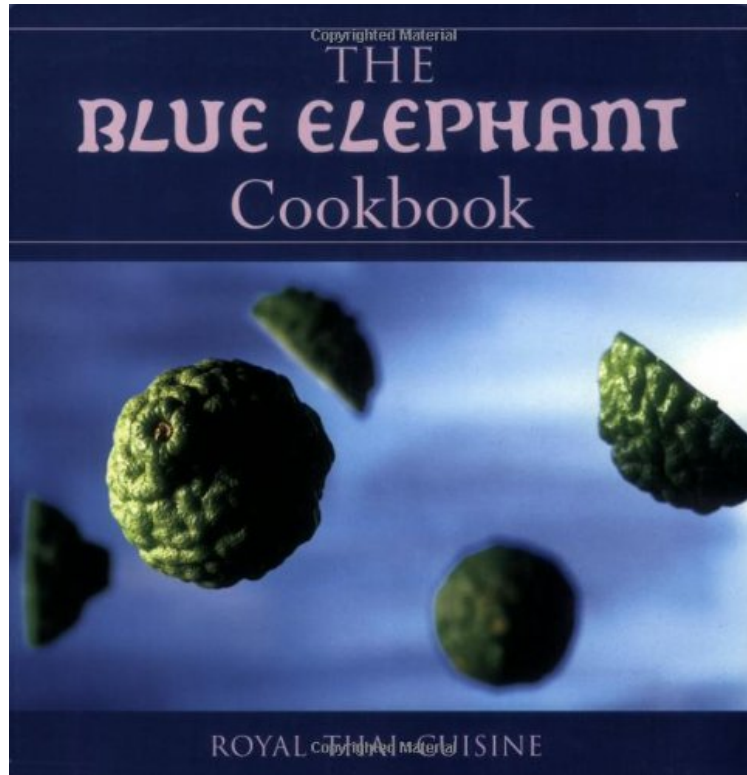


(Read now) The Blue Elephant Cookbook: Royal Thai Cuisine

The Blue Elephant Cookbook: Royal Thai Cuisine

John Hellon

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#2305589 in Books Anova Books 2001-03-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.40 x .50 x 9.30l, 1.59 #File Name: 1862053030160 pages | File size: 57.Mb

John Hellon : The Blue Elephant Cookbook: Royal Thai Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised The Blue Elephant Cookbook: Royal Thai Cuisine:

0 of 0 people found the following review helpful. Blue Elephant CookbookBy sandrajean wainwrightI actually went to the Blue Elephant Cooking School in Bangkok last month. Not only was it a wonderful experience, butI was impressed with how professional the presentation was, the cooking equipment, and the choice of foods that wemade. And the lunch was mostly our own work! The restaurant itself is beautiful, and the staff excellent. Nooror Somanywas one of the teaching chefs for the class. I thought their description and demonstrations were done so well, that the wholecooking challenge was unthreatening! That is what I found lacking in the cookbook. The descriptions of the cooking process for most of the dishes is just too simple and not detailed enough for me. But if you aren't traveling to Bangkok, this book will do.The book is older, and out of print.....so maybe a new edition is coming, with better descriptions. The photographs are beautiful, and there is a section with market buys and Thai styles in cooking and eating which are very good.0 of 0 people found the following review helpful. Very Nice!By RoVery Nice!0 of 0 people found the following review helpful. Five StarsBy CustomerVery good buy !!!!

With branches in Paris, Brussels, Copenhagen, and London, The Blue Elephant group are among the most successful Thai restaurants in the world. Serving Royal Thai Cuisinemdash;a lighter, more refined version of traditional Thai

cookingdash;the restaurants pride themselves on the authenticity of their menus. Their dedication and expertise is evident in such superb dishes as "Mud-Cha Chom Tarn" (steamed rainbow trout with lemon grass, tomatoes, and basil) and vegetarian specialties like "Thod Man Kao Phod" (sweet corn cakes). For all their sophistication, the recipes produce dishes of exquisite lightness that are surprisingly easy to prepare. This splendid cookbook is complete with 150 recipes, information on ingredients, and abundant color photos that capture the unique freshness and delicacy of Royal Thai Cuisine.

From Library JournalThe first Blue Elephant restaurant opened in Brussels in 1980, and there are now offshoots in London, Paris, and beyond, but with its elegant décor and attention to detail and authenticity, this is no ordinary restaurant chain. Although now-familiar dishes like Pad Thai are included here, many of the recipes will be new even to devotees of Thai cuisine. Unfortunately, a number of the ingredients are, at least for the moment, not easy to find (e.g., banana flowers, pea eggplants, and green peppercorns on the stem). However, Thai food lovers and other serious cooks are sure to find this lavishly illustrated volume of interest. Recommended. Copyright 2000 Reed Business Information, Inc. Food lovers and serious cooks are sure to find this lavishly illustrated volume of interest. Recommended." -- LIBRARY JOURNALFrom the PublisherWith branches in Paris, Brussels, Copenhagen, and London, The Blue Elephant group are among the most successful Thai restaurants in the world. Serving Royal Thai Cuisine--a lighter, more refined version of traditional Thai cooking--the restaurants pride themselves on the authenticity of their menus. Their dedication and expertise is evident in such superb dishes as "Mud-Cha Chom Tarn" (steamed rainbow trout with lemon grass, tomatoes, and basil) and vegetarian specialties like "Thod Man Kao Phod" (sweet corn cakes). For all their sophistication, the recipes produce dishes of exquisite lightness that are surprisingly easy to prepare. This splendid cookbook is complete with 150 recipes, information on ingredients, and abundant color photos that capture the unique freshness and delicacy of Royal Thai Cuisine.