

Chapter 1 : Thai Food - David Thompson - Google Books

"Thai cooking is a paradox," writes Australian restaurateur David Thompson in his comprehensive and thus aptly named Thai Food. "It uses robustly flavored ingredients--garlic, shrimp paste, chilies, lemongrass--and yet when they are melded during cooking they arrive at a sophisticated and often subtle elegance."

Sure, there are recipes tooâ€”for dishes such as grilled pork skewers, steamed fish curry, and pad Thaiâ€”but it would be nerve-racking to take such a gorgeous book into the kitchen and risk oil splatters and fingerprints. Now America has the book. Yep, it can double as a doorstop, given its weight and size. But I cook from it. It might awaken hunger that only a plane ticket can cure. His recipes, in painstaking detail with ample discussion of their places in Thai cuisine and culture, provide both simple and dizzyingly complex road maps for the adventurous cook. Authentic Recipes, Vibrant Traditions. Thai Street Food is as much a travel book as a cookbook, exemplary in both categories. Word on the, um, street is that the recipes taste just like the originals. David Thompson was among the first to champion Thai cuisine, earning him a Michelin star. The large-scale format, however, reflects an incredible array of Thai dishes: Just prepare to scour specialty stores for ingredients. Gift it with Dwell magazine, to start planning those extra-wide kitchen counters. Thompson, who has been traveling to Thailand since the s, breaks the book down into breakfast, lunch and dinner sections he calls them Morning, Noon and Night ; colorful photographs by Earl Carter bring this oversized book to vibrant life. Follow the precise, authentic recipes and the results will be better than your local Thai. And taste oh so good! I dearly love this book. Take in the images and contemplate the tastes. Then immerse yourself by preparing the food. This is a revelatory work. The recipes, cultural scenes, and photographs in this wonderful book feel so aliveâ€”rich with the flavor, messiness, and spirit of living.

Chapter 2 : Thai Food by David Thompson

Thai Food gives the most comprehensive account of this ancient and exotic cuisine ever published in English. David Thompson shares his passion for the unique style of cooking that he believes to be one of the world's greatest cuisines.

Heat a well-seasoned wok over a high heat then turn down the heat and add 2 tablespoons of the oil. Crack in one of the eggs and fry gently, shuffling the egg to prevent it from sticking, until it has cooked to your preference – I like mine with a runny yolk but with crispy, frazzled edges. Spoon some of the hot oil over the egg to ensure the yolk cooks evenly. Carefully lift out the egg with a spatula and place it on a warmed plate, then fry the other egg. Keep the eggs warm while you cook the beef. Add the minced beef and continue to stir-fry for a minute until just cooked. Season to taste with the fish sauce and sugar but be careful not to make it too salty. Add the stock or water and simmer for a moment. Stir in the holy basil and as soon as it is wilted remove from the heat. It should taste rich, hot, salty and spicy from the basil. To make the sauce, combine the fish sauce, chillies and garlic in a bowl and set aside. It keeps for some time – in fact it becomes richer and milder as it settles for a day. Make sure it is covered if you are making it in advance and if the fish sauce evaporates, add an equivalent amount of water to refresh it. Just before serving, stir through the lime juice and coriander. Serve on two plates with plenty of steamed jasmine rice, a fried egg on top and a bowl of chillies in fish sauce on the side. If neither can be found, fish, large prawns, squid or hard-shell crabs can be used in this recipe. In Thailand the garlic is less pungent and the cloves much smaller. It is used in abundance and with impunity. The skin is thinner and the flesh is young, soft and moist. Most Western garlic has a peppery sharpness to it, and its larger cloves have tougher skin, so you may need to fish out some of the excess hard shards. Look out for new-season garlic, which is much closer in taste to the Thai variety. SERVES 2

