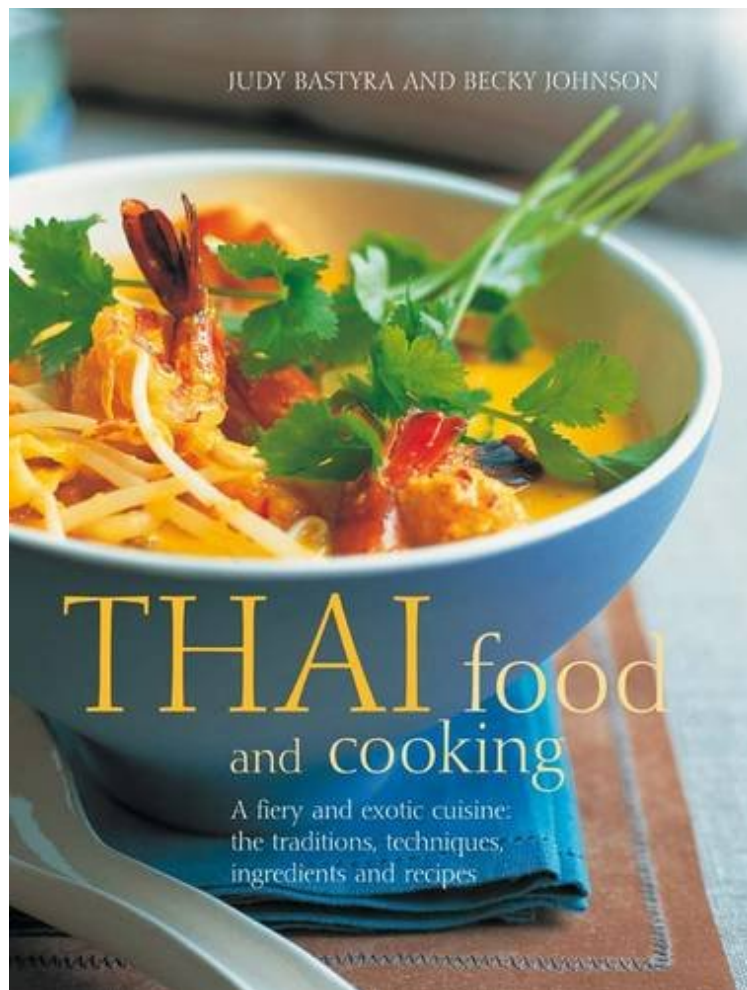


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Thai Food Cooking: A fiery and exotic cuisine: the traditions, techniques, ingredients and 180 recipes

Judy Bastyra, Becky Johnson

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Judy Bastyra, Becky Johnson : Thai Food Cooking: A fiery and exotic cuisine: the traditions, techniques, ingredients and 180 recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Thai Food Cooking: A fiery and exotic cuisine: the traditions, techniques, ingredients and 180 recipes:

5 of 5 people found the following review helpful. a very pleasant surpriseBy A ParrettThere may be a typo in the title of the book online, but the quality of this book is absolutely surreal. Full high gloss pages with beautiful color photos, it goes way beyond the call of a cookbook and lays out some basics of Thai culture and life for you. This is more than a cookbook, it is an absolute learning tool in to Thai culture - my Thai girlfriend could verify many of the claims made by the book and many of the recipes, which is an absolute delight considering Thai cuisine isn't really one that can be

comprehensively laid out - but this book does a damn good job of doing so. 0 of 0 people found the following review helpful. Can't read the 8 point print By Tina Wysl I was very excited to read this book after browsing through a friend's copy. That copy was a normal size. What I received is 6"x9" and has print so small that a magnifying glass is needed to just read the book. Forget trying to cook from it - it is virtually impossible to make out anything on these pages. I feel like this was a bait and switch. Very disappointed. 0 of 0 people found the following review helpful. Great book - interesting recipes By Javier Trujillo It's a very nice book but the recipes are bit out there. I've lived in Thailand for over a dozen years and many of the recipes in this book are rare and almost impossible to find in an ordinary restaurant but that's not to say they wouldn't be delicious! My advice would be to decide if you want modern, typical Thai food or this fancier version that some Thais might not be familiar with.

A complete guide to one of the world's most popular cuisines: ingredients, techniques and 180 recipes shown in over 700 specially-commissioned photographs.

"* "This is one book I would gladly buy to add to my collection." Bangkok Post" About the Author Becky Johnson is a professional chef who has travelled extensively in South-east Asia, which has given her an incomparable knowledge of the Thai cuisine. Her other published works include The Tofu Cookbook and Fondue. Judy Bastyra has written more than 20 books on cooking. She has a keen interest in Thailand and has travelled to the country many times.