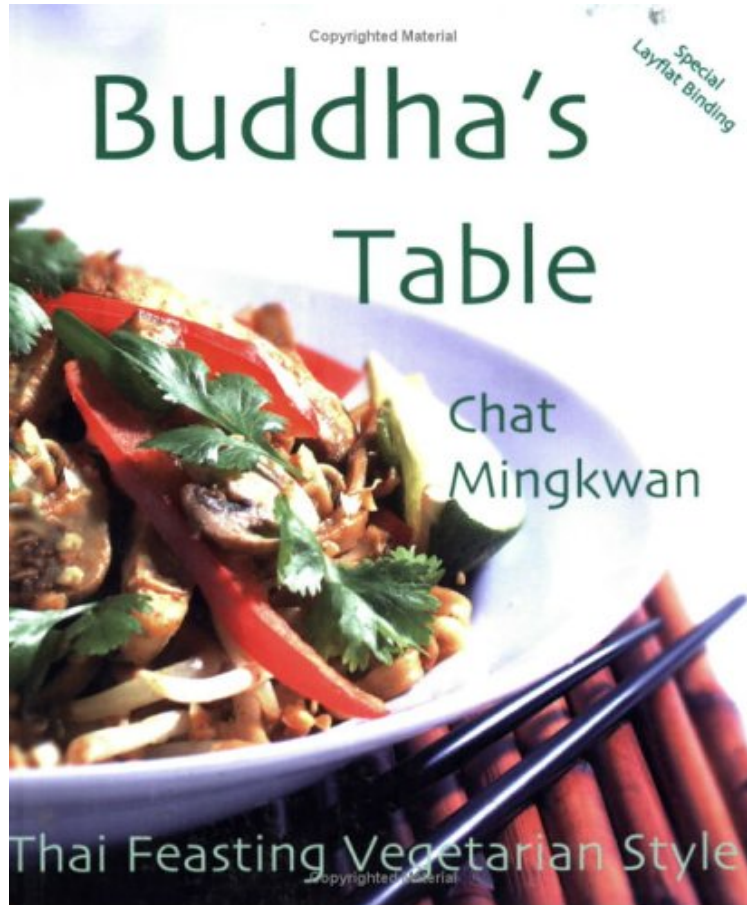


(Ebook pdf) Buddha's Table: Thai Feasting Vegetarian Style

Buddha's Table: Thai Feasting Vegetarian Style

Chat Mingkwan

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Chat Mingkwan : Buddha's Table: Thai Feasting Vegetarian Style before purchasing it in order to gage whether or not it would be worth my time, and all praised Buddha's Table: Thai Feasting Vegetarian Style:

4 of 4 people found the following review helpful. excellent Thai home cooking!By DakiniI'm both vegetarian and a huge fan of Thai food, so I've been looking for a cookbook on this topic. This is a winner. The soups are varied enough that I feel I am really learning what combinations of flavors work, which is allowing me to branch out into my own creations.2 of 2 people found the following review helpful. My favorite vegetarian cook bookBy HoodarIf I could only keep one vegetarian cookbook, Buddha's Table would be it. Although I had never heard of many of the ingredients, I was surprised to find all of them in a local whole foods market. It was very easy to prepare and the result were exotic. My husband, who is a meat eater, said it is the best food he has ever eaten. My son and his girlfriend were so excited they left with left over ingredients and the cook book, so I had to buy two more books (one for my daughter).3 of 3 people found the following review helpful. A good Thai cookbook. Seems authentic enough. Might like Vegetarian Table: Thailand better, though...By Michael GmirkinFor some reason, I thought this book would be bigger (physically). I was kind of surrised how thin / compact it is. But, for its size, it does seem to pack a pretty good

compendium of information inside its covers. It lists the various ingredients endemic to Thai cooking, and pretty quickly gets down to the business of how to put them together into wonderful sounding dishes. I haven't tried them yet, but have no doubt that they will be fabulous. I love Thai food. It's tasty, pretty and relatively healthy (however, I've yet to find a truly low-fat Thai cookbook; if you're looking for that, this probably isn't it as it still seems to use various vegetable oils for cooking / frying). I also recently got *The Vegetarian Table: Thailand*, which I think is a pretty excellent reference as well. I also think it's perhaps slightly more polished than *Buddha's table*, as its pages are in color and it provides a far larger selection of color photos showing the finished products of the recipes. Still, *Buddha's table* is a good entry in its own right and the two might make good shelf companions.

For centuries, Thai vegetarian chefs have modified their meals to include only plant-based ingredients. This collection represents the most successful Thai recipes in terms of taste and execution for the home cook, adjusted to please healthy Western vegetarian tastes.

Here is a great collection of Thai recipes in terms of taste and execution for the home cook, adjusted to please Western vegetarian tastes. Enjoy salads, soups, stir-fries and curries, beautifully illustrated with full-color photographs. The author regularly appears as a guest chef at major culinary schools. About the Author Chat Mingkwan grew up in Bangkok, Thailand. He has apprenticed in provincial French cuisine at La Cagouille in Rayon, France, traveled extensively in Southeast Asia, and worked in restaurants in the San Francisco area. Currently, Chat runs Unusual Touch, a business specializing in catering, food consulting and restaurant design, Thai cooking classes, and culinary expeditions to Thailand.