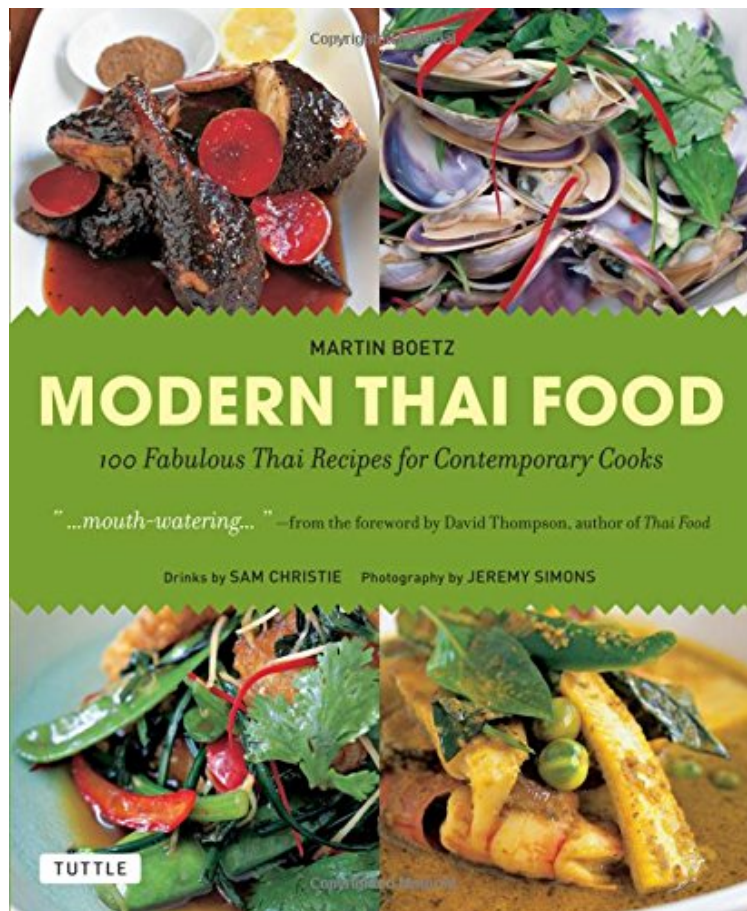


(Ebook free) Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes]

## Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes]

*Martin Boetz*

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**Martin Boetz : Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes]** before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Thai Food: 100 Fabulous Thai Recipes for Contemporary Cooks [Thai Cookbook, 132 Recipes]:

3 of 3 people found the following review helpful. not what i was looking forBy artistalwaysIf you are looking for a higher end cookbook this may be for you. If you are wanting an everyday cookbook it isn't the one (i.e. Red Duck Curry) I cook for one and i would not cook anything in this book. I was looking for more everyday recipes, my mistake. Nice book though.2 of 2 people found the following review helpful. My favouriteBy Jeffrey PinedaMy favourite dishes come from this cookbook. They take some time but the results are worth it, and the pastes can be frozen and used to make multiple dishes.2 of 2 people found the following review helpful. Great recipesBy Lucy M. FerrisWent to Thailand this year and attended a cooking school in Chaing Mei - the recipes in this book are superb and

easy to prepare. Hosted a Pan-Asian dinner at my home - and gave a copy to guests. Love it.

Cook vibrant and exciting dishes with this easy-to-follow Thai cookbook. Modern Thai Food is a sumptuous collection of Thai-inspired recipes for the modern kitchen. Martin Boetz, from the acclaimed Longrain restaurants, has translated 100 of his favorite dishes for cooks to recreate at home. If you enjoy cooking and Thai food, you will revel in the flavors that can be found in: Grilled Scallops with Peanut Nahm Jim Grilled Cuttlefish Pomelo Salad Light Red Curry of Beef Signature Longrain Egg Net Also included are Martin's lighter, fresher interpretations of Thai favorites such as hot and sour soup, red and green curries, fish cakes and salads; all without compromising on authenticity or taste. From the bar, Sam Christie offers recipes for the Thai cocktails and 'stick drinks' that have made the Longrain bar a much-loved meeting place. Most of the ingredients used in Modern Thai Food are readily found in supermarkets, fresh food markets and good Asian produce stores. A comprehensive illustrated glossary will help cooks identify ingredients, and Martin's clear instructions will help guide cooks through the recipes. Illustrated throughout with gorgeous full color photographs by Jeremy Simons, Modern Thai Food will inspire all who want to cook; and eat; their Thai and Asian-inspired favorites at home. Favorite Thai recipes include: Braised Beef Ribs with Sweet Thai Dressing Crisp Noodle Salad with Chicken Spicy Pork and Crab Dip Deep fried Snapper with Rich Red Curry Green Curry Shrimp With Basil Steamed Clams with Thai Herbs And many more; ellip;

"A singular blend of Thai and modern Australian food." —David Thompson, from his foreword About the Author Martin Boetz was born in Germany and moved to Australia with his family as a young child. His interest in cooking began early, his greatest influence being his grandmother and her home-style cooking. He has worked in kitchens in Australia and overseas; it was at David Thompson's Darley Street Thai that he was first introduced to Asian-style cooking. He is head chef and co-owner of Longrain. Sam Christie was born and raised in Sydney, and began his career at The Bayswater Brasserie, Kings Cross, as a cocktail barman while still in his teens. He has worked for Terence Conran at Quaglino's in London, and for Tetsuya Wakuda at Tetsuya's in Sydney. He is sommelier, maitre d' and co-owner of Longrain.