



The Thai Kitchen of Boo Raan

Sharing Recipes From Dokkoon Kapueak

Dokkoon Kapueak

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- The authentic Thai cuisine of the restaurant Boo Raan, which won a Gault&Millau award in 2018
- Features over 60 traditional Thai sharing dishes
- Simple recipes with a lot of taste
- With a clear explanation of ingredients and preparation methods

"A whirlwind of flavors from the northeast of Thailand." - Michelin

"A festival of fresh ingredients, spices, unctuousness and manifold flavours." - Michelin

With fresh ingredients and a little extra attention to Thai preparation methods, you can put the tastiest Thai dishes on the table. According to Dokkoon Kapueak, a Michelin-starred chef, Thai cooking is not as difficult as you might think, and anyone can learn it. In this book, Dokkoon offers 60 traditional sharing dishes, created from Thai recipes that she has known all her life and now serves in her award-winning restaurant Boo Raan in Knokke-Heist, Belgium.

Dokkoon Kapueak, chef of restaurant Boo Raan, was crowned Asian of the Year in 2018 by Gault&Millau. A Michelin star was added in 2021.