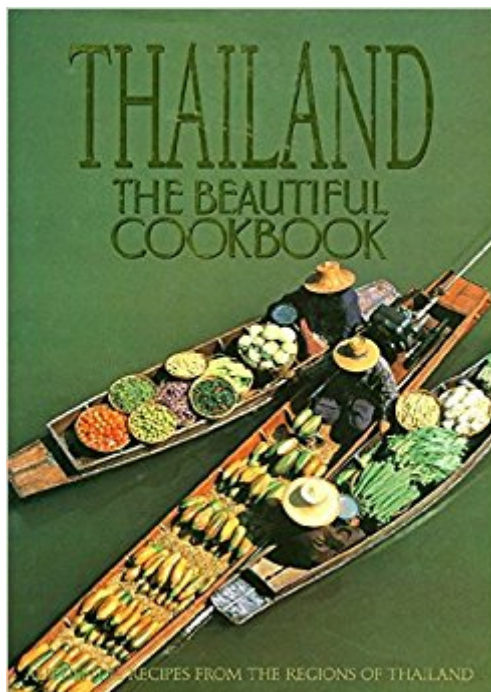


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Thailand: The Beautiful Cookbook



Synopsis

Thailand the Beautiful Cookbook is a joyous celebration of Thailand its people, and its cuisine. The range and diversity of Thai cooking is showcased in this magnificent collection of authentic recipes from each of the four regions of Thailand. From the South, where the cooking reflects a Malay influence, comes a tantalizing array of curries and delicious seafood dishes. The Central Plains region, with the huge vibrant city of Bangkok as its focus is the most fertile, part of the country and is rich in fresh produce. The North has a very distinctive cuisine based on glutinous rice, and the dishes that accompany it are generally milder than those of the Central and Northeastern regions. In the Northeast the influence of nearby Laos is felt and dishes tend to be highly spiced. Thai-born chef and culinary expert Panurat Poladitmontri and his partner, Judy Lew, have prepared this superb collection of authentic recipes, each of which has been individually photographed by leading food photographer John Hay and beautifully styled by Ann Creber. Internationally renowned photographers Luca Invernizzi Tettoni and John Hay present a spectacular collection of photographs to show Thailand's great scenic diversity, from the beaches and jungles of the South to the misty mountains of the North, and the varied lives of its people. William Warren, who has spent many years in Thailand, writes with an insider's knowledge. He takes the reader on an absorbing trip around the country discussing the various influences--historical, physical, racial and cultural--that have formed the distinctive culture of the Thai people. An extensive glossary ensures that any cooks who are unfamiliar with oriental ingredients and presentation will have no difficulty in bringing this wonderful selection of Thai dishes to their tables.

Book Information

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Customer Reviews

Panurat Poladitmontri, chef-owner of the Lemon Grass Grill Restaurant in Seattle, is proud of his Thai heritage. Recognized as one of the leading Thai chefs in America, he has authored cookbooks, appears frequently in the media, and travels internationally to teach Thai cuisine. Judy Lew, considered the Northwest's leading expert on Pacific Rim Cuisine, is the author of many cookbooks on Asian cuisine, including *Enjoy Chinese Cuisine*; *Flavors of Chinese Cooking*; *Dim Sum Appetizers* and *Light Meals*. She is the Director of the Uwajimaya Cooking School.

One of the best cookbooks I have ever bought. The pictures and information are beautiful. The recipes are completely authentic with the flavors exactly how my mother would make recipes or even at restaurants in Thailand. I have made dozens of the dishes in here from the green curry to the fried and steamed fish. Awesome. I wish other books were this good. This is the third one I have bought since I have worn the first 2 down over the last 12 years. If you want very authentic Thai cuisine, this is the only book you need. It is quite thorough and covers all the regions of Thailand. If you don't cook, the book is still great just for the photos and the information about Thailand and its different regions.

I purchased this book back in the 90's and decided to give it another read in anticipation of an upcoming trip to Thailand. It quickly became evident that not only is this a comprehensive book in regards to preparing authentic Thai dishes, it is also a great travel book. Each course (Soups and Appetizers, Curries and Main Courses, Salads and Vegetables, Desserts), is preceded by several pages that give an overview and history of a particular region of Thailand. Of course, aside from the history lesson, much of the overview discusses food, including ingredients that may be unusual to the Westerner's eye. There is also a brief introductory chapter about "Eating a Thai Meal." The food styling and photography is excellent (though the non-food shots are average.) So even if you don't plan on making Thai food an important part of your trip, (but you should!), it is still a great tour guide for a very important aspect of Thai culture.

I scoured reviews looking for the best Thai cookbook I could find and from what I read, I decided on this one. Very happy I did, it did not disappoint. My husband loves Thai food and he had mentioned wanting to get a Thai cookbook so I wanted to get him one as one of his Christmas gifts. He loved it

and has really enjoyed looking at it. It really is a very beautiful cookbook and I am sure we will be using it and enjoying it for years to come.

I first saw this book about twenty years ago and it took my breath away because of the photography and beautiful layout of food. I accidentally came across it again and bought it for myself and it still takes my breath away. It is still beautiful and good recipes. The book was in very very good shape. Looked almost brand new.

I think the only serious competition for this book is *Thai Food*, and I would cautiously award the blue ribbon to this book, if only because it contains lots and lots of recipes that I have actually seen and tasted, while *Thai Food* seems to have a lot of recipes like "Beef and Mangosteen Soup," which I have never heard of, much less tasted. I suspect that a lot of this may be Royal Thai Cuisine, which is undoubtedly delicious but rather requires a kitchen full of servants.(!) This book, on the other hand, shows you how to cook such everyday items as "Pork Fried Rice" (and their version looks GREAT) plus dozens of other items. In fact, if you know of a Thai dish and cannot find it in this book, that will be a big exception. Full marks for the lovely photographs as well! Just leafing through this wonderful book will make you hungry.

This book was much larger than expected, but how else could you hold such detailed and colorful pictures of Thailand? This cookbook is incredible. The recipes are easy to follow and have pictures too. Need to impress family, friends, coworkers? This book will make you into a Thai guru. 10/10 would buy again if it burned in a house fire or got lost.

This is an outstanding cookbook and a must for any avid Thai cook. My wife is Thai and when she saw this book, she was shocked to see some recipes that she has not seen (and had) since she was in Thailand many moons ago. I was very impressed and very delighted with this book and I strongly recommend it. The recipes, if carried out to the letter, are authentic and worth trying. That said. The book is too large and bulky to carry with you to the kitchen while you are preparing dishes. Additionally, the pages are glossy and for sure you don't want set it on the kitchen counter. In order to preserve the book condition, it is best that you write down the recipe on paper. I am not deducting any points because of this inconvenience though I wish to take off a quarter point for that. Overall, I am very pleased.

After owning this book for a while I wanted to provide an update. LOVE this book! It has become one of my favorites and my family makes requests all the time. My new sister-in-law is Thai and her parents came for a visit, they speak almost no English. I made a couple of the dishes from the book and they were a bit nervous but appeared shocked when they tasted the food. Said that it was VERY authentic and they wouldn't have believed I made it from scratch if they hadn't seen it. Very inspiring book and if you have an Asian market nearby you are in for a real treat.=====This book is beautiful, the photos are pleasing and I like the fact they give you the Thai name as well as the English translation. The recipes are not too complicated and after trying out a number of them they are incredibly flavorful and simple to make.

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