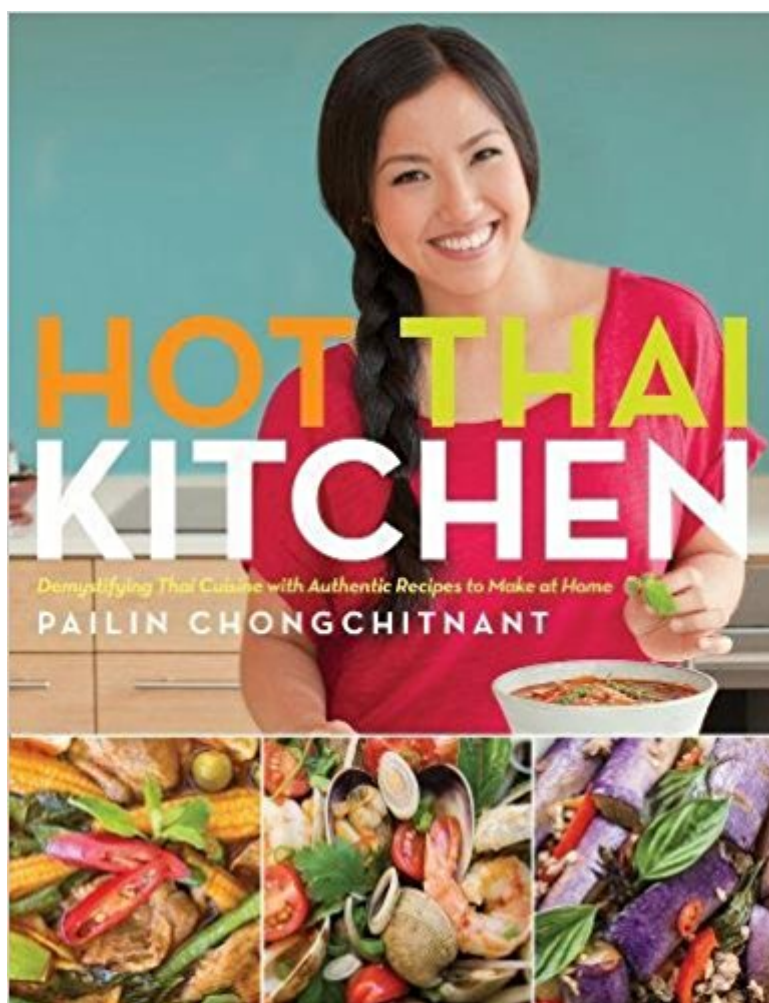


The book was found

Hot Thai Kitchen: Demystifying Thai Cuisine With Authentic Recipes To Make At Home



Synopsis

The definitive Thai cookbook from a YouTube star! Growing up in Thailand, Pailin Chongchitnant spent her childhood with the kitchen as her playground. From a young age, she would linger by the stove, taking in the sight of snowy white coconut being shredded, the smell of lemongrass-infused soups, and the sound of the pestle pounding against the granite mortar. Years later, as a Cordon Bleu-educated chef in San Francisco, Pailin vividly remembered the culinary experiences of her youth. And so, on YouTube, Hot Thai Kitchen was born. Combining her love of teaching with her devotion to Thai food, Pailin immediately connected with thousands of fans who wanted a friend and educator. In this much-anticipated cookbook, Pailin brings her signature warmth and impressive technique to Thai food lovers everywhere. She begins by taking readers on a beautifully photographed trip to Thailand to explore the culinary culture and building blocks central to Thai food. With foolproof and easy-to-follow instructions, Pailin breaks down the key ingredients, flavours, equipment, and techniques necessary to master authentic Thai cooking. Then, she shares her must-make recipes for curries, soups, salads, and stir-fries, including entire chapters on vegetarian and vegan dishes, dips and dipping sauces, and sumptuous Thai desserts. With QR codes to video tutorials placed throughout the book, you'll be able to connect with Pailin online, too. Both a definitive resource and an extraordinary exploration of Thai cuisine, Hot Thai Kitchen will delight and inspire you in your Thai cooking journey.

Book Information

Paperback: 264 pages

Publisher: Appetite by Random House (March 8, 2016)

Language: English

ISBN-10: 0449017052

ISBN-13: 978-0449017050

Product Dimensions: 8.5 x 0.7 x 11 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 108 customer reviews

Best Sellers Rank: #43,717 in Books (See Top 100 in Books) #8 in Books > Cookbooks, Food & Wine > Asian Cooking > Thai #23 in Books > Cookbooks, Food & Wine > Regional & International > International #30 in Books > Travel > Asia > Southeast

Customer Reviews

PAILIN CHONGCHITNANT was born and raised in Thailand. After attending the University of British Columbia, she made her way to Le Cordon Bleu culinary school in San Francisco, and began cooking for both Western and Thai restaurants. She is the creator and host of Hot Thai Kitchen, a popular cooking show on YouTube, which takes an educational approach to Thai cuisine. Visit her at www.hot-thai-kitchen.com