soft-shell crabs 4, each about 60g, thawed if frozen coriander roots 6, cleaned and chopped salt garlic cloves, unpeeled, about 3 tbsp black peppercorns 1 tsp plain all-purpose flour 1 tsp vegetable oil for deep-frying chopped coriander 1 tsp sauce Siracha to serve To clean the crabs, lift the shell on each side of the body and scrape out the frond-like gills. Snip off the eyes and mouth. Give the crabs a quick rinse then pat dry with paper towel. Using a pestle and mortar, pound the coriander roots to a paste with a good pinch of salt. Add the garlic and continue to pound into a somewhat coarse paste. Remove excess or tough garlic skin then stir in the peppercorns, crushing them lightly. Mix the flour with a large pinch of salt. Dredge the cleaned crabs with the seasoned flour, shaking off any excess, then combine them with the garlic and black pepper paste. Pour the deep-frying oil into a large, stable wok or a wide, heavy-based pan until it is about two-thirds full. Alternatively, test the temperature of the oil by dropping in a cube of bread – it will brown in about 15 seconds if the oil is hot enough. Deep-fry the crabs in the hot oil for 3–4 minutes, turning them a few times to ensure even cooking, until they are cooked and the garlic is golden. Should the garlic start to smell bitter and darken too much before the crabs are ready, quickly scoop it out. Lift out the crabs and drain on paper towel. Sprinkle with the chopped coriander and serve with steamed rice and a small bowl of sauce Siracha.

Fermented bean curd is a rich, nutty preparation of small cakes of bean curd cured in wine and spices that is sold in cans or jars at most Asian supermarkets. There are two varieties: I prefer the latter for its rich, toasty flavour and agreeable mustiness. As it is always quite salty, tread carefully with the level of saltiness in this dish. Jars of pickled garlic are also available in Asian shops. SERVES 4

5 dried glass bean thread noodles 5g coriander roots 1 tsp, cleaned and chopped pinch of salt garlic cloves 2 large, peeled vegetable oil 3 tbsp straw or oyster mushrooms 5, cleaned and cut into quarters small fresh shiitake mushrooms, stems removed fermented bean curd 1 tsp pinch of white sugar light soy sauce 2 tbsp light vegetable stock or water ml pickled garlic syrup 2 tbsp Chinese rice wine optional, but a welcome addition 1 tbsp Chinese cabbage 25g, chopped or baby spinach leaves 50g pickled garlic 2 tbsp, sliced long red chillies optional, sliced Asian celery 3 tbsp, cut into 2cm lengths spring green onions 2 tbsp, cut into 2cm lengths coriander leaves 2 tbsp ground white pepper a good pinch Place the noodles in a large bowl, cover with warm water and leave to soften for about 20 minutes. Meanwhile, using a pestle and mortar, pound the coriander roots, salt, ginger and garlic into a somewhat coarse paste. Drain the noodles and cut into roughly 10cm lengths. Glass noodles stir-fried with

mushrooms. Earl Carter Heat the oil in a wok, add the paste and fry until it begins to colour. Add the straw or oyster mushrooms and the shiitake mushrooms and stir-fry for a minute or so. Add the fermented bean curd and fry until it has slightly separated before adding the sugar, light soy sauce, stock or water, pickled garlic syrup and Chinese rice wine. Bring to the boil, add the cabbage, if using, then simmer for a minute before adding the noodles. However, if using baby spinach leaves, add them at the same time as the noodles. Simmer for another moment to ensure the noodles are cooked, but be careful not to overcook them or they will clump together and be disagreeably sticky. Stir in the pickled garlic, long red chillies if using, Asian celery and spring onions. Serve sprinkled with coriander leaves and white pepper. For the unconvinced, peeled prawns will do – although the cakes will be less crunchy. Try to find small prawns or, failing that, chop them.

