



Tom Yum Broth Recipe

Arnold Myint, Kat Thompson



Tom Yum Broth Recipe:

America's Test Kitchen 25th Anniversary Cookbook America's Test Kitchen, 2024-09-17 A landmark collection of the 500 best of the best recipes from the past 25 years of the hit TV show Join America's Test Kitchen chefs as they share the milestone recipes they turn to again and again The perfect gift for both new and longtime fans this beautifully packaged fully photographed hardcover complete with a linen style case and placeholder ribbon captures the revolutionary discoveries transformative techniques practical food science and failproof routes to success in 500 iconic recipes from the show that has taught millions how to be better cooks From enduring classics like Perfect Pecan Pie season 1 that Bridget makes every year to season 25 all star dishes like Japchae Make Ahead Cheese Souffl s and Deluxe Blueberry Pancakes the book is packed with game changing recipes destined to become your new trademark dish whether for a weeknight dinner a company worthy meal or a holiday occasion Get the ultimate insider info Cast commentaries In 100 sidebars cast members dish on the personal game changers that evolved their cooking for the better Invaluable kitchen discoveries Read why Julia always brines salmon Jack underbakes cookies Dan roasts oysters and Lisa grills her Thanksgiving turkey Behind the scenes introduction Keith shines the spotlight on the recipe testing process Dan recalls memorable scientific demonstrations and Lisa offers a peek into the Reviews lab from brewing 5 000 ounces of coffee to sawing coolers in half all in the name of empowering home cooks Meet all 16 cast members From the OGs like Jack Julia and Bridget who have been on the show since Day 1 to the newest members people share their proudest moments funniest memories and top tips in a Cast Q A

The Complete America's Test Kitchen TV Show Cookbook 2001-2024 America's Test Kitchen, 2023-10-03 Discover nearly 2 000 recipes and product recommendations from the first 24 seasons of America's Test Kitchen hit cooking show Explore the living archive of every recipe featured on public television's most popular cooking show America's Test Kitchen In this ATK cookbook you ll find nearly 2 000 recipes from 24 seasons including those not originally shown on TV an updated shopping guide for the latest top rated equipment and ingredients indispensable notes and tips straight from Test Kitchen chefs Join 2M weekly viewers as they cook alongside Bridget and Julia and the ATK experts A comprehensive collection of recipes reviews and tips this is the perfect cookbook for beginners more experienced home chefs and America's Test Kitchen fans

The Complete America's Test Kitchen TV Show Cookbook 2001-2023 America's Test Kitchen, 2022-10-04 1 800 foolproof recipes from 23 years of the hit America's Test Kitchen TV show captured in one volume The Complete America's Test Kitchen TV Show Cookbook is a living archive of every recipe that has been on every episode of public television's top rated cooking show including the new season that debuts in January 2023 It also includes the top rated equipment and ingredients from the new testing and tasting segments Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2023 season air with all new recipes Every recipe that has appeared on the show is in this cookbook along with the test kitchen's indispensable notes and tips A comprehensive shopping guide shows readers what products the ATK reviews team recommends and it alone is

worth the price of the book The 100 Greatest Recipes of All Time Izzy Morris-Campbell, The 100 Greatest Recipes of All Time is a culinary journey through the most beloved and iconic dishes from around the world This comprehensive cookbook offers a collection of timeless recipes each one carefully selected for its flavor history and popularity From classic appetizers and hearty soups to decadent desserts and breakfast delights this book covers it all Whether you re an experienced chef or a home cook looking to expand your repertoire you ll find inspiration and guidance to create mouth watering meals for any occasion Each chapter is packed with tips techniques and variations to help you master the art of cooking and bring joy to your table Dive into this treasure trove of recipes and discover the secrets to making unforgettable dishes that have stood the test of time **The Ultimate Thai Takeout Cookbook** Naree M Suthikul,2025-08-12 The Ultimate Thai Takeout Cookbook 101 Easy Thai Recipes for Pad Thai Curries Noodles and Street Food Favorites Cook Like a Pro at Home Craving Thai takeout but tired of the high prices unhealthy oils and delivery delays Now you can recreate your favorite Thai restaurant dishes right in your own kitchen with bold authentic flavors and none of the guesswork This game changing cookbook makes it easy to master Thai takeout at home with step by step recipes that deliver the rich spicy tangy and savory flavors you love using ingredients you can find at most grocery stores Whether you re a beginner or a seasoned home chef this book empowers you to bring the best of Thailand to your dinner table meal prep routine or family gatherings Inside this Thai takeout guide you ll discover 101 quick and easy Thai recipes that anyone can cook even beginners Restaurant style Pad Thai Thai Basil Chicken Green Curry Drunken Noodles and more Classic Thai street food made simple satay spring rolls sticky rice crispy tofu and fish cakes Creamy curries with customizable spice levels and rich coconut bases Vegetarian chicken shrimp pork and beef options to please every palate Pantry essentials and ingredient swaps for the perfect Thai flavor even on a budget Time saving tips and tools for effortless takeout style cooking at home Whether you re meal prepping for the week impressing guests with bold new dishes or simply trying to ditch delivery this book makes Thai food fast flavorful and foolproof Unlock the secrets of Thai cuisine one delicious recipe at a time Bring the flavor heat and comfort of Thailand into your kitchen and become your own Thai takeout chef **The Bone Broth Secret** Louise Hay,Heather Dane,2016-01-05 When a forgotten time honored traditional food is rediscovered for its health and beauty benefits we all pay attention In this one of a kind culinary adventure internationally renowned self help pioneer Louise Hay and 21st century medicine woman Heather Dane join together to explore a fresh and fun take on the art of cooking with bone broth as well as the science behind its impressive curative applications Chock full of research how tos and tips this inventive cookbook offers a practical playful and delicious approach to improving your digestion energy and moods With over 100 gut healing recipes for broths elixirs main dishes breads desserts and even beauty remedies and cocktails Louise and Heather will show you how to add a dose of nourishment into every aspect of your diet You ll also get entertaining stories along the way that remind you to add joy back onto your plate and into your life Plus you ll find out how Louise not only starts her day with bone broth but uses it

