

Rosa S Thai Cafe The Cookbook

A cookbook from acclaimed London restaurant Nopi, by powerhouse author Yotam Ottolenghi and Nopi head chef Ramael Scully. Pandan leaves meet pomegranate seeds, star anise meets sumac, and miso meets molasses in this collection of 120 new recipes from Yotam Ottolenghi's restaurant. In collaboration with Nopi's head chef Ramael Scully, Yotam's journey from the Middle East to the Far East is one of big and bold flavors, with surprising twists along the way. More than 100 flavor-driven Thai recipes built on technique, balance, tradition, and innovation from award-winning chef Angus An. In Maenam, chef Angus An takes you on his ongoing journey of discovering Thai cuisine and shows how to blend traditional Thai flavors and cooking techniques with local, seasonal inspirations from the west coast. With Angus's foolproof instructions, Maenam offers the foundation to modern Thai cuisine for adventurous cooks of all skill levels. Filled with over 100 of his signature recipes, each meal balances robust, intense ingredients with his approach to Thai food's clear, sharp flavours. Transform your kitchen with snacks inspired by Thai street vendors, quick to prepare noodles and one-bowl meals, light- and light-bodied soups to have all year-round, flavorful and protein-filled salads, seasoned stir fries, killer curries, and refreshing desserts. Named after Angus's first award-winning Vancouver Thai restaurant Maenam, the Thai word for "river," this cookbook is a celebration of Angus's inventive approach to Thai cuisine that is in many ways representative of a river's constant ever-replenishing flow. Just as a river's constant course around boulders and obstacles, Angus's ongoing evolution and path to becoming one of the most significant Thai chefs in North America is an unlikely one. Angus grew up in Taiwan, moved to Canada when he was young, and trained at the French Culinary Institute. He fell in love with Thai cuisine when studying at Thai Food and Thai Street Food, David Thompson. He continues to travel to Thailand to eat, research, and learn. He takes his knowledge home, and finds inspiration in vibrant cultures and vivid contrasts. Vietnam is also home to some of the most delicious and intriguing food in the world. While its cooking traditions have been influenced by those of China, France, and even India, Vietnam has created a cuisine with a spirit and a flavor all its own. Chef and restaurateur Mai Pham brings to life this diverse and exciting cooking in Pleasures of the Vietnamese Table. Born and raised in Saigon before emigrating to the United States, Mai has often returned to her native land to learn the secrets of authentic Vietnamese cooking, from family, friends, home cooks, street vendors, and master chefs. Traveling from region to region, she has gathered the simple, classic recipes that define Vietnamese food today: Green Mango Salad with Grilled Beef, Stir-Fried Chicken with Lemongrass and Chilies, Caramelized Garlic Shrimp, and especially pho, the country's beloved beef-and-noodle soup. With more than 100 recipes in all, Pleasures of the Vietnamese Table offers home cooks the chance to create and savor the traditional flavors of Vietnam in their own kitchen. Filled with enchanting stories and stirring black-and-white photos of life in Vietnam, Pleasures of the Vietnamese Table provides a captivating taste of an enduring culture and its irresistible cuisine.

THE SUNDAY TIMES BESTSELLER 'A love letter to Bombay told through food and stories, including their legendary black daal' Yotam Ottolenghi At long last, Dishoom share the secrets to their much sought-after Bombay comfort food: the Bacon Naan Roll, Black Daal, Okra Fries, Jackfruit Biryani, Chicken Ruby and Lamb Raan, along with Masala Chai, coolers and cocktails. As you learn to cook the comforting Dishoom menu at home, you will also be taken on a day-long tour of south Bombay, peppered with much eating and drinking. You'll discover the simple joy of early chai and omelette at Kyani and Co., of dawdling in Horniman Circle on a lazy morning, of eating your fill on Mohammed Ali Road, of strolling on the sands at Chowpatty at sunset or taking the air at Nariman Point at night. This beautiful cookery book and its equally beautiful photography will transport you to Dishoom's most treasured corners of an eccentric and charming Bombay. Read it, and you will find yourself replete with recipes and stories to share with all who come to your table.' This book is a total delight. The photography, the recipes and above all, the stories. I've never read a book that has made me look so longingly at my suitcase' Nigel Slater

