

The book was found

True Thai: Real Flavors For Every Table



Synopsis

Accessible and authentic, chef Hong Thaimée's first book shows readers how to bring the flavors of Thai comfort food home, sharing her favorite family dishes, classic Thai recipes, and Thai-American inspirations from her award-winning restaurant in New York City. Thai is one of the world's most popular cuisines, and chef Hong Thaimée serves the best Thai food in New York City, says The Village Voice. Now, in her first cookbook, she guides readers through the techniques and traditions of Thai comfort food, with family recipes and new takes on famous Thai dishes, including perfect Pad Thai, the Ultimate Green Curry, an Issan-style shabu-shabu party, and more. Hong provides a glossary of traditional Thai ingredients and staple condiments, illuminating a world of overlapping flavors both new and familiar. Armchair travelers and globe-trotting gourmands will thrill at the stunning photographs from the fields, beaches, markets, and streets of Thailand, while easy-to-follow recipes and helpful tips make this a perfect introduction to authentic, modern Thai cooking for adventurous beginners and more experienced cooks alike. Full of street-food snacks, fresh salads, vibrant stir-fries, savory curries, elegant seafood and rustic grilled recipes, old-school Thai classics, the most popular Thai-American dishes from her menu, and both traditional and new desserts, True Thai presents the best of Thai cuisine and culture from an expert guide.

Book Information

Hardcover: 256 pages

Publisher: Rizzoli (September 29, 2015)

Language: English

ISBN-10: 0847846237

ISBN-13: 978-0847846238

Product Dimensions: 8.4 x 1 x 10.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars See all reviews (9 customer reviews)

Best Sellers Rank: #137,856 in Books (See Top 100 in Books) #17 in Books > Cookbooks, Food & Wine > Asian Cooking > Thai #1715 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

I see all these five star reviews and I think, "What right do you have to review a cookbook without cooking from it?" If you think the same, fret not, I'm here. I'm not a novice to Thai cooking, as I've

cooked approximately 70% of the recipes in Pok Pok and 50% of the recipes in Leela's Simple Thai Food. I've also been to Thailand for a few weeks last year so I know more or less how things should taste. This book arrived a few days ago and I had the ingredients for the Ouk Gai so I thought why not give that a spin. It turned out HORRIBLY WRONG. it was very soupy with the 4 cups (1 quarter) of chicken broth, and not salty enough, and definitely not creamy like the pictures stated. I followed the recipe's suggested 20 minute+10 minute cooking time and the amount of liquid in the pot was way too much. I left the stove on to simmer for an hour more to see if the sauce reduced but it's still too watery and definitely not creamy like the picture looks. I'll try more recipes and edit my review, but so far not so good. Edit 1: Cooked the coconut rice with mango today. When I read the recipe I found it weird that she would use jasmine essence instead of pandan, but whatever floats her boat as long as it tastes good. Well, after cooking, I can say that it cannot be described with the adjective "good", as the 1 tsp of jasmine essence really messed things up. The whole pot of rice was very very very jasminey, and it was quite nasty. Had to throw out the whole pot, and in the future I'll stick with Leela's recipe if I want a sweeter version and the Pok Pok one if I want a slightly salty version. I'm gonna cook the Green curry in a few days and see how that goes, but I'm very skeptical. Edit 2: Made the green curry today.

[Download to continue reading...](#)

THAI FOOD - VEGAN THAI RECIPES: VEGAN THAI RECIPES FOR THE SLOW COOKER - FRESH THAI FOOD VEGAN RECIPES FOR THE SLOW COOKER (VEGAN THAI SLOW COOKER - THAI FOOD VEGAN RECIPES Book 1) True Thai: Real Flavors for Every Table Thai Cooking: Easy Thai Recipes for Beginners - Simple Asian Recipes for Starters (Thai Food for Dummies - Simple Thai Dishes at Home Book 1) True Ghost Stories And Hauntings: Horrifying True Paranormal Hauntings From The Last 300 Years: Creepy True Ghost Stories And Accounts (True Ghost Stories, True Paranormal, Bizarre True Stories) The Ultimate Thai Cookbook: Thai Cuisine Made Easy (Thai Cooking Recipes) Thai Food: Top 50 Most Delicious Thai Recipes [A Thai Cookbook] (Recipe Top 50s Book 130) RECIPES: THAI FOOD: VEGE-THAI-RIAN: MOUTHWATERING THAI VEGETARIAN RECIPES (Vegan, Vegetarian Quick Easy Reference): Child Approved Simple Recipes, Fusion ... Special Diet Special Occasions) Traditional Thai Cookbook - 27 Quick and Easy Thai food Recipes: Learn Thai Cooking to Cook Like an Expert Thai Cooking: Cook Easy And Healthy Thai Food At Home With Mouth Watering Thai Recipes Cookbook The Thai Slow Cooker Cookbook: Homemade Thai Cooking with Easy Thai Food Recipes Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes] Bizarre True Stories: Weird And Unusual True Stories Of The Paranormal, Strange Sightings, Eerie

True Ghost Stories And Unexplained Phenomena (True Paranormal ... True Ghost Stories And Hauntings) Simply Vegetarian Thai Cooking: 125 Real Thai Recipes Real Estate: Learn to Succeed the First Time: Real Estate Basics, Home Buying, Real Estate Investment & House Flipping (Real Estate income, investing, Rental Property) True Bigfoot Stories: Horrifying Encounters Of Bigfoot Horror: What Would You Do? What's The Truth? (True Bigfoot Stories, Cryptozoology, True Bigfoot ... True Bigfoot Encounters, Predator Book 1) The Land of the Five Flavors: A Cultural History of Chinese Cuisine (Arts and Traditions of the Table: Perspectives on Culinary History) The New Portuguese Table: Exciting Flavors from Europe's Western Coast The Cuban Table: A Celebration of Food, Flavors, and History The Vegan Table: 200 Unforgettable Recipes for Entertaining Every Guest at Every Occasion Hot Thai Kitchen: Demystifying Thai Cuisine with Authentic Recipes to Make at Home

[Dmca](#)