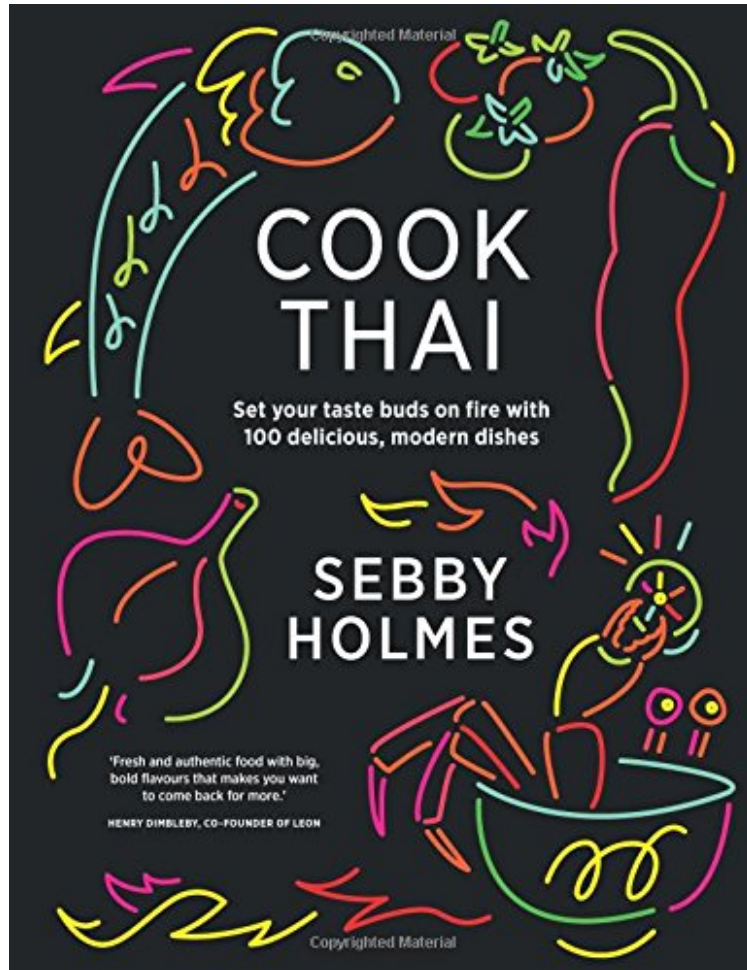


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Cook Thai: 100 Delicious Modern Dishes

Sebby Holmes

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Sebby Holmes : Cook Thai: 100 Delicious Modern Dishes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cook Thai: 100 Delicious Modern Dishes:

In Cook Thai, Sebby Holmes brings his simple approach to southeast Asian food into your home. Appealing to novice and experienced cooks alike, it provides comfort for nervous cooks looking to learn about a new cuisine, but also a refreshing and adventurous twist on some well-known classics for the more experienced cook. Sebby's popular restaurant dishes have been adapted to perfectly suit the home cook, and include recipes for essential pastes, dips and pickles which are then used throughout the book as a starting point to explore this fragrant cuisine. Chapters include Snack Nibbles, with Tiger Prawn and Sweet Potato Fritters and Blackberry Miang Bites; Stir-fries Small Bites featuring Cumin Beef Sirloin with Thai Shallots and Sticky Pork Belly with Salted Roast Pumpkin; and Curries Big

Ones with classic curries and impressive sharing dishes such as Grilled Whole Seabass with Coconut Chilli Jam and Curried Sharing Crab Claws.

About the Author Sebby Holmes has worked in kitchens since the age of 13. He fell in love with Thai food whilst working at the Begging Bowl in Peckham, where he worked his way up to sous chef, before being head hunted for the head chef position at Smoking Goat in Soho. He recently launched his Thai pop-up, Farang, which has recently featured at Taste of London and Street Feast London. @sebbyholmes