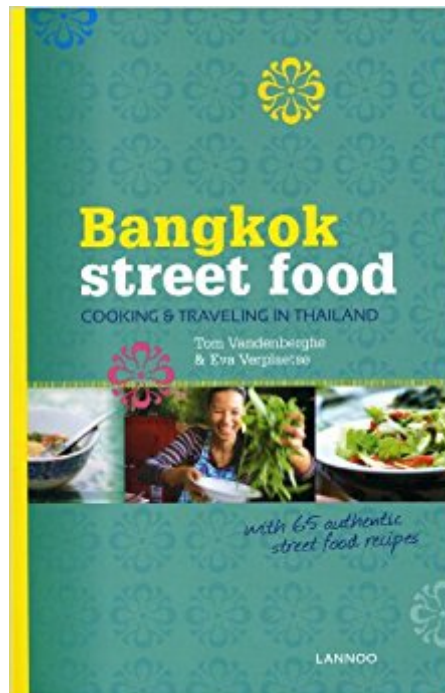




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Bangkok Street Food: Cooking & Traveling In Thailand



Synopsis

The definitive guide to cooking and traveling in Thailand, featuring full of tips on local customs and eating habits.

Book Information

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Customer Reviews

Bangkok Street Food is the kind of book that can easily go from kitchen to backpack, with simple but fiercely authentic recipes and the sort of travel guidance that can only come from really passionate eaters.- SeriousEats.com...really quite lavishly photographedâ “and packed full of recipesâ |

--<http://leitesculinaria.com/81453/recipes-thai-grilled-pork.html>

Tom Vandenberghe is a fervent traveller, he visited Thailand several times and even lived there for a while. He is an expert in Thai food and regularly organises workshops. Luk Thys is a photographer, who has already illustrated several cookery books for Lannoo. Els Goethals is a food stylist.

Having just returned from living for 4 months in Bangkok, and being a picky connoisseur of Thai cookbooks, this book comes closest to capturing the breath and flavors of Thai street food from the central region. The recipes call out authentic ingredients, rather than Westernized version, so I advise to make use of Asian markets to find the correct ingredients when possible. It makes a big difference in flavor authenticity, if that is your goal. However, just flipping through the photos to remember my experiences in this richly layered city, is also highly enjoyable.

The recipes were fun and really good to work with.

awesome book, has many of the foods I ate in Thailand in it.

buy this book for yourself and your friends you will not regret it. the street food is where it's at in bangkok and now you can bring that into your own kitchen!

What you might consider to be realistic Thai food - food that you can find on the streets when visiting Thailand - can be significantly different than the "Thai Food" you get at home from a local restaurant or supermarket. Similar, perhaps but maybe not really the same. It is always depressing to see tourists neglecting local dishes when they are visiting from what clearly is a country with a totally different food culture, such as Americans visiting China or English people visiting India. It is natural to seek solace in what you know, but sadly too many will stick to the known chain takeaway foods, a culturally-sterile international style from many Westernised tourist hotels or maybe, if they are daring, what looks nearest to what they might have had at home. This book is a different beast. It is both a guide to authentic food that you can find in Thailand (but not **WHERE** to find it) and it gives you a means to replicate the self-same food at home, whether before or after a holiday (or even during, if you are "self catering"). A deceptively small, firm little book this really does pack in the information without it feeling a burden or hassle to read. Everything is intertwined together. Introductory text and recipes, cultural sensitivities and social commentary, recipes and further exploration. If you don't have this book in front of you it could sound bewildering, a sort of neurotic book, but it isn't. It is quite a refreshing change to see a book organised in this manner as (the reviewer feels anyway) one is more likely to read and digest its contents. By means of an example, if the section on grilled food is considered. Flanked by a hunger-inducing full colour image (and there are many of these, both small and large throughout) the section gives you the name both in English and Thai (written and phonetic). A great introduction to what grilled Thai food is, types of grilled foods, how grilled food can appear in a street environment and then a link to the various recipes as they appear later in the book. At various junctures, no doubt planned yet appearing with a casual ease to suggest they just turned up, are various stories or anecdotes from the author that do not feel like padding. *Au contraire!* One great thing about this book is that the author acknowledges that unfamiliar dishes and a language barrier may stop even the more determined from trying and experiencing authentic food in the various streets and markets. However the author seeks to show ways of identifying the

food, deciding if it is for you and then transacting business. This is not, however, a language guide per se with its "I would like three sausages, two apples and a small carton of orange juice please"-style that many tourist language guides teach. More subtle. More practical. No more Russian roulette wondering exactly what you have ordered either when it turns up! However there is a one page crib sheet for a few social language phrases should you so desire, and a small attempt can be positively received and appreciated at the same time. This book does seem to break many "accepted norms" for a book of this genre, which in this case is no bad thing as it just feels like it works. The informal "formality of style", photography, mixed subject matters tied into a larger theme and the author's own style, tend to mark this book out for serious attention and consideration. We might even go as far as to suggest that you give this book some consideration even if you never plan to visit Thailand as you will still have amassed a great basic culinary and social education and have a lot of great recipes to attempt. Just remember that street food has that added "positive something" that you can never replicate at home. Oh if you could...Dear Publisher. We want to see similar books in the same style for other countries. Now, how many countries are there again...?

I have lived in Bangkok for a number of years and have never come across a Book about everyday Thai cuisine more extensive than Bangkok Street Food. This is not just a book of recipes it is a journey through Bangkok street food culture- a tour-de-force of culinary delights. The author, Tom obviously has a very strong passion for Thailand and it's cuisine which comes through in this remarkable book. With over sixty well researched recipes illustrated with professionally taken photos of Bangkok and it's unique street food culture- Bangkok Street Food is much more than a book just about cooking. It is a document of Bangkok life itself which in it's best takes place on the streets and at street food stalls, small restaurants and markets. With a map of Bangkok indicating where to find the author's favourite places to dine on street food stalls, the visitor can explore Bangkok's back streets and find eateries off the beaten track which have been famous for locals for sometimes generations. Accompanying the recipes and photographs is a narrative of Tom's experiences eating his way around Bangkok from morning until night so detailed the reader can almost smell the fried chillies and prawns in the expertly taken photographs. Bangkok Street Food is a must buy for anyone visiting Thailand or with an interest in Thailand and it's world famous cuisine...,

This book is a real must have for anyone travelling to Bangkok and Thailand or anyone looking for authentic Thai street food recipes! You can almost smell the wonderful aromas of Thai cuisine while flicking through the pages and can't help but get hungry looking at the mouth-watering pictures of

aromatic noodle soups, colourful salads, exotic stir-fries and sweet desserts :-))I have used this book myself when in Bangkok and it has led me to discover some true culinary gems! So it's not only a great cookbook, but also a great travel companion for every food lover exploring Bangkok and Thailand!!

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