



# The Principles of Thai Cookery

By Chef McDang

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## The Principles of Thai Cookery By Chef McDang

The Principles of Thai Cookery by Chef McDang is a beautifully presented encyclopedia of Thai cuisine. Informative, instructional and inspiring, McDang's warm narrative takes the reader on an extensive journey through the history, culture and style of Thai food that starts with background on eating habits, regional differences and foreign influences. Following on are 57 recipes that cover the essentials of Thai cuisine: boiling, grilling, salads, dips, stir-frying, deep-frying, steaming, curries and desserts. Useful tips and references explain cooking methods and sensational photography brings the vibrant colors and textures of Thai food to life. A visual and culinary feast, 'The Principles of Thai Cookery' is essential reading for cooks, travelers and anyone who enjoys good food.

## Reviews

"The Billionaire Book Club: What the Rich Are Reading This Summer" - Wall Street Journal, 2010

"McDang is a fierce proponent of teaching cooking through science as opposed to the rote memorization of ingredients and procedure. His first English-language book, it focuses not on the formative years of his life in the palace but what he believes to be the formative principles of Thai cuisine." -CNNGo.com, 2010

"The book aims not only to educate people around the world about Thai food but also to deliver the pride of the Thai people in their cooking culture." -Bangkok Post, 2010

"Collections of old recipes based on extant written records have been presented as 'authentic.' While there's nothing harmful in that, Chef McDang dismisses the methodology of such undertakings as misguided." -shesimmers.com, Leela Punyaratabundhu, 2010

"Chef McDang is a household name in Bangkok; he's the Thai equivalent of Britain's Gordon Ramsay (but far more courteous) or Australia's Neil Perry" -The Australian, Sian Powell, 2009

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