy, aromatic Thai meal. The book features attractive, simply styled photographs and an easy-to-read layout... VERDICT An excellent addition to Thai cooking collections, best for intermediate home cooks familiar with Asian ingredients. --Library Journal May 2015

About the Author Saiphin Moore had culinary ambitions from a very young age. She was born into a family of farmers, in the very small town of Khao Khor in Phetchaboon province in northern Thailand, and had set up her own noodle stall at age 14. Soon after she finished her training in Hong Kong, she opened her first real restaurant there: Tuk Tuk Thai (which is still open today). After moving to London with her husband, Saiphin founded *Rosa's Thai Cafeacut;*, which started as a food truck business in 2008. Saiphin and her husband, Alex, now own and operate six notable Thai restaurants in London with plans to open branches in North America.