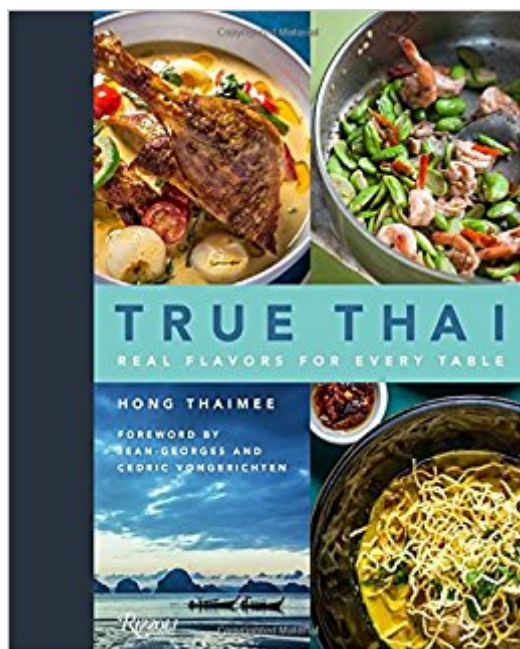


The book was found

True Thai: Real Flavors For Every Table



Synopsis

Accessible and authentic, chef Hong Thaimée's first book shows readers how to bring the flavors of Thai comfort food home, sharing her favorite family dishes, classic Thai recipes, and Thai-American inspirations from her award-winning restaurant in New York City. Thai is one of the world's most popular cuisines, and chef Hong Thaimée serves the best Thai food in New York City, says *The Village Voice*. Now, in her first cookbook, she guides readers through the techniques and traditions of Thai comfort food, with family recipes and new takes on famous Thai dishes, including perfect Pad Thai, the Ultimate Green Curry, an Issan-style shabu-shabu party, and more. Hong provides a glossary of traditional Thai ingredients and staple condiments, illuminating a world of overlapping flavors both new and familiar. Armchair travelers and globe-trotting gourmands will thrill at the stunning photographs from the fields, beaches, markets, and streets of Thailand, while easy-to-follow recipes and helpful tips make this a perfect introduction to authentic, modern Thai cooking for adventurous beginners and more experienced cooks alike. Full of street-food snacks, fresh salads, vibrant stir-fries, savory curries, elegant seafood and rustic grilled recipes, old-school Thai classics, the most popular Thai-American dishes from her menu, and both traditional and new desserts, *True Thai* presents the best of Thai cuisine and culture from an expert guide.

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Customer Reviews

"True Thai, with its thoughtful recipes and arresting photographs, brings the bright and enchanting

spirit of Thailand to life. It is a feast for the eyes and the imagination – a pleasure both to read and to cook from." -James Oseland, editor-in-chief of Rodale's Organic Life – and author of Cradle of Flavor – "I'm so happy to see a beautiful, imaginative Thai cookbook by a talented Thai-born chef and cook – it's about time! The location photos transport us to Thailand and the recipes are anchored in Hong Thaimée's knowledge of Thai home cooking and street food riches." -Naomi Duguid, author of Burma: Rivers of Flavor – "Hong Thaimée has become a voice for authentic, modern Thai cuisine and an influencer in the culinary industry. Without a doubt, I will soon be making one of her recipes." -Jean-Georges Vongerichten – "True Thai – is pulsating with flavor, color, and passion. The love to which this book is dedicated comes through on every page – a bold welcome to Hong Thaimée's table – TRUE THAT!" -Anita Lo, Annisa – "Hong Thaimée's True Thai – is the Thai cookbook we've been waiting for in the United States. Chef Thaimée was a passionate competitor against me on Iron Chef America, but my favorite thing about her book is the inspiration she gets from her family to bring tantalizing flavors to your table." -Bobby Flay, author of Brunch at Bobby's "Hong Thaimée brings humor to tales of her own childhood in Chiang Mai. As you turn the pages of her lush cookbook, you feel as though she's taking you along on a family vacation to Southern Thailand, Bangkok, and New York, and it's a privilege." -Cookbooks365.com "Who can resist a Thai cookbook that takes you beyond the familiar favorites at your corner restaurant, while still being more or less doable on a weeknight (especially if you live near a well-stocked Asian grocer)? I know I can't. Yes, you'll find pad Thai and yum nua in here. But mah mah instant noodles? With crab and Chinese broccoli? Candied salted chiles? Watermelon and Thai basil fruit shake? Hong Thaimée, chef at Ngam in New York, doesn't hesitate to go there, either." -NPR BOOKS "The recipes are very well written and ever enticing." -THE HUFFINGTON POST – "True Thai – is one of the best Thai cookbooks on the market. . . True Thai – is particularly flavorful and healthy. Once you try it, it will become part of your culinary experience." – THE WASHINGTON BOOK REVIEW –

Hong Thaimée, originally from Chiang Mai, Thailand, is chef and owner of Ngam, voted 2014's number-one Thai restaurant by The Village Voice. Cedric and Jean-Georges Vongerichten are father-and-son chefs most often credited for turning Asian fusion into haute cuisine with their global network of celebrated restaurants.