MAKES CAKES vegetable oil for deep-frying small raw prawns shrimp about g, rinsed and drained, whiskers trimmed or raw prawns shrimp 1kg, peeled and chopped chopped coriander 1 tbsp lime paste very small pinch rice flour g coconut cream 4 tbsp salt 1 tsp For the batter, dissolve the lime paste in 7 tablespoons water and wait for about 15 minutes until it has completely precipitated. Drain off and reserve the lime water, discarding the sludgy residue. Knead the flour with 4 tablespoons of water to form quite a firm dough. Rest for 30 minutes, then combine the coconut cream, 4 tablespoons of the lime water and the salt and work into the dough. It should have a thick, pancake-like consistency. If the batter is left to stand for some time, dilute it with a little lime water or coconut cream as the flour swells. Crunchy prawn cakes Photograph: Earl Carter Pour the deep-frying oil into a large, stable wok or a wide, heavy-based pan until it is about two-thirds full. Heat the oil over a medium to high flame until a cooking thermometer registers C F. Check the texture and seasoning of the batter by dropping a spoonful of it into the oil. Deep-fry for a moment and then lift out with a spider. Drain and cool slightly, then taste: Adjust the batter with more lime water or salt, as necessary. Mix half the prawns with about half the batter. Using a large spoon, carefully drop spoonfuls of the batter into the hot oil: Deep-fry the prawn cakes until golden, turning two or three times to ensure even cooking and colour. Lift out with a spider and drain on paper towel. Repeat with the remaining prawns and batter. Sprinkle with the chopped coriander and serve with a bowl of sweet chilli and peanut sauce. To make the sauce, you will need: Use a pestle and mortar to pound the chillies with the salt, then add the garlic and pound to a smooth paste. Scrape the paste into a small pan, with the vinegar and sugar, and simmer until thick. Allow to cool before stirring in the ground peanuts.

Chapter 3 : One night in Bangkok on the trail of Thai street food | Food | The Guardian

About Thai Food As Thai meals are typically served family style, with all diners sharing entrees, a Thai curry or soup is usually ordered with a meal. The consistency of each Thai curry varies widely, with some curries arguably classifiable as soups.

With a little TLC and a few snappy decisions you could easily revive your weeknight noodle and rice combo. Chilli is his jam "Chilli jam is a versatile condiment made from deep-fried chillies and garlic. Remove with a slotted spoon and place in a small sieve over a bowl. Reserve the oil left in the wok. Place all the deep-fried ingredients in a food processor with a tsp of shrimp paste and process until finely chopped. You may need to add a little more oil to help facilitate the blending. Transfer the mixture to a saucepan and bring to the boil over low-medium heat. Add 3 tbsp of finely grated palm sugar, 2 tbsp of tamarind water and 1 tbsp of fish sauce and simmer, stirring regularly, until thick and jam-like. The chilli jam should taste sweet, sour and salty, so adjust if necessary. Now toss your clams in it Soak them and drain them well before you cook with them. Thin dried glass or vermicelli noodles soak for about minutes in warm water until soft, while medium-thick rice noodles soak for an hour. While I do add a little oil to the wok, to begin with, it helps to coat the noodles and allows them to char nicely which gives this stir-fry an added depth of flavour Pungent fresh herbs, such as lemongrass and galangal, tone down overpowering spices, while salty sauces are tempered with sugars and offset by acids, such as lemon and lime. So you should never have too many repetitions - be it too many spice dishes or too many dishes with coconut cream. Cold ghee or margarine rather than butter - just the way the locals do it. As many know, Bangkok has a thriving nightlife scene. And, much of it is combined with food. Wash the sticky rice, then soak in cold water for hours, or preferably overnight. Drain the rice, then rinse until the water runs clear. Add the pandanus leaf to the steaming water if using and steam for minutes or until the rice from the top is completely cooked and tender. You will need to top up the steamer with extra water during cooking to make sure there is always plenty of steam. Thompson was drawn to its rich, mellowed flavour, which he thought paired perfectly with prawns, deep-fried fish and even oysters. Place two peeled garlic cloves and salt in a mortar and pestle and pound into a paste. Heat a wok over medium-high heat. Add the oil and garlic and cook until the garlic just starts to colour a little. Crack one egg into the wok and stir until lightly scrambled, then push to the side of the wok. Add 1 cup of cold cooked rice, then stir until it is well coated in the egg. Add 2 tbsp of light soy sauce, a pinch of white sugar and white pepper, three spring onion stalks cleaned and chopped and half a handful of coriander and toss until well combined and the rice is hot. Like any good stir-fry, it takes only seconds in the wok, so the successes lie in a good, hot wok and getting all your ingredients prepared before you start cooking. A creature comfort dish of smoky wok-charred chewy rice noodles in yellow bean gravy. Laad naa charred rice noodles in thick gravy Laad naa charred rice noodles in thick gravy Have we got your attention and your tastebuds? Pandan custard Forget custard powder. Packing a beautiful vibrant green, this Thai dessert is so easy. Classic Thai fish cakes These crunchy fish nuggets are fragrant with lemongrass and kaffir lime, with punch from homemade red curry paste. Massaman lamb shanks with pancakes This recipe has been passed down from my grandmother. I make the curry paste from scratch - toasting the spices and pounding fresh lemongrass and galangal together - for big depth of flavour. Chicken and prawn pad Thai The secret to our version of this Thai classic is the extra layers of fresh flavours - the chicken is marinated in fresh turmeric and we make our chilli oil from scratch.