The Original Thai Cookbook

NOPi

Baan

The Story of an Unexpected Friendship and a Beloved Restaurant

The Curry Guy Thai

A Cookbook

The Vegetarian Cookbook

****FREE SAMPLER**** Damm, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Time Out Finding strictly vegetarian food in Thailand can be tricky, where fish sauce is the king of the kitchen. In the follow-up to her debut, Rosa's Thai Café: The Cookbook, Saiphin Moore embraces this challenge, creating over 100 delicious and simple recipes for Thai-loving vegans and vegetarians. Featuring authentic shiitake mushrooms, Stir-fried aubergine with roasted chilli paste and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.

'This spectacular book is filled with comforting, delicious recipes' Jamie Oliver Warm up your winter with sun-kissed recipes from the heart of the Mediterranean. Greek Cypriot food is a melting pot of delicious flavours: simple Mediterranean salads; classic ingredients like feta, a squeeze of lemon and fresh oregano; cinnamon-infused stews; orange-blossom scented pastries. TAVERNA, takes the best of traditional Cypriot cooking and makes it relevant to modern home cooks. From sum something delicious for every mood and moment. These delicious recipes relive sun-kissed Mediterranean holidays and simple taverna-style meals. Taverna... brings a touch of Cypriot sunshine into your kitchen' Good Housekeeping

SUNDAY TIMES FOOD BOOK OF THE YEAR 2019 DAILY MAIL FOOD BOOK OF THE YEAR 2019 A THE TIMES FOOD BOOK OF THE YEAR 2019 A FINANCIAL TIMES FOOD BOOK OF THE YEAR 2019 A GUARDIAN FOOD BOOK OF THE YEAR 2019 A BBC RADIO 4 FOOD PROGRAMME BOOK OF THE YEAR 2019 From cheese to vinegar, throughout the centuries we have deliberately let – and even encouraged – food to go sour to enhance its flavour. Now, sour foods have never been more fashionable, spotlight falling on foodstuffs as disparate as Belgian sour beer and Korean kimchi. But what is it that makes sourness such an enticing, complex element of the eating experience? And what are the best ways to harness sour flavours in your own kitchen? Sour offers a series of invitations to the modern cook, to learn the life-enhancing skills behind the everyday transformations that hold the key to this most enduring taste. Award-winning food writer Mark Diacono sets out to do the

virtues of kombucha and fermenting for their digestive health. By grappling with gooseberries and turning his hand to sourdough, experimenting with ultra-cool shrub cocktails, and making his own yoghurt, kefir and pickles, Mark tells the story of what makes things sour, and offers recipes that maximise the transformative power of this amazing taste. From sumac-roasted duck and kombucha mayonnaise to roasted plums with labneh and cherry sour cream clafoutis, it is time to get on. At long last, the companion cookbook to the hit YouTube cooking show—including recipes for 120 simple, delicious Italian-American classics. When Laura Vitale moved from Naples to the United States at age twelve, she cured her homesickness by cooking up endless pots of her nonna's sauce. She went on to work in her father's pizzeria, but when his restaurant suddenly closed, she knew she had to find her way back into the kitchen. Together with her husband, she launched her enthusiasm, charm, and irresistible recipes have won her millions of fans. In her debut cookbook, Laura focuses on simple recipes that anyone can achieve—whether they have just a little time to spend in the kitchen or want to create an impressive feast. Here are 110 all-new recipes for quick-fix suppers, such as Tortellini with Pink Parmesan Sauce and One-Pan Chicken with Potatoes, Wine, and Olives; leisurely entrées, including Spinach and Artichoke-Stuffed Shells and Pot Roast

No-Bake Nutella Cheesecake. Laura tests her recipes dozens of times to perfect them so the results are always spectacular. With clear instructions and more than 100 color photographs, Laura in the Kitchen is the perfect guide for anyone looking to get comfortable at the stove and have fun cooking.

