

(Read now) Thailand: The Cookbook

Thailand: The Cookbook

Jean-Pierre Gabriel

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#160319 in Books kikokurio 2014-05-05 Original language: English PDF # 1 11.00 x 2.00 x 7.50l, 4.05 #File Name: 071486529X527 pages Thailand The Cookbook | File size: 68.Mb

Jean-Pierre Gabriel : Thailand: The Cookbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised Thailand: The Cookbook:

3 of 3 people found the following review helpful. Great buy By JLPGA awesome book! This book a Thai cooking bible that basically covers everything you need to know to cook Thai food. I do feel the recipes are very simple and summarized so it could be hard to use at first. The book has few pictures but very good recipes that seem to be very authentic. Highly recommended for any cooking enthusiasts of Thai food lovers. Writing this review made me crave some Pad Thai and mango sticky rice. 0 of 0 people found the following review helpful. A Plethora of Regional Thai Dishes! By Steven M. Vance This book does a lot of things right. It features a breadth and depth of recipes that is hard to match - David Thompson's "Thai Food" being about the only one that comes to mind - and their origins (North,

South, Central Plains, etc.) are given. For instance, how often do you find multiple recipes for the snakehead fish, which is now an invasive species in our Southern waters? On the downside, the other does not provide transliterated Thai names (tom yam goong, for example) for the dishes, does not provide photographs and does not give a lot of background information. On the whole, however, those things do not matter as much to me as the benefits. I would recommend this book for serious Thai cooking aficionados. 0 of 0 people found the following review helpful. MANY GREAT RECIPES. TAKING IT ON VACATION TO By Linda Rose MANY GREAT RECIPES. TAKING IT ON VACATION TO PRACTICE

The definitive guide to Thai cuisine, with 500 authentic recipes from every region brought together in one comprehensive and beautifully produced volume. Author and photographer Jeanhyphen;Pierre Gabriel traveled throughout Thailand for years to research the unique flavors and culinary history that make up the country's food culture. Here, he presents an array of dishes ranging from street vendor snacks to homehyphen;cooked meals to restaurant tasting menus and everything in between. Learn to recreate classics such as Massaman Curry and Green Papaya Salad using authentic methods, or discover a new favorite, such as a Dragon Fruit Frappe. Recipes include advice on essential techniques, while a glossary helps introduce home cooks to less familiar ingredients. Gabriel's breathtaking images of the natural landscape, people, and food bring to life the history behind this storied cuisine.

"The ultimate encyclopedia of Thai cuisine." – Smithsonian.com "Jeanhyphen;Pierre Gabriel's beautiful and ambitious Thailand: The Cookbook extracts 500 recipes from the country's most seasoned home cooks. Your coffee table will thank you." – Bon Appetit "Sponsored by the Royal Thai Government, Thailand: The Cookbook is filled with more than 500 easyhyphen;tohyphen;follow recipes and color photographs – and as long as you own a steamer and a wok, you can recreate Gabriel's journey at home." – CoolHunting "Gabriel's luscious photos capture the beauty of Thailand's people, food, and landscape and rounds out this stellar compilation. Armchair travelers and cooks at all levels will welcome this remarkable book. . . a beautiful collection." – Publishers Weekly "French author and photographer Jeanhyphen;Pierre Gabriel traveled in Thailand for three years to produce Phaidon's latest masterpiece, Thailand: The Cookbook. From street food to home cooking, it's a celebration of what makes Thai food culture truly special." – Tasting Table ". . . stunning, extraordinarily comprehensive" – Relish "An unrivaled culinary record" – Conde Nast Traveller "Phaidon specializes in brickhyphen;like cookbooks telling you all you want to know about a given cuisine. Here Thailand gets the don'thyphen;drophyphen;ithyphen;onhyphen;yourhyphen;toe treatment with more than 500 recipes gathered from home cooks, markets, street food stalls and restaurants, designed to illustrate contemporary Thai cooking. Good points include the brevity and simplicity of many of the recipes. Who knew it was so stresshyphen;free to make stirhyphen;fried beef with broccoli in oyster sauce?" – The Telegraph (UK), Cookbook of the Week "Phaidon's Thailand: The Cookbook is a trove of regionally specific Thai delicacies. With trusty tour guides in tow, author Jeanhyphen;Pierre Gabriel treks all over the elephanthyphen;shaped region's forests and rice paddies to bring back savory recipes bursting with peanuts, dried shrimp, bird's eye chiles, grated coconut flesh, tamarind puree and palm sugar." – Trendland ". . . massive and stunning – well worthy of any coffee table or display." – Library Journal About the Author Jeanhyphen;Pierre Gabriel, photographer and food writer, has spent over three years visiting every region of Thailand to collate and photograph this unique collection of recipes from authentic Thai cooks. During his travels Jeanhyphen;Pierre visited Thai homes, markets and restaurants to sample delicacies that vary from simple street food to elaborate palace cuisine and bring them together in this unique volume.