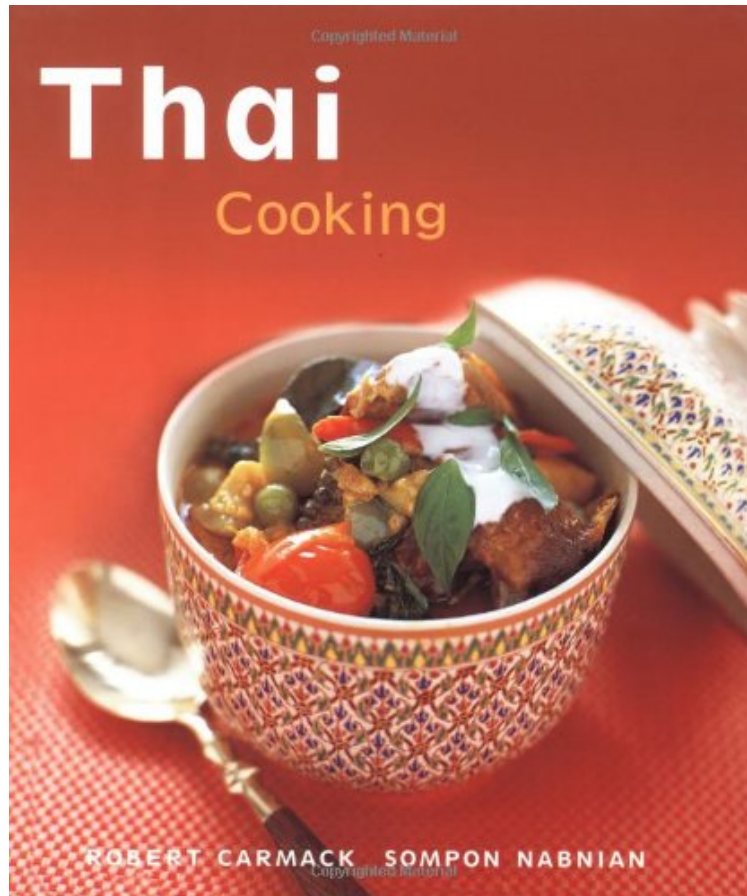


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## Thai Cooking: [Techniques, Over 50 Recipes] (The Essential Asian Kitchen)

Robert Carmack, Sompon Nabnian  
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**Robert Carmack, Sompon Nabnian : Thai Cooking: [Techniques, Over 50 Recipes] (The Essential Asian Kitchen)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Thai Cooking: [Techniques, Over 50 Recipes] (The Essential Asian Kitchen):

1 of 1 people found the following review helpful. Awesome Recipes for Thai Sauces By S. Tse For me, my enjoyment of Thai cooking is in its broad variety of sauces which combine sweet and spicy tastes. This book does a great job of revealing the "secret" ingredients and preparation methods for making and replicating many of the sauces I enjoy at my favorite Thai restaurants. For the "mix master" types that are into "fusioning" unlikely flavors to create new and novel taste experiences, but in a traditional Thai context, this is the perfect "how to" book for you. 16 of 17 people found the following review helpful. Just like in Thailand! By A Customer My husband and I have spent several months in Thailand and have been looking for a way to replicate authentic Thai dishes...this book is it! The pictures are just stunning...we were paging through and found a dish my husband had had many times for lunch in Thailand (Phad

krpow neua); he knew how to say the dish (phonetically) but we didn't know how to spell it so we had no way of looking it up...but a picture is worth a thousand words! It came out perfectly, just like in Thailand. The section for ingredients was extremely helpful, too. I just took the book with me to the asian grocery store, and pointed out what we needed (I can't believe we found Thai basil!) Can't wait to try more dishes! 1 of 2 people found the following review helpful. Beautiful Book By Momma Wolf Well written, beautiful photographs, easy to follow. Highly recommended for a beginner or beyond recipe book. I'm a newbie to Thai cooking, but when I discovered most of Thai cooking is gluten-free or can be adapted very easily, I had to try it out. This book gives basic descriptions of terms, ingredients, and how to make the decorative garnishes. It give the Thai and common name for each dish, as well as variations. This is the perfect "first book" of Thai cooling.

This easy Thai cookbook offers tasty recipes and useful techniques that will add a uniquely Thai flair to your cooking repertoire. Thailand's unique blends of hot and sweet, sour and salty, make its food utterly different from that of its neighbors, even though many of the ingredients are the same. In Thai Cooking you'll learn how to create over 60 of these delicious blends in your own kitchen—everything from fresh curries and tangy salads to pan-fried noodles and barbecued seafood. Simple step-by-step instructions, beautiful photographs and an extensive guide to Thai ingredients make it easy to prepare vibrant salads, delicious main dishes, refreshing drinks and desserts, as well as delicious sauces and curries. And, in addition to the familiar red, green, and yellow curries, authors Robert Carmack and Sompon Nabnian present an impressive array of authentic recipes such as Massaman, Penang and Hanglay curries. Delicious Thai recipes include: Thai Roast Duck Crab with Yellow Curry Powder Pumpkin with Pork Fried Rice with Pineapple Fish Cakes Penang Curry with Pork Chiang Mai Noodles Green Papaya Salad Bananas in Coconut Milk All the recipes are designed for home cooking, making Thai Cooking the perfect introduction to Thai cuisine.

"But the book really shines with its authentic recipes that are clearly written, easy to prepare and accompanied by a presentation picture. I get hungry just writing about it!" —Ask Peg blog About the Author Robert Carmack, an American residing in Sydney, is a highly acclaimed television food stylist and writer. Carmack has worked closely with James Beard in New York and Anne Willan in Paris, and on Time-Life's celebrated The Good Cook series. Sompon Nabnian is an internationally renowned cooking teacher and the director of the Chang Mai Cooking School.