Demystifying Thai Cuisine with Authentic Recipes to Make at Home

Future Prospects for Food and Feed Security

Thai in 7

Pleasures of the Vietnamese Table

Night + Market

Sour

The Cookbook

100 delicious recipes using wholesome grains, inspired by Nordic cooking and the Danish ethos of hygge. Discover the ultimate in cosy cooking! With 100 recipes that use wholesome grains from oats to amaranth this delicious cookbook spans classic breakfast porridges, through lunchtime salad bowls to nourishing dinners.Taking inspiration from Nordic cooking and the Danish ethos of hygge, Alex creates delicious, simple dishes which are both satisfying and healthy. 'Alex is one of the most creative, talented cooks I've met; she transforms simple grains into works of art. Absolutely delicious.' Ella Mills, Deliciously Ella
Ramen, gyozza, fried chicken, udon, pork belly buns, and other boldly flavored, stick-to-your ribs dishes comprise Southern Japanese soul food. The antidote to typical refined restaurant fare, this hearty comfort food has become popular in the US as street food and in ramen bars. In a unique package that includes a cool exposed binding, Nanban brings home cooks the best of these crave-inducing treats. From pungent kimchi to three types of Japanese fried chicken, and with a primer on Japanese ingredients and substitutions, Nanban is the perfect cookbook for any lover of Asian food.

'Serves some of the most tastebud-smashing Thai food that north London has seen in years. Possibly ever.'
Time Out on Sebby Holmes's restaurant Farang Thai recipes can often feature a long and off-putting list of ingredients, so it becomes a cuisine we treat ourselves to in a restaurant or as a takeaway rather than cook at home. In Thai in 7, acclaimed chef Sebby Holmes shows how with just 7 ingredients or fewer you can make deliciously fragrant and fiery Thai dishes any night of the week. From Prawn Pad Thai to King Oyster Mushroom Curry and Crispy Tofu with Coconut Cream & Thai Basil, Sebby's innovative, easy recipes retain the punchy flavours of Thai food using ingredients that can be found in any supermarket. With an enticing mix of fast, fresh and nourishing dishes, Thai in 7 celebrates the variety of Thai food with curries, stir-fries, pickles and desserts that are certain to make your taste buds tingle.

A guide to bold, authentic Thai cooking from Andy Ricker, the chef and owner of the wildly popular and widely lauded Pok Pok restaurants. After decades spent traveling throughout Thailand, Andy Ricker wanted to bring the country's famed street food stateside. In 2005 he opened Pok Pok, so named for the sound a pestle makes when it strikes a clay mortar, in an old shack in a residential neighborhood of Portland, Oregon. Ricker's traditional take on Thai food soon drew the notice of the New York Times and Gourmet magazine, establishing him as a culinary star. Now, with his first cookbook, Ricker tackles head-on the myths that keep people from making Thai food at home: that it's too spicy for the American palate or too difficult to source ingredients. Ricker shares more than fifty of the most popular recipes from Thailand and his Pok Pok restaurants—ranging from Khao Soi Kai (Northern Thai curry noodle soup with chicken) to Som Tam Thai (Central Thai–style papaya salad) to Pok Pok's now-classic (and obsessed-over) Fish-Sauce Wings. But Pok Pok is more than just a collection of favorite recipes: it is also a master course in Thai cooking from one of the most passionate and knowledgeable authorities on the subject. Clearly written, impeccably tested recipes teach you how to source ingredients; master fundamental Thai cooking techniques and skills; understand flavor profiles that are unique to Southeast Asian cuisine; and combine various dishes to create show-stopping, well-balanced meals for family and friends. Filled with thoughtful, colorful essays about Ricker's travels and experiences, Pok Pok is not only a definitive resource for home cooks, but also a celebration of the rich history, vibrant culture, and unparalleled deliciousness of Thai food.