Chapter 4 : calendrierdelascience.com: david thompson thai food

Thai food is a culinary chess match - an interplay between texture, taste, seasoning and styling. Every dish should have a balance of sweet, sour, hot and salty which you can only achieve by tasting, tasting and tasting."

Share via Email Supertime in downtown Bangkok. A rubbish truck rumbles along the potholed road. An emaciated Chinese man with ribs like chopsticks drags his feet along the wet cement. A rat trots along the pavement with something yellow in its teeth, past our cook and inside the shutters of the premises next door. Our guide is David Thompson – an Australian who has spent the best part of 25 years researching, cooking and evangelising about Thai food: Most of the streets are littered with stalls, stands and trucks, and Thompson has homed in on one. We sit on plastic stools and wait. The omelettes arrive on plastic plates in various colours, with a finger bowl of chilli sauce. Cooking oysters has always seemed like a waste of carbon to me so my hopes are low, but they are rescued by what Thompson calls the "right mucosity" and crunch made possible by the searing wok. The chilli sauce is surprisingly anodyne and sweet; Thompson says he wishes he had the "audacity to bring my own". Yet for 60 baht just over a quid a pop it would be "discourteous". Half a dozen other dishes are advertised here but all of our fellow diners choose the omelette. And this is how Thai street food operates. A stall or a truck gets a reputation for the best gung pat sadtor stir-fried sadtor beans with prawns, shrimp paste and pork or somesuch and word spreads; they may also do other meals but the queues will be for the prawn dish. The knowledgeable will also walk on if the wrong family member is wok-side. The middle sister might be stingy with the fish sauce, and given the complex sweet, sour, salt and hot spicing of Thai dishes, the whole taste structure crumbles. But if you want another course, you need another stall. Luckily Thompson has a plan: At this stall, Thompson feels confident enough to order a selection of dishes. The star attraction is slices of duck smoked over sugar cane. To spice things up further we are supplied with finger bowls of fish sauce and chillies; to mollify the heat, bowls of sticky rice; for a break from the heat, plates of raw Chinese cabbage, holy basil and sadtor beans; and to wash the heat away, Singha beer. Thompson, who has been with his Thai partner in business and life, Tanongsak Yordwai, for 24 years, holds forth on the plight of the euro and gives his neo-Marxist analysis of the Thai political system. Soon the chatter fades in favour of the food. So how did a year-old Australian end up a world authority on Thai cooking? He returned to Bangkok, spending two years learning all he could about Thai food. Which was tricky as there were no recipe books to study – dishes were passed down the generations. But Thompson found a teacher called Khun Sombat Janphetchara who had learned to cook at a royal palace. He began to collect memorial books, published when a Thai died and which often included their favourite recipes. He returned to Australia and opened a couple of celebrated Thai restaurants in Sydney. But in Thailand lured him back to consult at the government-backed Suan Dusit academy of Thai cooking – instructing chefs in the history and preparation of authentic Thai dishes. A year later he opened Nahm at the Halkin Hotel in London and in it became the first Thai restaurant to win a Michelin star. In the same year he published Thai Food – an exhaustive work that ran to nearly pages. The page introduction emphasised how Thai cuisine had evolved through migration, custom and economics – in many ways Thai Food is as much a cultural history as a recipe book. The obvious question is why has it taken an Australian to win respect for Thai cuisine? Fuchsia Dunlop, who has explored China to write award-winning titles including Sichuan Cookery, says there are advantages to being an alien. To be a kind of bridge, it helps not to be a local. In the space previously occupied by a Mediterranean restaurant, he is opening a new Nahm in the chic environs of the Metropolitan hotel. The opening has been delayed: He is most proud of a fish stomach curry, a dish that originates from the s. Made from salted mackerel innards, chicken livers, cockles and a lot of chilli, it is an elemental combination of earth and fire. You might like to know the innards are discarded before serving. Thompson has bought ripe durian, "the foie gras of fruit", from one stall – a fruit with an odour so pungent that Anthony Bourdain described it as "like french kissing your dead grandmother" – and ordered black sesame dumplings in fresh ginger from another. We devour the yellow garlicky ectoplasm – and the rich roasted seeds and sharp rhizome liquid of the second dessert make a great sweet and sour palate cleanser. He says that if you ask for it at Nahm you are

