

THAI AT HOME



Contents

Foreword
Ingredients & techniques
Snacks & small dishes
Salads
Grills
Soups & curries
Wok, rice & stir fry
Sweets
Basics
Index

Thai hemma

Tove Nilsson
180x250, 160p

Thai food has become a second national cuisine in the Nordic countries. At the same time there is much more to discover than takeaway Pad Thai and Tom Ka Gai.

The food is characterised by aromatic fresh herbs, lemongrass, heat from chillies, sweet and salty casseroles, sticky rice and umami-rich flavours of fish sauce, dried prawns and oyster sauce. Dishes ripe for discovery by curious homecooking chefs and using ingredients which are now much easier to get hold of.

Thai at home consists of around 60 recipes of small dishes, salads, casseroles, wok, grills and some sweets. Larb, Thai dumplings, Kaffir Lime Lamb, Thai Chickpea Fritters are mixed with northern Thai curry and spicy Massaman Beef Curry. The recipes give instructions on how to use spicy pastas, herbs and spices, and is complemented with expert knowledge on the classic raw produce of Thai cuisine and basic techniques. Many recipes have vegetarian alternatives in which vegetables, tofu and eggs can replace the meat, fish and chicken.



About the author

Tove Nilsson is a chef and food writer. She has earlier written the highly praised and internationally successful books *Soda, lemonade & snacks*, *Eggs* and *Ramen*. She is a regular contributor on *TV4 Nyhetsmorgon* and *TV4 Köket*.



BENNET AGENCY

HEDINGSGATAN 13
115 33 STOCKHOLM
SWEDEN

MOBILE: +46 704 67 42 70
WWW.BENNETAGENCY.COM

