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Vatcharin Bhumichitr

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#2515723 in Books Wiley 1988-11-16Original language:EnglishPDF # 1 9.90 x .90 x 9.90l, #File Name: 0689119941220 pages | File size: 19.Mb

Vatcharin Bhumichitr : Taste of Thailand before purchasing it in order to gage whether or not it would be worth my time, and all praised Taste of Thailand:

14 of 15 people found the following review helpful. Best Thai cookbook I haveBy A CustomerI love Thai food and rank it in my 5 favorite cuisines. Authentic Thai ingredients are becoming more and more available, both in Asian markets and even in regular grocery stores. This book provides authentic recipes that are easy to follow. The book also has some beautiful pictures of both the dishes described and the regions of Thailand from which they originate. The author provides valuable background information for both eating and (unexpectedly) travelling in Thailand. In fact, I brought this book on a trip to Thailand. Since many Thai menus have dishes in both Thai and roman letters, I was able to match some of the menu items with recipes in the book, which was both helpful and interesting. I am glad I got this book before it went out of print and would recommend picking it up at any opportunity.2 of 2 people found the following review helpful. Great book poorly formattedBy MattVatch is my favourite Thai author and have, over the years, collected most of his books. My sister had the original hardback of this and I was happy to see this reprint appear as I was never able to find a copy for myself. However, it's poorly bound with no pictures and not well formatted. Same recipes as the classic, but just not easy to use or refer to.Pick up a hardcover copy of the original printing instead or cross fingers for a reprint.3 of 5 people found the following review helpful. Good cookbook, a bit clutteredBy Joseph W. ThurstonI recently took up Thai cooking, and found this cookbook. There are a few good recipies that I tried, and I think there are many more in the book somewhere, but the book is a bit hard to navigate. Lots and lots of prose, lots of history and culture - an excellent book if you like that. I personally like a cookbook that's

well laid out, gives me the essentials, and doesn't try to educate me too much. I prefer to learn about the culture elsewhere. There is one recipe in there - the panang curry on page 90 - that I will make many times. So if you use the adage that my mother did - only expect one great recipe per cookbook - then this book meets the test.-jwt

This classic work was one of the first books to bring authentic Thai cuisine to a Western audience. First published in the 1980s, it set the standard to which all subsequent books followed. It first takes the reader through a brief history of Thailand before introducing the 10 essential ingredients and the most common techniques. Clear, approachable recipes are split into regions; from the more basic fare of the countryside to special-occasion dishes and the more elaborate cooking of Bangkok. Here is the genuine food of the Thai people, presented with passion and authority. Vatcharin Bhumichitr, a widely respected chef and cookbook author, is also a well-known restaurateur; he recently opened Tamarind Thai in Miami.

About the Author Vatcharin Bumichitr (or Vatch) is descended from the Thai Royal family and came to Britain in 1976. He founded three of London's best Asian restaurants, including Chaing Mai. He has a reputation as one of the top Thai food writers with previous bestsellers such as Vatch's Thai Street Food, Stylish Thai in Minutes, Vatch's Thai Cookbook and Thai Vegetarian Cooking. Vatcharin currently lives in London.