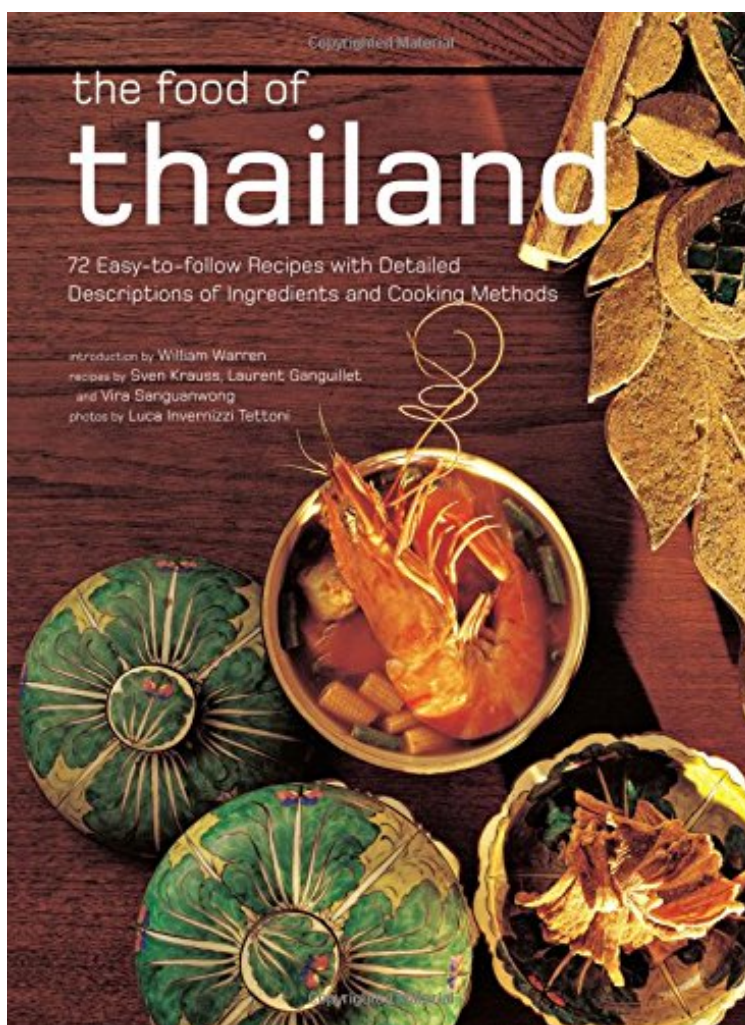


[Library ebook] The Food of Thailand: 72 Easy-to-Follow Recipes with Detailed Descriptions of Ingredients and Cooking Methods

The Food of Thailand: 72 Easy-to-Follow Recipes with Detailed Descriptions of Ingredients and Cooking Methods

Sven Krauss, Laurent Ganguillet, Vira Sanguanwong
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#5790657 in Books Laurent Ganguillet Vira Sanguanwong Sven Krauss 2017-03-14 2017-03-14 Original language: English 11.00 x .30 x 8.251, .0 #File Name: 0794607926112 pages The Food of Thailand 72 Easy To Follow Recipes with Detailed Descriptions of Ingredients and Cooking Methods | File size: 54.Mb

Sven Krauss, Laurent Ganguillet, Vira Sanguanwong : The Food of Thailand: 72 Easy-to-Follow Recipes with Detailed Descriptions of Ingredients and Cooking Methods before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food of Thailand: 72 Easy-to-Follow Recipes with Detailed Descriptions of Ingredients and Cooking Methods:

0 of 0 people found the following review helpful. One Star By Brandon K Love Very disappointed because the book is so dirty. I had to throw it away. 0 of 0 people found the following review helpful. Five Stars By Henry C.

FernandezGreat book.2 of 7 people found the following review helpful. not that greatBy Nikki DouglasAs cookbooks go, this series is lackluster. The photography seems to have a yellowish cast - and the food does not look very appetizing. The recipes are complicated and the writing is dry. I had purchased quite a few titles in this series and sent them all back.

Learn about the culture and history of Thai cuisine and learn to cook 72 delicious Thai dishes with this illustrated Thai cookbook. Thai cuisine is unique, having drawn inspiration from such diverse sources as China and India, Persia and Portugal. The Food of Thailand presents a cross-section of Thai recipes from all regions of the country; as prepared in private homes, street stalls and even palace kitchens. Produced and photographed entirely in Thailand, this Thai cookbook offers an in-depth look at the unique cultural origins and influences behind Thai cuisine, and provides recipes for universal favorites such as Tom Yang Goong and Pad Thai, as well as numerous sauces, dips, salads, snacks and desserts. Featured recipes include: Green Chicken Curry with Basil and Eggplant, Mussaman Beef Curry, Spicy Prawn Soup with Lemongrass, Grilled Pork With Chili Sauce, Stir-fried Squid with Garlic. And many more!

About the Author Luca Invernizzi Tettoni, an internationally acclaimed photographer, lived and worked in Asia from 1973 until his death 2013. Among his many books on Asian culture are Tropical Asian Style, Thai Style, and Filipino Style.