

(Ebook pdf) The Foods of Thailand: Recipes from the Famous Sukhothai Restaurant in Zurich

The Foods of Thailand: Recipes from the Famous Sukhothai Restaurant in Zurich

Wanphen Heymann-Sukphan
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Wanphen Heymann-Sukphan : The Foods of Thailand: Recipes from the Famous Sukhothai Restaurant in Zurich before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Foods of Thailand: Recipes from the Famous Sukhothai Restaurant in Zurich:

0 of 0 people found the following review helpful. Top Notch quality shaped book in excellent new looking bookBy KimI love this book when I saw it at the public library.I had to buy this thai cookbook it is the best book ever.The book far exceeds my expectations in that the book looked brand new!Love the recipes and color of all the food.1 of 1 people found the following review helpful. A gorgeous visual introBy wiredweirdLush, mouthwatering photographs give this book its appeal. That starts with a visual tour of key ingredients: coconut, pineapple, fruits, vegetables, and spices. This approach works well for peppers, lump sugar, basil, cashews and the like, but falls a little flat for the spoonful of curry pastes, which don't really distinguish themselves by their appearance.After the basics, it's on to the recipes. Heymann-Sukphan offers what an eat-with-your-eyes cook wants: most two-page spreads feature a recipe on the left with an artful presentation on the right. The range covers everything from starters like salads and soups, through curry, meat, and veg entrees, to elegant desserts. I haven't tried them, but directions seem clear and un-intimidating, although a few ingredients might take a bit of work to hunt down.This can only be a scant introduction to one of the world's finest cuisines, however. Once introductory material and end-matter cut into the slim page count, the text's low density carries only a few recipes in each section. If you want the complete encyclopedia of Thai flavors,

you want what this never tried to be. Even pad thai, that signature staple of Thai restaurants, never makes it into this book. But, if you want a friendly and colorful intro to the fresh flavors and bright colors of Thai cuisine, have a blast. -wiredweird0 of 0 people found the following review helpful. One of my go to Thai Cookbooks. By Billy B Despite being an older book, this is one of the better Thai cookbooks available. Sure it's no "Thai Food" by David Thompson but every recipe is well chosen, clearly described w/ many photos and very authentic. Get it!

Drawing on the rich traditions of her country and her family, as well as her years of experience in the kitchen of her world-famous restaurant in Switzerland, Heymann-Sukphan presents the best and most appealing examples of Thai cooking. More than 80 recipes celebrate the delicate and unique freshness of genuine Thai cooking: refreshing salads, spicy and velvety soups, fiery curries, and a cornucopia of ideas for meals with fish, meats, and seafood. 50+ color photos.

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