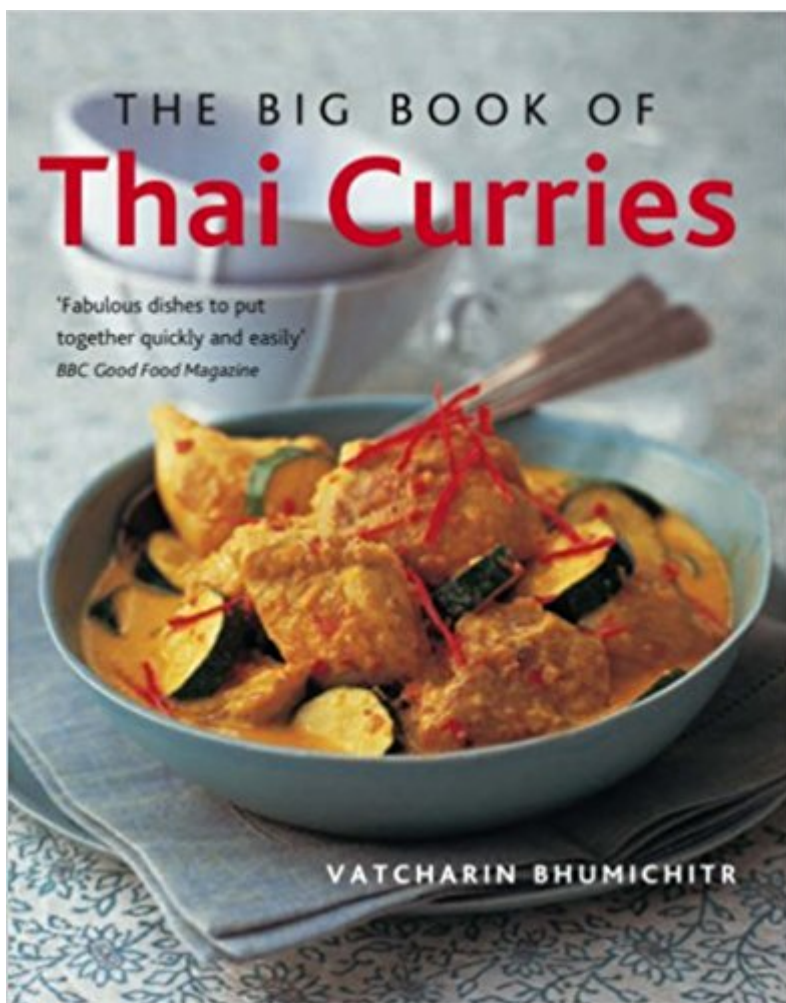




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The Big Book Of Thai Curries



Synopsis

The secret to a good Thai curry is a fresh curry paste, made with authentic, aromatic ingredients. Vatch talks you through the essentials of making a Thai curry and gives plenty of helpful tips on ingredients and techniques. He presents over 100 inviting and varied recipes, including Chicken and Lime Curry, Pork in Red Curry with Pumpkin, Massaman Lamb Curry and Squid Curry with Salted Eggs. There is a whole chapter on vegetable and fruit curries offering many exciting vegetarian options such as Papaya Curry and Green Curry with Young Coconut, as well as recipes for noodles, rice and accompaniments such as Southern Curry Noodles and Vegetable Fritters with Curry Paste.

Book Information

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Customer Reviews

Vatcharin Bhumichitr came to London in 1976, and since then has become our premier Thai restaurateur, chef and cookery author. He now splits his time between his new resort in Ko Samui, his restaurant in Miami and his catering business in London. Previous books include Vatch's Thai Street Food and Stylish Thai in Minutes.

Great book, both recipes and format. The pictures for almost everything is what really make this book shine. I'm not a fan of picture less cookbooks.

AAA+++

a wonderful cookbook

Love the spicy Thai curries

Marvelous book. My wife and I marked all the recipes we wanted to try and then made the curry we wanted to try most. Superb.