Delicious Thai Food to Facilitate Drinking and Fun-Having Amongst Friends A Cookbook

Pok Pok

A Fresh Approach to Thai Cooking

Thai Cookery Secrets

Classic Recipes from the Thai Home Kitchen [A Cookbook]

Thai Street Food

Recreate Over 100 Classic Thai Takeaway and Restaurant Dishes at Home

'Fresh and authentic food with big, bold flavours that make you want to come back for more.' Henry Dimbleby, founder of Leon Sebby Holmes's adventurous approach has made his London pop-ups a huge success. In Cook Thai, he features the dishes that have seen crowds queuing round the block, perfectly adapted to suit the home cook. For Sebby, Thai food is not a special occasion cuisine, it's a delicious, varied and exciting style of food that can be eaten every day. His recipes use ingredients that can be easily be found in supermarkets, and include essential pastes, dips and pickles that can then be used as a starting point to explore this fragrant cuisine, as well as small bites such as Tiger Prawn and Sweet Potato Fritters, stir-fries such as Sticky Pork Belly with Salted Roast Pumpkin and impressive sharing dishes such as Grilled Whole Seabass with Coconut Chilli Jam. A genuinely modern cookery book providing a refreshing, eclectic mix of southeast Asian dishes.

The Curry Guy aka Dan Toombs is back, and this time he is taking on Thai takeaway and restaurant favourites. Dan has spent over two decades working with chefs and eateries to research and create recipes that taste just like the takeaway. Thai cuisine is known for its light dishes that are packed with diverse flavours and textures, and which make the most of a fine balance of sour, sweet and salt. In The Curry Guy Thai, Dan offers up his own versions of those much-loved dishes, including beef massaman curry, red duck curry, pad Thai, fishcakes and summer rolls. With over over 100 recipes, beautiful colour photography throughout, plus store cupboard tips and advice, you'll learn how to create your own classic dishes at home.

Wilson invites you to experience the delicious foods of her heritage. She melds the down-home country cooking of her Southern roots with the urban cultural influences of New York City. Also included is a treasure trove of delightful stories and wisdom from the heart of her bustling kitchen.

If you love to eat Thai food, but don't know how to cook it, Kris Yenbamroong wants to solve your problems. His brash style of spicy, sharp Thai party food is created, in part, by stripping down traditional recipes to writing maximum flavor out of minimum hassle. Whether it's a scorching hot crispy rice salad, lush coconut curries, or a wok-seared pad Thai, it's all about demystifying the universe of Thai flavors to make them work in your life. Kris is the chef of Night + Market, and this cookbook is the story of his journey from the Thai-American restaurant classics he grew eating at in his family's restaurant, to the rural cooking of Northern Thailand he fell for traveling the countryside. But it's also a story about how he came to question what authenticity really means, and how his passion for grilled meats, fried chicken, tacos, sushi, wine and good living morphed into an L.A. Thai restaurant with a style all its own.

100 Recipes from My Heart to Your Kitchen

Hawksworth

Bangkok Thai: The Busaba Cookbook

Recipes and Reminiscences from Vietnam's Best Market Kitchens, Street Cafes, and Home Cooks

26 Grains

Maenam

An All-American Road Trip . . . with Recipes!

Join David Thompson on a whirlwind tour of the curry shops and stir-fry stalls of Thailand - afloat on the canals of Bangkok, on the streets and in the markets - then try your hand at cooking the fast, fresh and irresistible food that sustains a nation.

JAMES BEARD AWARD FINALIST 'Welcome to a beautiful, deep dive into the cuisine and culture of northern Thailand with a documentarian's approach, a photographer's eye, and a cook's appetite. Known for its herbal flavors, rustic dishes, fiery dips, and comforting noodles, the food of northern Thailand is both ancient and ever evolving. Travel province by province, village by village, and home by home to meet chefs, vendors, professors, and home cooks as they share their recipes for Muslim-style khao soi, a mild coconut beef curry with boiled and crispy fried noodles, or spiced fish steamed in banana leaves to an almost custard-like texture, or the intense, numbingly spiced meat "salads" called laap. Featuring many recipes never before described in English and snapshots into the historic and cultural forces that have shaped this region's glorious cuisine, this journey may redefine what we think of when we think of Thai food.