I was really excited to finally receive my copy of Pailin's book. It's been on pre-order for months and I've long been a fan of her amazing cooking videos for awhile, so today was truly a great day when it finally arrived. What I was really pleased with to see immediately is that Pai did an excellent job at putting a substantial amount of information in the first few chapters of the book that go really far in explaining a lot of the foundation of Thai cooking. As you may know from her videos, she is an excellent teacher in that she communicates really clearly what she is doing, how to do it correctly, and most importantly, WHY she is doing it. (and all with a dose of charm!) Cooking isn't just assembling a bunch of ingredients in a bowl. Knowing how and when to add an ingredient and what that ingredient is contributing to the recipe in terms of flavor and texture is very important. I think that is why Pai can help you make good recipes great when you are actually preparing them. There is a lot of info on the various ingredients, from herbs to sweeteners to all the unique sauces that are used. And yes, we all wish we had a friendly Thai grocer down the street, but for most of us in N. America, that isn't common, so she gives some good tips on finding ingredients or when she believes "Educated substitutions" (good word choice) or even omissions are ok for the sake of the recipe. You should never let a lack of finding a key ingredient keep you from trying to learn these recipes, so she will help you overcome! There is also a section specifically on vegetarian and vegan dishes which is really great as that diet is quite common and Thai food lends itself really well to being easily offered in a veg variation. I see a lot of the great recipes I have already tried from her videos featured in this book, but was also pleased to see even more new ones as well as foundation recipes like curry pastes and stocks. You will see some nice mention of the region of dishes which is good, because I think that's one of the main missing pieces of information that many new to Thai food don't get at first. They don't often get to learn, that the cuisines in the North and South are dramatically different in style from each other and that curries don't just come in green or red. (see JUNGLE curry!) I am sure anyone new or familiar to Thai cooking will really love this book. One other cool feature of the book is that there are QR codes throughout it that allow you to quickly view a video on said topic right on your phone from the Hot Thai Kitchen site as you are reading! Ingenious! Something else that I have not seen before in a cooking book is a small table on each

recipe page that shows a "breakdown" on the ingredients in terms of what their role is. (sauce, aromatic, flavor) This is a cool feature and, as Pai says, she wants to help you understand how the recipes are assembled so that you can mix and match your own components to start to make your own dishes! This table really helps to do that in my opinion. Enjoy the recipes, technique and beautiful images that fill this great book!

There are a number of good Thai books available, but I've found no better source of inspiration and guidance than this author. Well written, easy to follow with a bit of education thrown in for fun. Almost all of the ingredients are available nationwide, so get this book, a few "tools" and try some of these dishes. Your friends and family will thank you! Start with the "Falling Water" spicy beef salad...it's incredible. Her book will show you how to see the free video to watch it being made.

Great cookbook. Would be a great value at twice the price. Especially like the QR code link on the recipe page. This allows viewing a video as the author prepares the same dish. Plus, the first section of the book has much good info about tools, spices, techniques, etc. used in Thai cooking. Love the book!

I would like to begin my review by thanking Pai for all of her hard work in providing us with this wonderful book. While I have only had the book a short while...from the first page you can clearly see the passion Pai has for cooking and teaching. This is so much more than just a "cookbook" full of recipes, ingredients and instructions. I feel like Pai is sharing with her readers a lifetime of experiences from her youth to the present day. I could not be happier with my purchase. Anyone remotely interested in Thai cooking must have this book. Get it! You won't be disappointed. THANKS AGAIN PAI !!!

If you like Thai food you must have one of it! Pailin is the best Thai cooking instructor. I'm Thai who has a passion in Thai cooking so I can recommend you the best. She told you a lot of details not only instructions but all ingredients that's amazing. What's she said it's traditional Thai. This book is answer all the questions.

So far, so good.. I only tried the Yellow Curry Chicken with Potatoes along with the homemade Yellow Curry Paste (as seen in photos). The dish was legit & the directions were precise. I was a little disappointed to see that 1/2 of the book is literally information on ingredients, where to find, &

different foods from regions, the history of the food, etc. I guess if your totally clueless in the Asian kitchen, then I can see why this section would be helpful. For my purpose, I just wanted a book filled with recipes, & not just 1/2 the book. As for recipes- the book has all the classic Thai dishes that you order from a Thai restaurant like the Thai eggrolls, Pineapple fried rice, Pad Thai, & the different curries. Just what I was looking for.. classic Thai recipe for the clueless.. Now I only tried two recipes, so the rating can go down if majority doesn't work out. I will be sure to update then.

Excellent cook book that is full of illustrations, easy to follow authentic recipes keeping vegetarians and vegans in mind. A must have for every Thai food lover!

I bought this book because I LOVE Thai food and I can't eat at restaurants on a daily basis. However, Thai ingredients are VERY difficult to find. Asian stores are your best bet, but even some of them don't have all of the Thai ingredients (ex. Kaffir lime leaves and Tamarind juice) called for in this book. I wish this book listed substitutions for the ingredients that are hard to find here in the US (Seattle area anyhow).

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