I have mixed feelings about this book. Firstly, every curry I have made from this particular book (and so far I have made many of them) has been excellent - with the exception of the Massaman lamb in my opinion, I am still on the hunt for a good Massaman paste recipe. Make the chicken Penang! The shrimp and coconut cakes with plum sauce are scrumptious, black pepper chicken curry, tamarind chicken, pork in red curry with pumpkin, stir fried spicy seafood all get an honorable mention. I have many, many more to try. I can't wait! But....my gripe and to me it was a HUGE one initially, is that in the preface, the author describes by name, appearance and size - 5 different Thai chiles (here chili/chile spelling is reproduced as written in the book) in descending order of heat. Some generally used fresh, others dried. However, I was hugely disappointed when I came to the curry paste recipes, to discover that the author did not mention by name the chili to be used. Instead, just listing "small fresh green chile" "large dried red chile" "small dried red chile" This seems to be very common in many Thai recipe books and I am sure that it all comes as second nature to those in the know. But for those, like me who are not so sure what chili to use (and who, like me, also approach new ingredients rather pedantically) read on.... Countless hours of research and finally the enlightening discovery of a Journal of Applied Science article later (yes, I am on a mission to make my Thai curries as authentic as possible, even growing a Thai lime tree for the leaves and the rind) I discovered that for these recipes, a "large dried red" should be a Chi-Fah or Chifa chili (Sometimes further defined as Mundaeng or Yai but they are fairly interchangeable Scoville-wise) with a Scoville rating (flesh) of approximately 21,000(Yai) 23,000 (Mundaeng) A "small dried red" should be a Ki-Nu Yai/ Keenu (sometimes further defined as Chinda or Pichit, but again they are interchangeable although Chinda is a bit hotter) Scoville (flesh) of approximately 31,000(Pichit) 43,000(Chinda) But NOW to find these chili's by name!!!! Is this REALLY so important? Yes! Because some of the paste recipes in this book call for 10 large or 70-80 small dried red chiles. Get the type of chili wrong (how large is large, for instance?) and it makes a HUGE difference! I searched everywhere and finally I found an seller X-Sampa, who lists these chili's by name (I am not affiliated, just a very happy customer) The two types available from X-Sampa as I write this (and I hope they are always available) and are called by name, the Chinda chili (in Bhumichitr's book, the small dried red variety

called for) and the Chifa (in Bhumichitr's book the required large red dried chili) Apart from the fresh chili that some of the recipes also require (and that was another journey which I am happy to discuss if anyone is still reading and wants more information, not to mention my shrimp paste and fish sauce adventures, lol) these two types of dried chili are the only dried varieties that I need to make every Thai curry paste recipe in this book, and in many other Thai curry books which often just call for large red, small red etc with the recommended chili's. If you want more heat you can always bump it up with Thai chili paste, but if you use 70 chilis in a paste recipe and use a much hotter variety than intended, you will be in for a shock! For the the Jungle, Red, Massaman, Penang pastes in Bhumichitr's book you will need "large dried red chiles" or X-Sampa's CHIFA red chili's. For the Kua, Home-Style and Orange curry pastes, you will need "small dried red chiles" or X-Sampa's CHINDA chili's. I will be posting similar information on the X-Sampa Chinda and Chifa chili listings. I'm not entirely altruistic, perhaps if I send other eager Thai food lovers/aspiring chefs over to X-Sampa, these organic chilis will always be available! Buy the book, get the (right) chili's (and other ingredients) and have (delicious) fun! PS. There are online Thai grocer's who sell fresh Kaffir limes and Kaffir lime leaves (I can get the leaves at my local international market, but not the limes) for the Kaffir lime peel that is called for in the green, red, penang, Kua and homestyle pastes. While I am waiting for my tree to fruit, I buy the limes and freeze the peel if I have more than I need. Plus, I freeze the curry pastes in ziplock bags (2 tb servings) very successfully. It means I can make very fast, healthy and delicious Thai food even on busy weeknights.

The book is a visual feast with the accompanying recipes well presented and easy to follow except for a few which require more concentration and time but weel worth the effort. One complaint is that the table of contents seems useless and the index seriously lacking in detail. Other than that its well worth the investment. Hopefully the next edition will correct the weaknesses. I've made 11 of the receipes and they were spectacular.

Great photos. Great recipes. The abbreviated contents section and extremely poor and limited index make the book less than useful as a working cookbook. Nice on the coffee table.

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