The Palomar has won fans the world over for its elevated Middle Eastern cooking inspired by the colorful, flavorful cuisines of the region. From Beet Carpaccio with Burnt Goat Cheese and Date Syrup to Pork Belly Tajine with Ras el Hanout and Israeli couscous, these innovative dishes explore delicious ingredients like za'atar, labneh, pomegranate syrup, and tahini in everything from sharable mezze to dessert. Includes a cocktail section with a selection of stand-out concoctions such as Lion's Milk and the Drunken Botanist.

Brimming over with photographs, a new way to explore this acclaimed restaurant and its unique take on the vibrant foods of the Middle East. In Everyday Thai Cooking, Katie Chin—a chef hailed as the 'Asian Rachel Ray' by her many fans—shares her recipe secrets along with tips, tools, and techniques that enable you to easily bring delectable homemade Thai dishes to your table! As the daughter of award-winning restaurateur Leeann Chin, Katie's heritage has been deeply rooted in the cultivation of fine Thai cuisine. Katie has since taken the culinary world by storm as a well-respected food writer, television personality, and now published author. Katie is a success among the cooking community, however, her true reward stems from her success at home. As her working mother of toddler twins, Katie realized a need for simple, easy and delicious Thai recipes that call for accessible ingredients and Everyday Thai Cooking delivers just that. This Thai cookbook offers basic recipes for staple dishes that include both homemade and store-bought options. From appetizers to desserts, each step-by-step recipe lists preparation times (most within thirty minutes) and alternates for less accessible ingredients. Illustrated with mouthwatering color photographs, Everyday Thai Cooking features more than 100 simple recipes for delicious Thai food. Favorite Thai recipes include: Crunchy Siam Spring Rolls Tom Yum Goong Crispy Mango Chicken Shaking Beef Fragrant Coconut Fish in Banana Leaves Mee Krob

Kin

Quick and Easy Family Style Recipes

Thai Food

Modern Israeli Cuisine

Rosa's Thai Cafe

The first ever cookbook from the much-loved Indian restaurant

Recipes and stories from my Thai home

Tells how to prepare and garnish appetizers, noodle and rice dishes, soups and salads, meat and seafood dishes, and desserts from Thailand

Damm, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Time Out Finding strictly vegetarian food in Thailand can be tricky, where fish sauce is the king of the kitchen. In the follow-up to her debut, Rosa's Thai Café: The Cookbook, Saiphin Moore embraces this challenge, creating over 100 delicious and simple recipes for Thai-loving vegans and vegetarians. Featuring authentic dishes such as Tom yum noodle soup, Congee with shiitake mushrooms, Stir-fried aubergine with roasted chilli paste and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.

Rosa's Thai Cafe. Born in the East. Raised in the East End. In keeping with its contemporary twist on authentic Thai cuisine (sometimes based on western ingredients), Rosa's Thai Cafe celebrates traditional Thai cooking techniques and features over 100 recipes, including dishes from the menu at Rosa's as well as family favourites and regional dishes from founder Saiphin Moore's regular trips back home. Recipes range from the aromatic Beef Massaman Curry to the Soft Shell Crab Salad, Larb Spring Rolls, homemade Sriracha Sauce and Mangoes with Sticky Rice.

Food Network star Guy Fieri takes you on a tour of America's most colorful diners, drive-ins, and dives in this tie-in to his enormously popular television show, complete with recipes, photos, and memorabilia. Packed with Guy's iconic personality, Diners, Drive-ins and Dives follows his hot-rod trips around the county, mapping out the best places most of us have never heard of. From digging in at legendary burger joint the Squeeze Inn in Sacramento, California, baking Peanut Pie from Virginia Diner in Wakefield, Virginia, or kicking back with Pete's "Rabbed and Almost Fried" Turkey Sandwich with Panini Pete's in Fairhope, Alabama, Guy showcases the amazing personalities, fascinating stories, and outrageously good food offered by these American treasures.

