

[Download free ebook] The Best of Spirit House: Modern Thai Cuisine

The Best of Spirit House: Modern Thai Cuisine

Helen Brierty

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#3342821 in Books 2015-06-02Original language:EnglishPDF # 1 10.49 x .78 x 9.471, 1.98 #File Name: 1742576451160 pages | File size: 68.Mb

Helen Brierty : The Best of Spirit House: Modern Thai Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Best of Spirit House: Modern Thai Cuisine:

0 of 0 people found the following review helpful. My local....By Sallie MilsomThe Spirit House restaurant is at my hometown of the Sunshine Coast, Queensland Australia. I have had lunch and dinner there on quite a few occasions and my son did a cooking class there also. It is a highly regarded place to enjoy Thai food in it's authenticity, in a beautiful setting and with impeccable service. If you ever visit the Sunshine Coast book fast, if not, buy the books and enjoy!

Spirit House first opened its restaurant doors in 1995 and has grown into an iconic destination for lovers of Asian food. The Best of Spirit House is an eclectic selection of the restaurant's best loved dishes from the past 20 years. Featuring more than 50 mouthwatering recipes from Steamed Sesame and Ginger Prawns, Tom Yum Goong to Hang

Lae Pork Curry and Whole Crispy Fish with Roasted Chilli Paste Lemongrass, these are just some of the culinary treats their expert chefs show you how to prepare and cook. All the recipes have been tried and tested in Spirit House's restaurant and cooking school. (Helen Brierty)

About the AuthorHelen Brierty and her husband Peter own the well-known Spirit House Restaurant and Cooking School at Yandina on the Sunshine Coast. With Head Chef Annette Fear, Helen has co-authored Spirit House Recipe Collection and Travels with Thai Food in which they have brought together their most popular and requested dishes, which have been enjoyed for years by diners at the restaurant and taught to students at the cooking school. Helen has created a hydroponic farm that, together with surrounding farms, provides both the restaurant and cooking school with the freshest of produce.