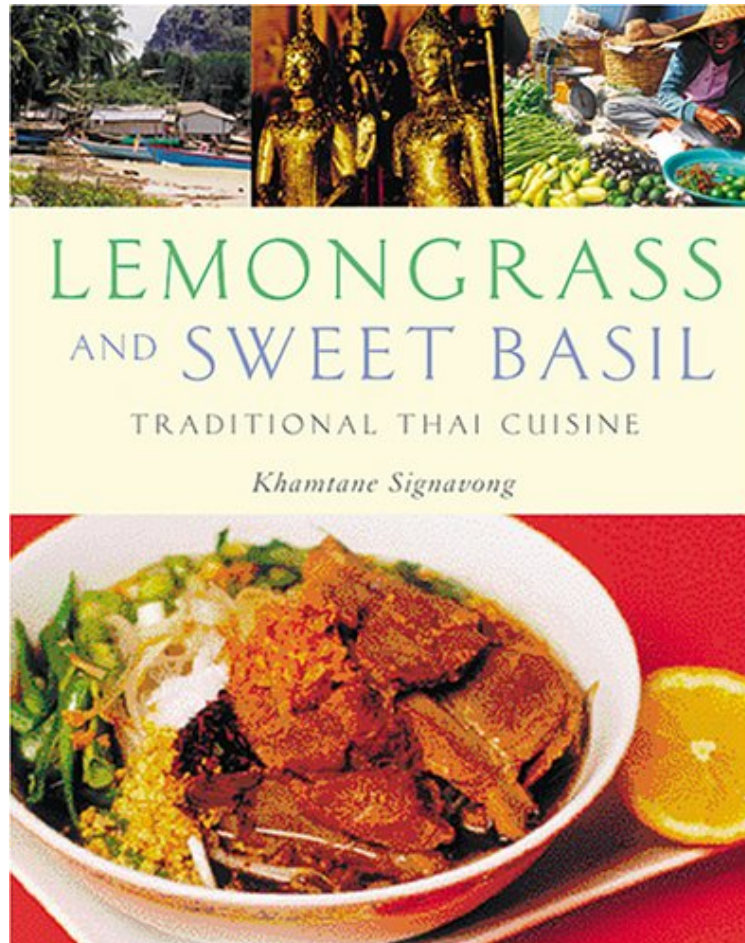


## Lemongrass and Sweet Basil: Traditional Thai Cuisine

*Khamtane Signavong*

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**Khamtane Signavong : Lemongrass and Sweet Basil: Traditional Thai Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Lemongrass and Sweet Basil: Traditional Thai Cuisine:

1 of 1 people found the following review helpful. Superb!By CustomerI love this book! The photography is exceptional. The layout is clear and easy to use. This is the most fun I have had with a cookbook. The recipes are super simple and so delicious and healthy! If I have sauce left over from a chicken dish, I experiment and use it for beef or fish the next day. Have not been disappointed yet. The recipes are each in servings of 4 and clearly labeled hot, medium hot, or extra hot so that it is easy to adjust and avoid disappointment. Everything I have made has been mouthwatering good! Thank you so much Khamtane Signavong!0 of 0 people found the following review helpful. Also I found very few Thai dishes in here that I felt like trying immediatelyBy R. E. WennerstenThis book is arranged by areas of Thailand rather than by ingredients. So if you want to look for chicken recipes you have to look in three or four different sections or start with the index. Also I found very few Thai dishes in here that I felt like trying immediately, and I'm a big fan of Thai and other Asian cuisines. It's an OK book but not great.7 of 7 people found the

following review helpful. Great starting point. By E. T. Johnson This is a sweet, simple book that provides a great introduction to the ingredients and techniques you need to begin making basic Thai dishes. It is not exhaustive or particularly creative, but accomplishes what it sets out to do. With clear instructions, glossary, and balanced flavor combinations, I've found the recipes (which range from homemade curry pastes to marinades, soups and noodles) accessible and delicious. Recommended for the inexperienced Thai cook.

This wonderful book shares more than 50 of the authors recipes from Isan and central, southern, and northern Thailand, and includes a chapter on Khap Klaem, Thai tapas. The stunning color photos accompanying the recipes provide a strong sense of the Thai way of life.

From Publishers Weekly Food is both integral to and expressive of Thai culture, and Signavong's foray through the country's major regions and their distinctive cuisines is, with its wealth of photographs, a good introduction to Thailand's charms as well as its traditional food. Signavong, who owns a restaurant in Australia, contextualizes each recipe with bits of history, legend and gastronomy, noting a dish's origins or the way Thai people serve it. The largest section contains recipes from central Thailand, such as fiery Jungle Chicken Curry and Panang Beef, but Signavong also provides classics from Isan (the northeast region, where he was raised), northern and southern Thailand, as well as a chapter on Thai "tapas" like Shrimp in Pastry and Chicken Satay. His cultural descriptions, unfortunately, are more detailed than the cooking instructions, so most recipes are not for the novice cook, who will likely be daunted by preparing a whole coconut for the Steamed Salmon in Young Coconut and the complicated process behind Deep-Fried Rice Balls with Chiles and Lime. None of the recipes will work for people who lack a nearby grocery that stocks ingredients like galangal and tai pla, a sauce made from fermented fish innards; although Signavong includes a helpful glossary and offers a few tips for possible substitutions, most exotic ingredients are irreplaceable. Experienced cooks who can obtain them will find this book an excellent primer for Thai cooking, but others may be frustrated by the many inaccessible recipes, especially after being enchanted by the rich culture illustrated on every page. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Alison Plummer is a Devon-born journalist, editor, and columnist. She specializes in travel, food, wine, and lifestyle writing and does some photography of her own for a wide range of publications.