Food and Stories from the Streets, Homes, and Roadside Restaurants of Thailand [A Cookbook]

Laura in the Kitchen

Nanban

Edible Insects

Rosa's Thai Café

Delicious Thai recipes in 7 ingredients or fewer

Black, White, and The Grey

Thai takeover meets authentic, regional flavors in this collection of 100 recipes for easy, economical, and accessible Thai classics—from the rising star behind the blog She Simmers. Who can say no to a delicious plate of Pad Thai with Shrimp; a fresh, tangy Green Papaya Salad; golden Fried Spring Rolls; or a rich, savory Pork Toast with Cucumber Relish? Thai food is not only one of the most vibrant, wonderfully varied cuisines in the world, it also happens to be one of the tastiest, and a favorite among American eaters. The good news is, with the right ingredients and a few basic tools and techniques, authentic Thai food is easily within reach of home cooks. Take it from Leela Punyaratabandhu, a Bangkok native and author of the popular Thai cooking blog She Simmers. In her much-anticipated debut cookbook, Leela shares her favorite recipes for classic Thai fare, including beloved family recipes, popular street food specialties, and iconic dishes from Thai restaurant menus around the world. All of Leela's recipes have been tested and tweaked to ensure that even the busiest cook can prepare them at home. With chapters on key ingredients and tools, base recipes, one-plate meals, classic rice accompaniments, and even Thai sweets, Simple Thai Food is a complete primer for anyone who wants to give Thai cooking a try. By the end of the book, you'll be whipping up tom yam soup and duck red curry that will put your local takeover joint to shame. But perhaps more importantly, you'll discover an exciting new world of Thai flavors and dishes—including Stir-Fried Chicken with Chile Jam, Leaf-Wrapped Salad Bites, and Crispy Wings with Three-Flavored Sauce—that will open your eyes to all the wonderful possibilities that real Thai cooking has to offer.

A story about the trials and triumphs of a Black chef from Queens, New York, and a White media entrepreneur from Staten Island who built a relationship and a restaurant in the Deep South, hoping to bridge biases and get people talking about race, gender, class, and culture. "Black, White, and The Grey blew me away."—David Chang in this dual memoir, Mashama Bailey and John O. Morisano take turns telling how they went from tentative business partners to dear friends while turning a dilapidated formerly segregated Greyhound bus station into The Grey, now one of the most celebrated restaurants in the country. Recounting the trying process of building their restaurant business, they examine their most painful and joyous times, revealing how they came to understand their differences, recognize their biases, and continuously challenge themselves and each other to be better. Through it all, Bailey and Morisano display the uncommon vulnerability, humor, and humanity that anchor their relationship, showing how two citizens commit to playing their own small part in advancing equality against a backdrop of racism.

A inspiring journey northern Thailand and 120 authentic recipes with stunning local photography. Nuiit Regular offers the unique flavours of northern Thai food in a stunning collection of authentic recipes, essays, and location photography. Inspired by the ingredients and aromas of growing up in northern Thailand, Nuiit learned to cook in her mother's kitchen. Cooking food with ingredients from the market or family garden, this cookbook is a reflection of Nuiit's life in Thailand and her passion for cooking and sharing Thai cuisine with others. Kiin, which means "eat" in Thai, transports readers to northern Thailand on a journey to discover the ingredients, markets, and culture that inform all of the recipes. A Thai meal rarely has just one dish—and you will have plenty of recipes to cook and share in the traditional Thai style—a tableful of brightly coloured dishes that the whole family can pass around and enjoy. The recipes, including Steamed Chicken Dumplings, Vegetarian Golden Bags, Spicy and Sour Soup with Shrimp and Tom Yum Paste, Northern Beef Curry, Young Green Jackfruit Curry, Rice Vermicelli Noodles with Barbecue Pork, Five Spice Chicken with Egg, Papaya Salad, and Mango Sticky Rice, are a glimpse into the wonders of northern Thai food.

