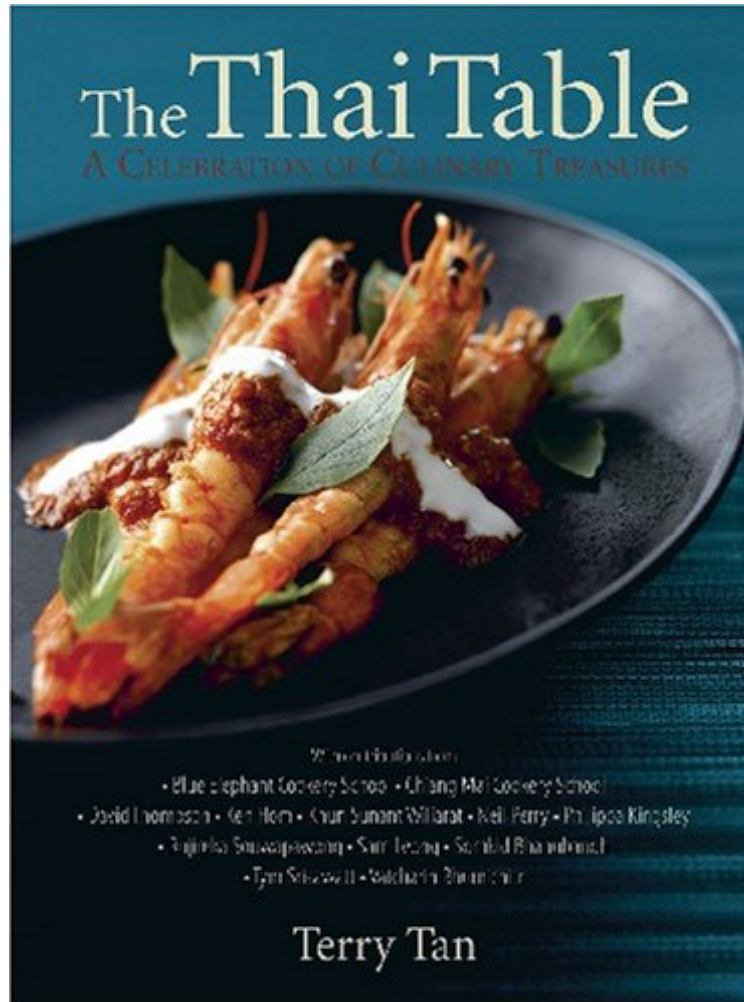


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The Thai Table: A Celebration of Culinary Treasures

Terry Tan

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#4769674 in Books Marshall Cavendish Reference 2009-04-01 Original language: English PDF # 1 10.25 x 7.75 x .501, 1.45 #File Name: 9812614427200 pages | File size: 47.Mb

Terry Tan : The Thai Table: A Celebration of Culinary Treasures before purchasing it in order to gage whether or not it would be worth my time, and all praised The Thai Table: A Celebration of Culinary Treasures:

0 of 0 people found the following review helpful. An excellent and simple introduction to Thai cookingBy Wild Thing FoodieI agree with the other reviewer - the simple food photography is excellent. It's a great introduction to Thai food and Mr. Tan's introduction and instructions for every dish take out the fear of cooking every recipe. His choice of recipes and chefs for this book adds fun to it. Please be aware that you will need to be near a shop that stocks Thai ingredients. My only regret is that he does not mention possible replacements of hard to find ingredients, but maybe it is best to keep it authentic.3 of 3 people found the following review helpful. Great Recipes. Fabulous Photos. Interesting HistoryBy NYfoodieI bought the International edition several months ago. Although I love Thai food, I've never tried cooking it before, but this book makes it easy with descriptions of the ingredients and a history of the

cuisine. The photos are luscious depictions to strive for.

With contributions from 20 master chefs in the cuisine, including notable culinary personalities such as Ken Hom, David Thompson, Neil Perry, Philippa Kingsley, and chefs from the Blue Elephant Cookery School, this compendium of 120 modern and traditional Thai recipes is both a perfect introduction and a fine master course in the delicious cuisine of Thailand. The Thai Table includes a brief history of Thai cuisine, a primer on techniques, utensils, and terms, and of course fabulous recipes ranging from the authentic and traditional to vibrant, modern interpretations of this alluring and fascinating cuisine. Lavishly designed and photographed recipes include: Massaman Beef Curry; Spicy Vegetable Salad; and Green Tea Noodles with Home Made Curry Broth. Chapter Headings - History of Thai Cuisine - Cooking techniques, utensils and terms - Weights and Measures - Recipes - Vegetables and Salads - Rice and Noodles - Beef, Pork and Lamb - Poultry - Fish and Seafood - Curries, pastes and dips

Winner of the 2008 Gourmand Food Award for "Best Foreign Cuisine Cookbook" --2008 Gourmand Food Awards
About the Author Born to a family that can trace its heritage to Chinese, Thai, Indian and Malay antecedents, and having being an exponent of most Asian cuisines for more than 40 years, Terry Tan is well-schooled to introduce Thai cuisine in this book. As author of some dozen Asian cookbooks, Terry also offers 60 of his treasured Thai recipes, most being simple and easy to prepare, and some tweaked with modern interpretations, and others rich with multi-cultural elements.