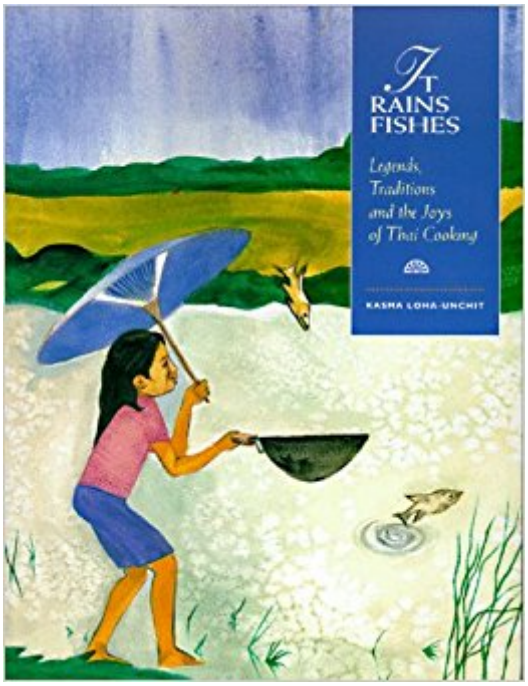
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# It Rains Fishes: Legends, Traditions, And The Joys Of Thai Cooking




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## Synopsis

Book by Loha-unchit, Kasma

## Book Information

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## Customer Reviews

Book by Loha-unchit, Kasma

This is an amazing Thai cookbook written by an amazing Thai cooking teacher. Anyone who wants to try their hand at cooking Thai food at home would do well to buy this book. The lovely illustrations and stories that go along with the recipes are icing on the cake.

Actually the best book on cooking I’ve read, Period. This isn’t a "cookbook" where you just get a collection of recipes, this is a comprehensive textbook on the theories and history of Thai flavors and cooking. Well written and fun to read! There are recipes, but that’s not the main focus. You learn why and how to use the ingredients, how the flavors interact. I’ve been able to replicate and improve upon the dishes at my favorite Thai restaurants thanks to this book.

Other reviewers have said that there is not much in the way of recipes in this one and it’s true. There may be a total of 15 - 20 recipes - all good btw. But the commentary...that’s the real gem of this book. I read the entire book, front to back and was greatly enlightened on the culture and art of Thai cooking. I bought other Thai cookbooks at the same time that I bought this one which had more recipes in those, but I always come back to this one for her (the author’s) words of wisdom,

explanations, and descriptions.

The author of this cookbook goes out of her way to present not only traditional recipes, but enough knowledge and technique to help you achieve traditional taste. This is no mere recipe book, it's more of a guide to Thai cooking.From the very start, Loha-Unchit explains everything about the essential components of Thai cuisine and exactly what they do to each dish. Interspersed amongst her recipes are stories related to the dishes that may seem sappy to some, but generally help explain what the cook is trying to achieve with each recipe.This book will definitely challenge and enhance your cooking skills. After preparing a few of the selections she presents, you won't just know how to whip up several dishes by rote- you'll have a very good understanding of the essentials of Thai cooking.

Condition stated ("Good") was accurate, I am very pleased with my purchase.

Very nice

I have Kasma Loha-unchit's other book. I love having both her books. I enjoy reading them. I have yet to try her recipes. I did email her and asked her what type of wok to buy and she responded. I bought the American made wok and love it. I have had it for about 5 years now.

I have had the pleasure of taking classes with the author and although the book does not compare to having her in the kitchen with you, it does do a very good job describing all the ingredients and their relationship to each other. The hardest part of Thai cooking is learning about the ingredients and how to prepare and blend them in the glorioius taste of Thailand. Other cookbooks, will give you a recipe with no explanation with the author making the assumption that everyone will be using the same exact ingredients. Unfortunately, fish sauce, shrimp pastes, curry pastes, etc. all have varying amounts of salt and other flavors so a simple recipe (unless you use the same brands, etc.)usually does not come out correctly. She explains effectively how to correct all these associaed problems by correcting or balancing the salt, the sweet, and the sour elements to get the desired outcome. A finished recipe comes as close as you can to getting the food at a good restaurant or ! actually going to Thailand.The art work is really phenomenol. It is illustrated with wonderful watercolors. It is in some ways also an art book.My only complaint about this book is the quantity of recipes. I would have preferred perhaps to have had more recipes and less art work but as this is only a minor

complaint, I can still recommend this book. If you live in the SF Bay area, consider taking classes with the author; otherwise buy the book.

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