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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

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Customer Reviews

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.

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