Discover how to create delicious Thai dishes using easily available ingredients and with surprisingly little effort. Kris Dillon explains the basic principles of Thai cooking - fresh, flavoursome ingredients, correctly combined and quickly cooked - so that you can achieve the wonderful flavours Thai cooking is famous for. Many Thai restaurants in the Western world barely capture the true essence of Thai food but Kris shows how you can match the best Thai food from Thailand. Recipes include perfect pad thai, easy stir fries, aromatic soups, Thai tempura, quick vegetarian side dishes like steamed bok choy and garlicky broccolini, and a large variety of curries including the classic Thai green curry.

The Little Viet Kitchen

Cook Thai

The Palomar Cookbook

Over 100 authentic and delicious Vietnamese recipes

Dishoom

Rosa's Thai Cafe: The Vegetarian Cookbook

Hot Thai Kitchen

Edible insects have always been a part of human diets, but in some societies there remains a degree of disdain and disgust for their consumption. Insects offer a significant opportunity to merge traditional knowledge and modern science to improve human food security worldwide. This publication describes the contribution of insects to food security and examines future prospects for raising insects at a commercial scale to improve food and feed production, diversify diets, and support livelihoods in both developing and developed countries. Edible insects are a promising alternative to the conventional production of meat, either for direct human consumption or for indirect use as feedstock. This publication will boost awareness of the many valuable roles that insects play in sustaining nature and human life, and it will stimulate debate on the expansion of the use of insects as food and feed.

'Damm, Saiphin can cook - the perfect ambassador for this glorious food and country' - Tom Parker Bowles 'One of London's coolest female chefs' - Timeout Finding strictly vegetarian food in Thailand can be tricky, where fish sauce is the king of the kitchen. This brilliant book adds a wealth of exciting new recipes to your vegetarian repertoire. Featuring authentic dishes such as Tom yum mixed mushrooms, Panang curry with tolu, stir fried aubergine with soybean sauce and Butternut red curry, this brilliant sequel adds an exciting new strand to Rosa's repertoire.

"As a child we had nothing and the value of every meal, therefore, was so important to us – this has shaped my love and perspective on food." Born in a small village in the south of Vietnam, Thuý was surrounded by food and she grew up amidst livestock and fresh produce, with a wonderful variety of fruits, morning markets with freshly picked vegetables and the smells of traditional street food. It's these memories that are the foundation of her food philosophy and culinary creations, and her landmark London restaurant, The Little Viet Kitchen, brings this true taste of Vietnamese cuisine to Islington. It is here that Thuý, along with her husband Dave, has created a dining experience combining the best of restaurateur precision and flair with the comforts of the home kitchen. Embracing all elements of Vietnamese cuisine, Thuý's food enhances and showcases the natural textures and flavours of the organic ingredients she uses. Having moved to the UK aged seven, Thuý has a distinctive approach to Vietnamese cooking in the West, with an authentic core knowledge of Vietnamese cuisine and a deft understanding of the London restaurant and foodie scene, all of which is brought to life in these pages. Offering a fresh approach and insight into how to make classic dishes and Vietnamese family favourites, it is Thuý's expertise and memories that are the heart of each and every recipe. This book delves into Thuý's journey from Vietnam to England, celebrating her love of Vietnamese cooking, culture and way of life and tantalizing the reader's tastebuds alongside their imaginations, turning everyone's kitchen into a Little Viet Kitchen. Beautiful photography by the brilliant David Lotus accompanies each recipe, all styled by Thuý herself.

Kay Plunkett-Hogge is an acclaimed food and drinks writer and the author of Aperitivo: Drinks and Snacks For The Dolce Vita, Adventures Of A Terribly Greedy Girl, A Sherry And A Little Plate Of Tapas, Heat: Cooking With Chilies

Melba's American Comfort

The Food of Northern Thailand

Diners, Drive-ins and Dives

Real Vegetarian Thai

Simple Thai Food

Japanese Soul Food: A Cookbook

Favorite Italian-American Recipes Made Easy: A Cookbook

Busaba is modern Bangkok dining. Having opened its first restaurant on London's Wardour Street in 1999, the chain now has 13 restaurants across the capital and its suburbs, with a number of locations winning consumer and trade awards. Bangkok Thai: The Busaba Cookbook takes everything the restaurants' legions of fans love about Thai cookery and makes it available to the amateur chef. The book offers 100 recipes ranging from salads and soups to stir-fries, wok noodles, curries and chargrills, as well as Asian-inspired cocktails and desserts. And it's all achievable without having to locate specialist food shops; the book has been developed specifically with home cooks in mind, and along with easy to obtain ingredients offers shortcuts and hacks to help recreate the tastes of South-East Asia with as little fuss and as much enjoyment as possible.

