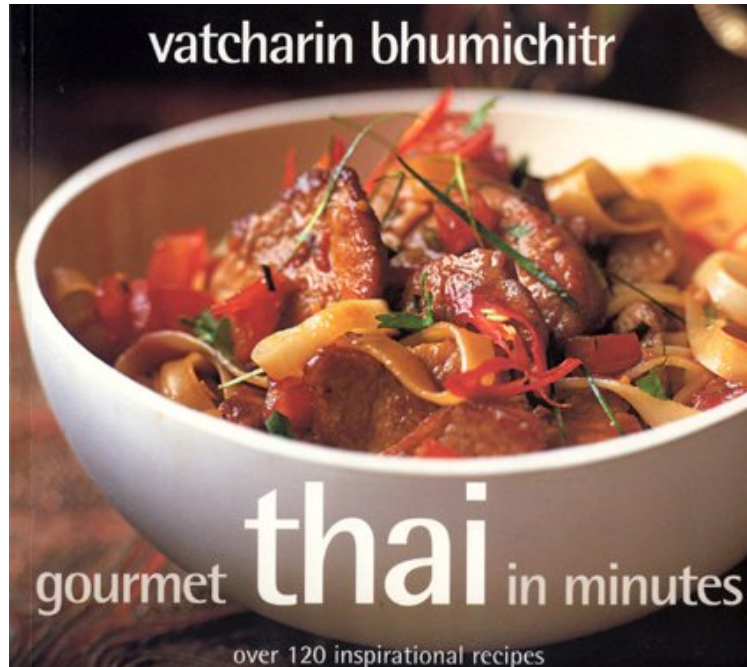


(Free pdf) Gourmet Thai In Minutes: Over 120 Inspirational Recipes

## Gourmet Thai In Minutes: Over 120 Inspirational Recipes

*Vatcharin Bhumichitr*

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**Vatcharin Bhumichitr : Gourmet Thai In Minutes: Over 120 Inspirational Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Gourmet Thai In Minutes: Over 120 Inspirational Recipes:

0 of 1 people found the following review helpful. gourmet thai in minutesBy Dolores A. Skinneranother thai treasure I plan on using quite often. Have looked thru the book and found many recipes I want to cook7 of 7 people found the following review helpful. Loved it .. but one suggestionBy E. SimkhovichWe loved the recipes in this book and the pictures were amazing. However, one thing that really was a little bit frustrating is that there is no indication of how many people each recipe serves. It's easy enough to figure out once you've made a few of the dishes, but it would be nice to know upfront. The Pineapple fried rice is out of this world.

Thai restaurateur and author, Vatcharin Bhumichitr, has created over 120 recipes that epitomize the best flavors of Thai cuisine, which can be prepared at home in 30 minutes or less.

A soft-cover text with big, colorful graphics, this is a good, all-purpose guide to Thai cooking, which has been a popular cuisine in the restaurant industry for several years but only recently became a home-cooking trend. Bhumichitr has several restaurants in London and one in Miami Beach, Fla., called Tamarind. Several of the recipes reproduced here are variations of what he serves his customers. His recipes, such as Steamed Scallops with Garlic or Crispy Rice with Pork, Shrimp and Coconut Sauce, are typical of Thai cooking: quick to prepare (less than five minutes in some cases) with a short, but select list of ingredients that impart big flavor. The book also provides impromptu lessons in

the Thai language, as each recipe is titled in both English and Thai. The opening chapter gives an excellent overview of the essential "tools" of Thai cooking. -- Milwaukee Journal Sentinel, February 2008

Bhumichitr and Bharadwaj (Gourmet Indian in Minutes) each create a cookbook on their native food. Both use recipes that are quick, offering basic directions that are easy to follow for most cooks. Recipes are highlighted with colorful pictures, and cultural tidbits are sprinkled throughout the text. Both authors offer over 100 recipes that give one a taste of each cuisine (including appetizers, main dishes, desserts, and drinks), with such tempting dishes as Bharadwaj's Lamb in Cashew Sauce and Bhumichitr's Green Beef Curry. In the introduction of each book, the author talks about ingredients and techniques that are specific to each culture. Bharadwaj arranges her recipes by ingredient (e.g., eggs, lentils, lamb), while Bhumichitr arranges his recipes by dish (e.g., curries, noodles, rice). Bharadwaj's recipes require a few more trips to specialty food stores, but overall the ingredients in each are fairly common in most of the United States. Both titles are highly recommended for most public libraries. -- Library Journal, April 2008

The recipes appear to be true to the title: Many dishes can be prepared and cooked within 15 minutes, and all recipes fit neatly under half an hour. Quick introductions to the ingredients and techniques will get you ready for a transporting experience, and mini essays on Thai culture add spice to the collection. -- The Record, March 2008

What a great book! If you love Thai food but want dishes that are simple to prep cook yet look/taste great then this book is for you. All recipes are very easy to follow including pictures of how your dish should look lots of helpful hints on technique. The end results of all the dishes I have tried have been excellent the book offers a blend of traditional favorites some new and very interesting ideas. Money well spent! -- C. Niblett on .co.uk, 9 Feb 2007

Bhumichitr and Bharadwaj (Gourmet Indian in Minutes) each create a cookbook on their native food. Both use recipes that are quick, offering basic directions that are easy to follow for most cooks. Recipes are highlighted with colorful pictures, and cultural tidbits are sprinkled throughout the text. Both authors offer over 100 recipes that give one a taste of each cuisine (including appetizers, main dishes, desserts, and drinks), with such tempting dishes as Bharadwaj's Lamb in Cashew Sauce and Bhumichitr's Green Beef Curry. In the introduction of each book, the author talks about ingredients and techniques that are specific to each culture. Bharadwaj arranges her recipes by ingredient (e.g., eggs, lentils, lamb), while Bhumichitr arranges his recipes by dish (e.g., curries, noodles, rice). Bharadwaj's recipes require a few more trips to specialty food stores, but overall the ingredients in each are fairly common in most of the United States. Both titles are highly recommended for most public libraries. A soft-cover text with big, colorful graphics, this is a good, all-purpose guide to Thai cooking, which has been a popular cuisine in the restaurant industry for several years but only recently became a home-cooking trend. Bhumichitr has several restaurants in London and one in Miami Beach, Fla., called Tamarind. Several of the recipes reproduced here are variations of what he serves his customers. His recipes, such as Steamed Scallops with Garlic or Crispy Rice with Pork, Shrimp and Coconut Sauce, are typical of Thai cooking: quick to prepare (less than five minutes in some cases) with a short, but select list of ingredients that impart big flavor. The book also provides impromptu lessons in the Thai language, as each recipe is titled in both English and Thai. The opening chapter gives an excellent overview of the essential "tools" of Thai cooking.