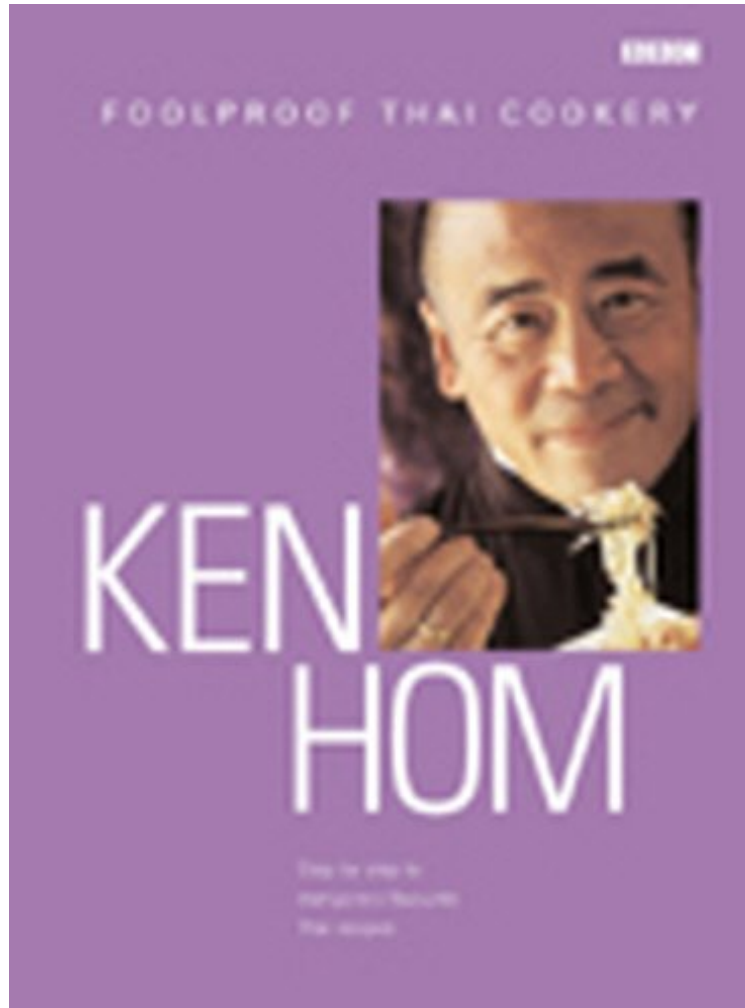


[Free download] Ken Hom's Foolproof Thai Cookery

## Ken Hom's Foolproof Thai Cookery

*Ken Hom*

*\*Download PDF / ePub / DOC / audiobook / ebooks*



 Download

 Read Online

#4610248 in Books 2002-05-23 Format: Import Original language: English PDF # 1 .0 x .0 x .0l, .0 #File Name: 0563537469128 pages | File size: 24.Mb

**Ken Hom : Ken Hom's Foolproof Thai Cookery** before purchasing it in order to gage whether or not it would be worth my time, and all praised Ken Hom's Foolproof Thai Cookery:

In Foolproof Thai Cookery, Ken Hom demystifies this delicious and popular cuisine. Ken describes the basic techniques needed to recreate authentic Thai food and demonstrates 40 of the most well-known dishes with step-by-step instructions and photographs to accompany every stage from start to finish. Ken's recipes appeal to the experienced cook and the novice alike - all are quick and easy to prepare and use readily available ingredients - lemon grass, ginger and, of course, small Thai chillies. Ken's foolproof instructions will guarantee excellent results every time - whether you choose simple Pad Thai noodles, a Sour and Spicy Prawn Soup or the more elaborate Red Duck

Curry. As a culinary professor, Ken realised that it was only when he demonstrated techniques to his students that they really understood them and could go on to do them with confidence. Ken developed a step-by-step approach which became the basis of his teaching and which he also used extensively as a broadcaster. This approach forms the backbone of the recipes in Foolproof Thai Cookery and also Ken's previous title, Foolproof Chinese Cookery.

With the proliferation of foreign food shops these days it is easy to purchase what were once elusive ingredients. Even supermarkets stock items such as lime leaves, coconut milk, fresh chillies and noodles. Oriental cooking supremo, Ken Hom, takes the reader on a journey through Thai cooking, inviting you to experience the wondrous tastes of this exotic country using these now readily available foodstuffs. Traditional Far Eastern cooking utensils such as woks are commonplace and provide an easy method of cooking along with steamers, ensuring fast results after a busy day at work. Starters such as spicy prawn and lemon grass soup and Thai-style spring rolls are redolent of evenings out but are explained in such simple step-by-step instructions that they could be enjoyed at home on a regular basis. Red curry prawns, coconut mussels and Mussaman-style beef curry conjure up Far Eastern evenings and sultry nights. For those unsure of how to combine this wide variety of dishes, Ken Hom has included suggested menus for all manner of occasions: seafood lover's, summer dinner, vegetarian feast and more. Gloriously illustrated with the photographs of Jean Cazals, the instructions are both visual and written ensuring complete understanding. So next time you fancy a Thai meal, think again and prepare your own Far Eastern feast to eat in the comfort of your own home with dreams of your next holiday. - Lucy Watson