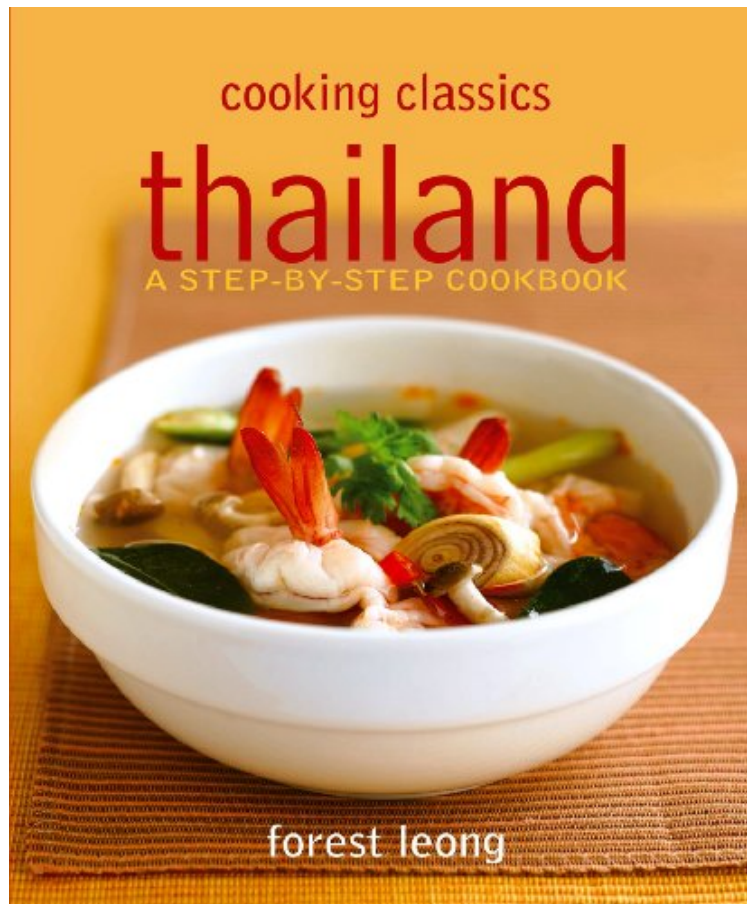


[Mobile pdf] Cooking Classics: Thai, a Step-by-step Cookbook (Cooking Classics)

Cooking Classics: Thai, a Step-by-step Cookbook (Cooking Classics)

Forest Leong

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#3902495 in Books Marshall Cavendish International Asia Pte Ltd 2009-07-31 Original language: English PDF # 1 10.00 x 8.25 x .501, 1.03 #File Name: 9812613307120 pages | File size: 43.Mb

Forest Leong : Cooking Classics: Thai, a Step-by-step Cookbook (Cooking Classics) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cooking Classics: Thai, a Step-by-step Cookbook (Cooking Classics):

0 of 1 people found the following review helpful. Cooking classics Thai step by step cooking By Michael L. Ryan Not quite as "friendly" as my original replacement book...but several unusual recipes to try if I can find the ingredients

Discover the best of Thai cooking in this first title in a series of cookbooks showcasing the best of the cuisines in Asia. Now you can replicate with ease, the distinctive flavours of timeless Thai favourites including the aromatic and savoury Hot Basil and Minced Meat Rice, piquant Dry Curry Beef with Lychee and crispy, fragrant roasted Lemongrass Chicken. Each recipe is written in easy-to-follow, step-by-step format, with clearly taken photographs to illustrate each step, and the final dish. Included is also a section on Thai food culture and Thai cooking techniques to provide readers with a greater insight into the cuisine.

About the Author Forest Leong describes her childhood as 'growing up in the kitchen', while assisting her father in the preparation of traditional Thai cuisine. Her natural aptness and innate ability at cooking led her to pursue culinary training at the Thailand Tourism Board and Institution, which paved the way for a successful career at some of Thailand's finest hotels. Forest now conducts daily cooking classes at her home in Singapore, because she believes in educating the home chef on the intricacies of Thai cuisine, and encouraging the exploration of Thai cuisine (beyond green curry and tom yum!).