

(Mobile book) Basic Thai Cooking [Paperback] [2009] (Author) Jody Vassallo

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2009 #File Name: B00EB0LGEY | File size: 15.Mb

From Whitecap Books Ltd. : Basic Thai Cooking [Paperback] [2009] (Author) Jody Vassallo before purchasing it in order to gage whether or not it would be worth my time, and all praised Basic Thai Cooking [Paperback] [2009] (Author) Jody Vassallo:

0 of 0 people found the following review helpful. AMAZINGLY Delicious recipes, easy to follow instructions!By Whitney L. CoolidgeI am still fairly a beginner cook. I am good at combining flavours, but have a limited recipe box still. Since I love Thai food, I wanted to learn it and After browsing through EVERY single Thai cookbook at the bookstore I chose this one. The photos are VERY appetizing and the recipes are fairly simple with easy to follow instructions.I also like that the ingredients used in the book are easily found at my local asian grocery store and there are photos in the beginning of the book so you know what everything looks like, which was helpful since not everything at the store was labelled in english!Making curry paste and prepping everything can be a little labour intensive, but it is SO worth it, these recipes are delicious, and everyone I've had over for dinner agrees!0 of 0 people found the following review helpful. Master the fundamentalsBy R. MuttThe problem with a lot of Thai cookbooks (and cookbooks in general) is they emphasize ingredients not commonly available or only detail highly specialized dishes that will rarely be used often.This book addresses both problems by boiling everything down to basics. Here you will learn the general equipment that is necessary, how to stock your pantry, what everything looks like so you can recognize it at the store, and how to hand-make your own curry pastes using basic ingredients, a knife, and a mortar and pestle.Armed with the above, the reader is then taken on a tour of different dishes that merge the basic with the artistic. You learn not only how to make simple, healthy, and highly addictive dishes, but also how to think for yourself and make your own dishes using local and seasonal vegetables, different meats, and other variations to suit

location, taste, and occasion. These are all the highlights of a good cookbook. Jody hit the nail on the head with this one, and once I've mastered this I'll be getting her Basic Japanese Cooking book as well.