In this eagerly awaited new book, Neil Perry share

Feel Thai has gone vegetarian! Everyone loves Thai food, but it's not easy to find truly meatless dishes. Thai cooking expert Nancie McDermott has developed inventive variations on traditional recipes, providing health-conscious cooks with a repertoire of meatless dishes that captures the vibrant spirit of Thailand. A helpful glossary introduces readers to the seemingly mysterious yet widely available ingredients and equipment used in Thai cooking and offers tips for finding or substituting them. With an emphasis on the classic techniques, ingredients, and flavors of Thai cuisine, this groundbreaking cookbook provides one hundred delicious recipes for everyday meals and special occasions.

Perfect for beginner cooks or Thai food enthusiasts alike, this book is an ideal guide to this delicious and exotic cuisine. Showcasing the ingredients and techniques used in Thai cookery, this book take you, step by step, through the processes involved in creating tempting, genuine Thai dishes. Part 1 introduces you to the world of Thai cooking, explaining ingredients, equipment and cooking methods, and basics such as stocks, pates, rice and noodles. Part 2 gives you delicious recipes for snacks and appetizers; soups; salads and vegetables; curries; stir-fries; fried dishes; steams, bakes and barbecues; and desserts. Try Prawn Satay, Pumpkin and Coconut Cream Soup, Thai Beef Salad, Thai Mussaman Curry, Stir-Fry Scallops with Chilli and Basil Leaves or Coconut Milk Ice Cream. Part 3 shows you how to put the recipes together to create stunning meals, whether you want a filling bowl of noodles on a weekday evening or a sumptuous weekend feast for friends or family. With twelve menu plans, giving clear instructions and invaluable tips on preparation and timing, the Easy Thai Cookbook enables even the novice cook to prepare the perfect meal for any occasion.

Everyday Thai Cooking

Postharvest Management of Fruit and Vegetables in the Asia-Pacific Region

Easy Thai Cookbook

Taverna

Recipes and Stories from Northern Thailand

How to cook delicious curries and pad thai

The Step-by-step Guide to Deliciously Easy Thai Food at Home

SILVER WINNER 2021 - Taste Canada Awards - General Cookbooks From acclaimed and multi award-winning Chef David Hawksworth comes a stunning collection of the exquisite recipes that brought him to the top of Canada's culinary world. As a leader in contemporary Canadian cuisine, Chef Hawksworth's restaurants, Hawksworth and Nightingale, have been fixtures of Vancouver's dining scene for the past 10 years, aweing diners with the intricate, beautiful and refined dishes that have become synonymous with his name. In this book, he shares for the first time the artfully developed recipes that have brought him unparalleled success over the years, and challenges readers to recreate these dishes for an unforgettable dining experience. Hawksworth is a celebration of Chef Hawksworth's career to date, with recipes ranging from his time training in London with Michelin-starred chefs, to Ouset, the first restaurant where he served as head chef, to opening his own fine dining restaurant. The book's simpler and more casual recipes reflect the family-style dishes served at Nightingale and the casual fare of Bel Café (a downtown lunchtime go-to destination). The recipes included require varying levels of skill and time commitments, from weekday meals like Crispy Buttermilk Fried Chicken & Pickled Ramps Ranch to show-stopping feats of culinary skill like Wagyu Beef Carpaccio with Piquillo Pepper, Parsley, and Beef Tendon. Casual foodies and adventurous cooks alike will find new culinary pleasures with Chef Hawksworth as their guide.

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.

Good Food

The Magical Element That Will Transform Your Cooking