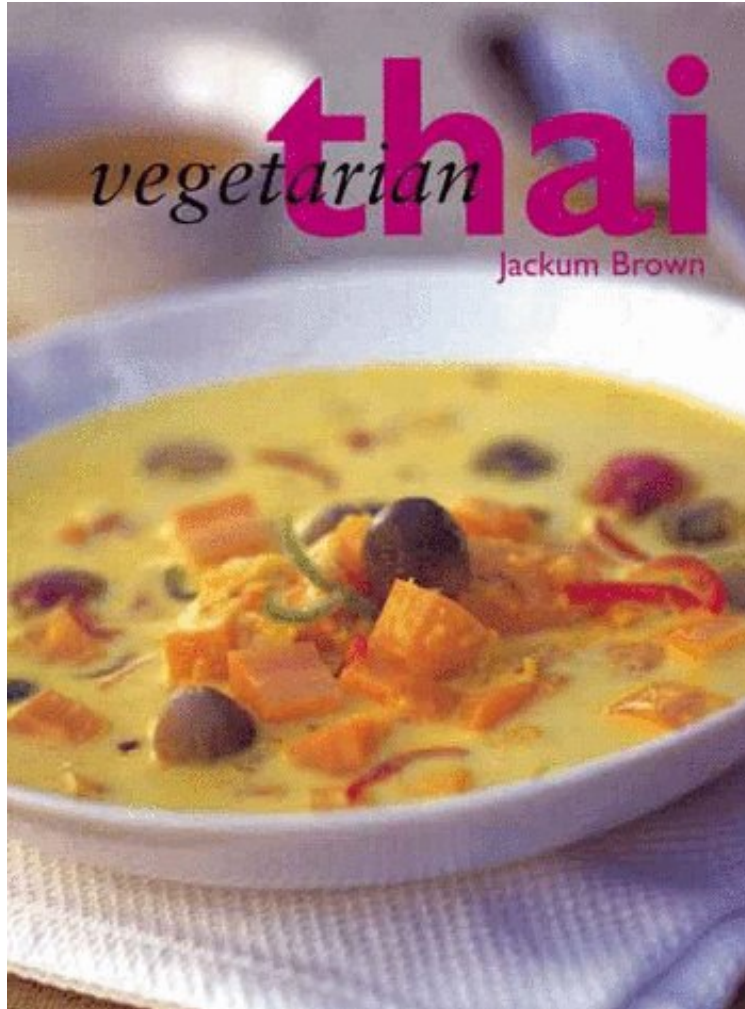


(Download) Vegetarian Thai

Vegetarian Thai

Jackum Brown, Sandra Lane
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Jackum Brown, Sandra Lane : Vegetarian Thai before purchasing it in order to gauge whether or not it would be worth my time, and all praised Vegetarian Thai:

0 of 0 people found the following review helpful. Good book to have for those Thai enthusiasts itching to whip up a meal and enjoy with friends and family! By Prabhakar S Neppalli Super! Handy book to make a salad or meal with full course starting from soup to dessert, All Vegetarian. I Like the glossy paper and pictures of finished dishes and descriptions of ingredients. Few simple selections of Thai vegetarian recipes for each type of dish like soup, salad etc. Not too few but good variety and selection. Many others have meat, chicken, pork etc and call themselves Vegetarian! I have made the Thai pastes and use it regularly when making a Thai style meal. Easy recipes with detailed lists of items and quantities. They have drinks and sweets recipes too, but I did not get to them yet! I have used the book for last 3 or 4 years. All my family love my cooking from these neat selections. I wish they had more savory and easy snack and

sweet items and fast breads etc. I have learnt to even substitute for items that I don't have at hand! Just following the themes in the book.

With its subtle contrasts of hot and cool, sweet and sour, crunchy and soft, Thai food offers a variety of taste sensations to tempt the palate. Better yet, because the Thai diet is rich in vegetables and fruits, it's a healthful cuisine. See how to whip up curry pastes, stocks, and other basics (like crispy basil or crushed roast nuts) from scratch, and make spring rolls; mushroom and tofu satay; stuffed green peppers with corn, tomato, onion, and beans; and fried or steamed wontons. Start a meal with Glass Noodle Soup, filled with bamboo shoots, shiitake mushrooms, celery leaves, cucumber, and cabbage, or with khun tom's pumpkin soup. Choose from the many Thai salads, including papaya, cucumber with roasted cashews, and green bean. Relish the range of stir-fries, curries, rice-based dishes, and noodles, plus sauces from plum to sweet nut to satay-all delicious additions to the vegetarian menu!

About the Author Jackum Brown is a renowned cook and a successful photographer and picture editor. She is the author of several books, including Thai Cooking and educational titles for children.