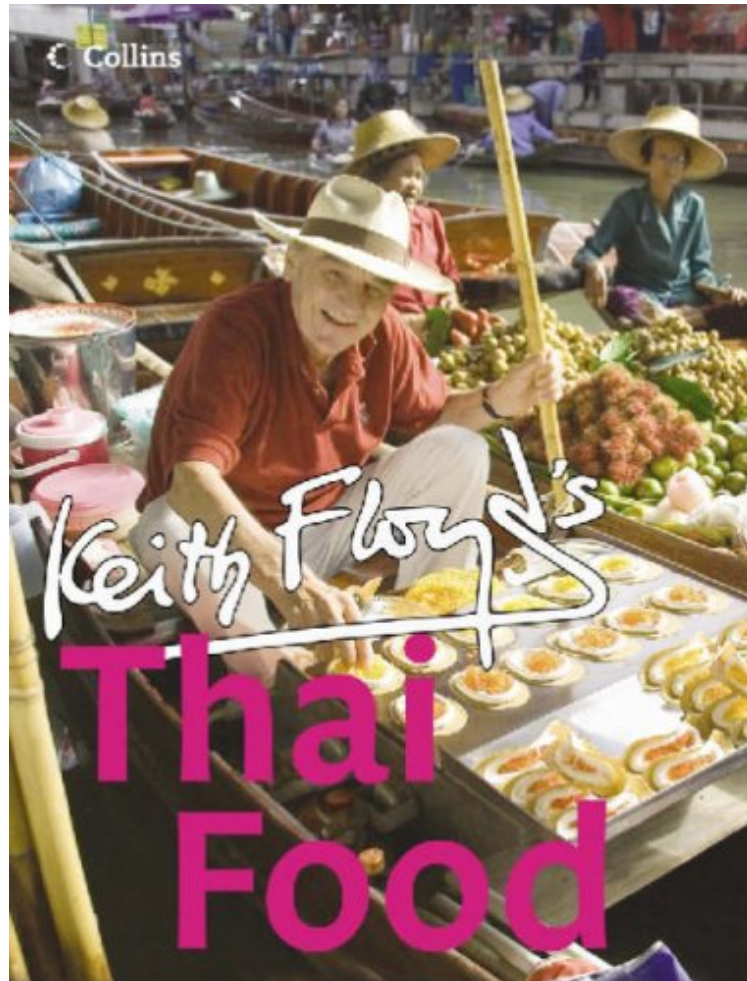


## Floyd's Thai Food

*Keith Floyd*

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#921395 in Books 2006-10-02Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.92 x .67 x 7.68l, .18 #File Name: 0007213492192 pages | File size: 21.Mb

**Keith Floyd : Floyd's Thai Food** before purchasing it in order to gage whether or not it would be worth my time, and all praised Floyd's Thai Food:

The original TV chef takes his own personal and practical look at preparing and cooking Thai food and takes you on a gastronomic tour of the country and food Keith Floyd has been visiting Thailand for over 20 years - this book is a product of all the adventures that he has had, people he has met and recipes he has learnt.In Thai cuisine you will find the influences of Laos, Cambodia, Burma, Malaysia and, of course, China, plus the effect of the introduction of the chili in the 16th Century. Thai food reflects these wide influences to produce one of the most popular cuisines in the UK.From basic ingredients and utensils, through pastes, sauces and dips, rices, noodles, Thai salads and soups, fish,

meat and deserts, Keith Floyd introduces you to the basics of Thai cooking in his own inimitable casual style and gets to the heart of Thai food - tasty food that is quick and easy to prepare and perfect to share with friends and families.

better than a takeaway - About the Author Keith Floyd was born in 1943 and educated at Wellington School, Somerset. Until his death in 2009 Keith devoted his life to cooking, except for a few brief excursions into the army and the antiques and wine trades. He presented 14 highly successful television cookery and travel series, and was the author of 15 bestselling books. When not hurtling around the world, he spent his time fishing and sailing in Marbella, Spain.