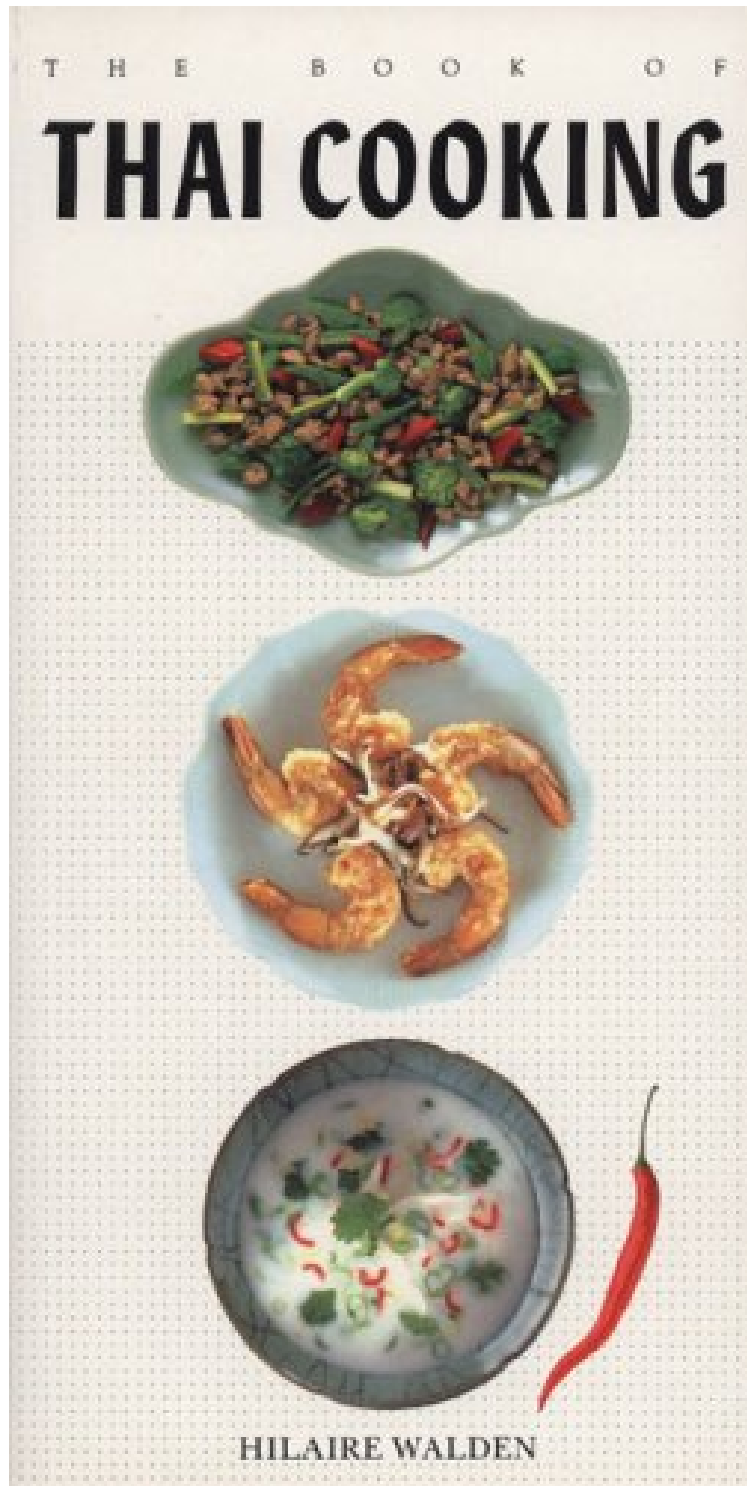



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The Book of Thai Cooking

Hilaire Walden

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Hilaire Walden : The Book of Thai Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Thai Cooking:

0 of 1 people found the following review helpful. GreatBy ELLEN GOODFELLOW Love these books. I lost all of

mine in a flood and was so happy to find them again. They are perfect in the kitchen because they wipe off easily. The recipes seem to be chosen carefully because I have not found any yet that I haven't enjoyed and they have easy to follow instructions. The packaging on all of the ones I have received has been perfect. I am thrilled! Thanks for taking such good care of them because all of them were bought used. 40 of 41 people found the following review helpful. One of the best cookbooks I've ever owned! By MEI feel lucky to have stumbled upon this book. Wow! There are a ton of exquisite color photos that show ingredients, preparation, and presentation ideas for every wonderful recipe. It was difficult to believe that this book was so reasonably priced for what you get. A lot of time and effort went into making this a beautiful and helpful cookbook. I couldn't put it down before beginning a grocery list for the first three recipes I'll try tonight. If you are interested in learning Thai cooking and don't know what lemongrass looks like, the difference between a lime and a kaffir lime, or what galangal is, you need this book! I promise, you will not be disappointed. 15 of 15 people found the following review helpful. Best for the exemplary photography By Joanna D. A lot of Thai cooking is based on visual appeal. The value of this book is the color photography of the finished dishes and list of ingredients specific to Thai cooking. There are not a lot of recipes in this book, but you can modify the ones here and make Thai inspired salads, rice dishes and your own creations based on these. The essential recipes are all here and generally this is a very good overview of Thai cooking, though by no means comprehensive.

The recipes include exotic spiced soups and main courses and delicate, cool desserts.

From Publishers Weekly Colorful photography by Gill dominates this instructional volume on the basics of elegant Thai cooking--a cuisine that is contemporary, the author contends, because of its healthful vegetables, "evocative aromas, subtle blends of herbs and spices and contrasting textures and tastes." Sparse but adequate text covers most of what we need to know, with a solid section on unusual Thai ingredients and Western substitutions. The recipes--illustrated both on the plate and in preparation--are captivating. They range from "egg nests" stuffed with shrimp, pork and vegetables to mussels with basil (Thai basil, but common garden basil will do) and mango with sticky rice. The volume's only major flaw reflects the fact that it was written and produced in Britain. A recipe for chile flowers makes no mention of utilizing rubber gloves for protection; the substitution given for palm sugar, a common Thai ingredient, is white and demerera sugar. American cooks will search--and won't be able to find--the demerera, a raw sugar product similar to but not the same as the raw sugar marketed here. Copyright 1992 Cahners Business Information, Inc.