A beautiful cookbook which recreates the passion and honesty of simple family/comfort Thai that Ngam NYC (Chef Hong's Restaurant) is known for and what has made her restaurant the best Thai

in New York City (according to Village Voice) which is no mean feat. Chef Hong came up to Vancouver last year to teach some cooking courses and we were all amazed by the love and passion she puts into the food she cares so much for. True Thai is an extension of that love and we are looking forward to trying all the recipes in due course. You will not be disappointed by this opportunity to recreate simple family style Thai comfort food in the privacy of your home. Good luck and enjoy!

This is simply a great book. The way the chapters are put together, the help with terms and pantry items one needs is really a plus. The whole work is informative and beautiful.

Excellent cookbook. I have several Thai cookbooks that I use and this is one of the best. Each of the recipes I have tried has turned out quite good. Very pleased with my purchase.

This is a BEAUTIFUL cookbook! The images are breathtaking and I feel like I really get to know Chef Hong through the stories she weaves throughout the book. The food is wonderful too. Highly recommended.

The recipes in True Thai can be appreciated and successfully implemented by anyone, whether you're totally inexperienced in the kitchen or you're a professional chef. The recipes are explained thoroughly but simply enough that a novice could make them, and they are completely unique so that even someone who's attempted everything in the kitchen would be excited to try them. I like to cook but am intimidated pretty easily, and I almost passed up this book for fear of complicated recipes with obscure ingredients. Thankfully I didn't because the ingredients for the recipes I tried were definitely accessible in my local grocery, and the four dishes I made so far came out amazing, thanks to the explicit but easy to follow directions from author/chef Hong Thaimée. The book is replete with interesting information, including a glossary of ingredients and the most beautiful pictures that aid to tell the story of the dishes and the adventures of Chef Thaimée in her native Thailand. Right now the book sits not in my kitchen but on my coffee table-I had some friends over recently and it made for an interesting conversation piece, they loved flipping through it. Another exciting feature of the book is there is a section devoted to delicious cocktails and drink infusions. To be honest I've tried more of the cocktail recipes than the food recipes, only because I am "testing" them as I always serve a nice cocktail at my upcoming Thanksgiving party. While this process is so much fun it's difficult to choose one because the drinks I've tried are beyond amazing,

and I am definitely going to incorporate one at my Thanksgiving feast. All in all I would absolutely recommend this book to anyone who loves Thai food, loves to cook, or just likes beautiful pictures and interesting anecdotes. Enjoy!

I see all these five star reviews and I think, "What right do you have to review a cookbook without cooking from it?" If you think the same, fret not, I'm here. I'm not a novice to Thai cooking, as I've cooked approximately 70% of the recipes in Pok Pok and 50% of the recipes in Leela's Simple Thai Food. I've also been to Thailand for a few weeks last year so I know more or less how things should taste. This book arrived a few days ago and I had the ingredients for the Ook Gai so I thought why not give that a spin. It turned out HORRIBLY WRONG. it was very soupy with the 4 cups (1 quarter) of chicken broth, and not salty enough, and definitely not creamy like the pictures stated. I followed the recipe's suggested 20 minute+10 minute cooking time and the amount of liquid in the pot was way too much. I left the stove on to simmer for an hour more to see if the sauce reduced but it's still too watery and definitely not creamy like the picture looks. I'll try more recipes and edit my review, but so far not so good. Edit 1: Cooked the coconut rice with mango today. When I read the recipe I found it weird that she would use jasmine essence instead of pandan, but whatever floats her boat as long as it taste good. Well, after cooking, I can say that it cannot be described with the adjective "good", as the 1tsp of jasmine essence really messed things up. The whole pot of rice was very very very jasminey, and it was quite nasty. Had to throw out the whole pot, and in the future I'll stick with Leela's recipe if I want a sweeter version and the Pok Pok one if I want a slightly salty version. I'm gonna cook the Green curry in a few days and see how that goes, but I'm very skeptical. Edit 2: Made the green curry today. Can't say it's the best green curry I've made, but it's edible. Be sure to only use 2 tablespoons of fish sauce and 2 tablespoons of palm sugar as opposed to the 3 called for in the book. 3 would be waaay too much for just 1 can of coconut milk. Also I find the 8 minute simmering time for a curry is WAY too short. I've tasted it at 8 minutes then at 1 hour and the 1 hour tastes much more flavorful.

True Thai offers amazing recipes for authentic Thai dishes while taking you on a beautiful tour of Thailand right from your kitchen. Chef Hong has offered all the Thai favorites that I came to love during my years living in Thailand. Thank you for taking me home to Thailand through the beautiful photography and giving me the recipes to bring all that wonderful Thai food into my own kitchen. Well done, Chef Hong!

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