presented with the bill. But his attitude to street food has softened and he claims to eat little else. A couple of generations ago, Thais were rural folk who ate at home and took pride in offering food to the monks, but as they have moved to the cities they are likely to grab a polythene bag of curry on the way home to reheat. There is almost a stigma attached to cooking for yourself. Sometimes I know how they feel," Thompson jokes. But for those of us not lucky enough to have these avenues of edibles at our front doors, Thompson has written *Thai Street Food* – a tribute to the stallholders and their hyphenated dishes. I decide to cook the dish that has a list of ingredients on the briefer side, the stir-fried minced beef with chillies and holy basil. Getting a wok hot enough on a domestic gas hob to give the meat a tasty singe is tricky – although a fatter cut than sirloin or smaller pieces might have been a better move. I resolve to try again with more basil, fatter morsels of meat and fewer chillies. Next evening I try the Thai fried rice, substituting shallots for spring onions and crayfish for crab meat – and the results look and taste pretty delicious. And restaurant launches aside, that situation is unlikely to change. I think the rest of my life will be here. I will always love Bangkok.

Chapter 5 : Master Thai street food with David Thompson | SBS Food

Thai Food by David Thompson Renowned chef David Thompson first went to Thailand by mistake: a holiday plan had to be changed at the last minute, and he ended up in Bangkok, where he was seduced by the people, culture, and cuisine.

Chapter 6 : David Thompson (chef) - Wikipedia

If David Thompson's Thai Food seems intimidating (which, in some ways, it is), this book is the perfect in to Thai cuisine. The book is loosely separated into three sections, morning, noon and night, and more precisely divided up by food type (curries, desserts, snacks etc).

Chapter 7 : Thai Food: David Thompson: calendrierdelascience.com: Books

calendrierdelascience.com Thai Street Food by David Thompson (Conran Octopus) is published on 5 October. To order a copy for £30, with free UK p&p, go to calendrierdelascience.com or call

Chapter 8 : Thai Street Food by David Thompson | calendrierdelascience.com

Australian chef, restaurateur and food writer David Thompson is a widely respected world authority on Thai food and culture and how does he feel about cooking it after 20 years? "I still have the.

Chapter 9 : Long Chim Melbourne | thai restaurant | come try taste and drink

the real thai food of modern Bangkok by chef David Thompson | with bar serving signature thai cocktails | located in the heart of Sydney's CBD copies of David.