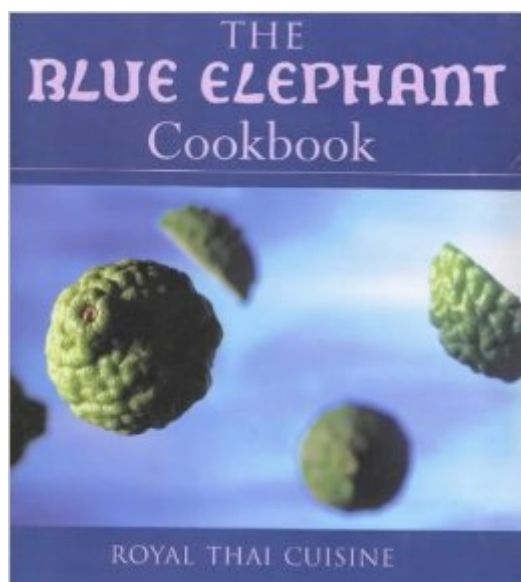


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# The Blue Elephant Cookbook: Royal Thai Cuisine



## Synopsis

The Blue Elephant Cookbook is a collection of recipes from the menus of the Blue Elephant restaurants, simplified and explained in step-by-step detail to make it easy for the home cook to follow and obtain superb results. '

## Book Information

Hardcover: 160 pages

Publisher: Trafalgar Square Publishing (February 2000)

Language: English

ISBN-10: 1862051445

ISBN-13: 978-1862051447

Product Dimensions: 9.8 x 9.7 x 0.9 inches

Shipping Weight: 1.6 pounds

Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (5 customer reviews)

Best Sellers Rank: #1,478,339 in Books (See Top 100 in Books) #152 in [Books > Cookbooks, Food & Wine > Asian Cooking > Thai](#) #13196 in [Books > Cookbooks, Food & Wine > Regional & International](#)

## Customer Reviews

A Magnificent Book from a Refined Establishment The Brussels based Blue Elephant which now includes 7 international branches and is still growing did a magnificent job with this cookbook as always under the guiding eye of its original founder Mr. Karl Steppe. Exotic recipes include Green, Red and Yellow curry dishes for beef, chicken, lamb, and vegetarian courses. This in addition to delightful and sophisticated trademarks such as the Chicken Souffle, the Tom Yum khung prawn soup, Seafood Cassoulet, the Tod Man Pla fish cakes, crab claws, pad thai noodles, several varieties of stir fry rice, the restaurants star Jasmine Cake dessert, coconut sorbet, and banana cake. If you are ever in Beirut, Brussels, Dubai, Copenhagen, Paris, London, Lyon or New Delhi don't pass up the chance to visit the incredible experience of dining at this top notch sophisticated establishment. From the moment you enter a Blue Elephant you will be dazzled by the exotic decor.

This is an extremely beautiful book which I purchased at the London restaurant. However, the recipes I've used have not worked very well, especially in comparison to the fantastic fare turned out by the restaurant chefs. I feel that Kasma Loha-unchit's books are much better at explaining exactly how to achieve the sophisticated and complex flavors of Thai cuisine.

I actually went to the Blue Elephant Cooking School in Bangkok last month. Not only was it a wonderful experience, but I was impressed with how professional the presentation was, the cooking equipment, and the choice of foods that we made. And the lunch was mostly our own work! The restaurant itself is beautiful, and the staff excellent. Noor Somany was one of the teaching chefs for the class. I thought their description and demonstrations were done so well, that the whole cooking challenge was unthreatening! That is what I found lacking in the cookbook. The descriptions of the cooking process for most of the dishes is just too simple and not detailed enough for me. But if you aren't traveling to Bangkok, this book will do. The book is older, and out of print.....so maybe a new edition is coming, with better descriptions. The photographs are beautiful, and there is a section with market buys and Thai styles in cooking and eating which are very good.

If you like to cook Thai food this book is superb. Lovely recipes with delicious sauces. I thought I was quite good at cooking Thai food, but this book is the best I have seen. We have cooked many of the dishes and are really pleased we bought it.

Very good buy !!!!

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