as an ingredient in many of her meals as well discovering why it is one of her secrets to vibrant wellness and longevity Wherever I go I m asked How do you stay so healthy and young Or I m complimented on how beautiful my skin hair and nails look I always say that the key is positive thoughts and healthy food For many years the staple of my diet has been bone broth My doctors keep pointing out that my blood tests and other health test results are better than people half my age I tell them I m a big strong healthy girl Then I talk about bone broth I want everyone to know about it because I believe it is an integral part of my health energy and vitality Louise Hay *The Complete America's Test Kitchen TV Show Cookbook 2001-2021* America's Test Kitchen,2020-10-27 21 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America s Test Kitchen TV Show Cookbook is back after a year long 20th anniversary party Find every recipe prepared on 21 seasons of public television s top rated cooking show all in a single compendium including the new season that debuts in January 2021 You ll also get the latest equipment and ingredient ratings drawn from the show s equipment testing and taste testing segments Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2021 season air with new recipes like Chicken Schnitzel Smashed Burgers and Peach Tarte Tatin Every recipe that has appeared on the hit TV show is included in this cookbook along with the test kitchen s indispensable notes and tips A comprehensive shopping guide shows readers what products the ATK Review Team recommends and it alone is worth the price of the book [Asian Street Food Cookbook](#) Jacob Smiley,2023-07-23 Welcome to the world of Asian street food In this eBook we invite you to embark on a culinary adventure through the bustling streets and vibrant markets of Asia From the sizzling woks and aromatic spices of China to the tantalizing flavors of Thailand the delicate elegance of Japan and the boldness of Korean cuisine Asian street food offers a diverse and captivating array of dishes that ignite the senses and capture the heart Street food is more than just a quick bite to eat it is a cultural experience that brings people together celebrating the rich culinary traditions and local flavors of a region It represents the essence of a community where food becomes a language that transcends borders and connects people from all walks of life Whether it s a busy street stall in Shanghai a bustling night market in Bangkok a charming food cart in Tokyo or a vibrant food alley in Seoul the vibrant energy and irresistible aromas draw us in and leave an indelible mark on our culinary memories In this eBook we have curated a collection of 20 authentic Asian street food recipes that showcase the incredible diversity and flavors of the region From the iconic favorites like Chinese steamed buns and Thai pad Thai to lesser known gems like Japanese okonomiyaki and Korean hotteok each recipe is a gateway to experiencing the vibrant street food culture of Asia We have included not only the step by step instructions but also valuable insights into the ingredients techniques and cultural context behind each dish We hope that this eBook serves as a guide to help you recreate the flavors and aromas of Asian street food in your own kitchen Whether you are an experienced cook or just beginning your culinary journey these recipes are designed to be accessible and adaptable allowing you to infuse your own creativity and personal touch Beyond the recipes we encourage you to embrace

the spirit of Asian street food a celebration of flavors an exploration of new tastes and a sense of adventure So get ready to embark on a gastronomic journey through the bustling streets of Asia where every bite tells a story and every dish carries the passion and heritage of its origins We hope this eBook sparks your curiosity ignites your appetite and inspires you to embark on your own culinary adventures in the world of Asian street food Get ready to savor the vibrant flavors embrace the vibrant cultures and discover the joys of Asian street food Enjoy the journey

America's Test Kitchen Twentieth Anniversary TV Show Cookbook America's Test Kitchen,2019-10-22 A special collection of the very best 500 recipes from two decades of the America s Test Kitchen TV show plus all the recipes from the 20th season Here are ATK s greatest hits the most inventive and rewarding project recipes classics reimagined must have basics international favorites and all star baking recipes The recipes selected for this commemorative edition celebrate the best and most remarkable accomplishments from 500 episodes of the longest running cooking show on TV The collection also shines a spotlight on the cast with fascinating commentary on the recipes from the team that brought them to life on TV The book captures the personality of the show and provides a first ever behind the scenes look at its beloved cast members along with special features that relay the collected expertise wit and wisdom of the team behind America s most trusted test kitchen

[The Complete America's Test Kitchen TV Show Cookbook 2001-2022](#) America's Test Kitchen,2021-10-05 22 years of foolproof recipes from the hit TV show captured in one complete volume The Complete America s Test Kitchen TV Show Cookbook is a living archive of every recipe that has been on every episode of public television s top rated cooking show including the new season that debuts in January 2022 It also includes the top rated equipment and ingredients from the new testing and tasting segments Cook along with Bridget and Julia and the test kitchen chefs as the new episodes of the 2022 season air with all new recipes Every recipe that has appeared on the show is in this cookbook along with the test kitchen s indispensable notes and tips A comprehensive shopping guide shows readers what products the ATK Reviews team recommends and it alone is worth the price of the book

Seafood The Coastal Kitchen,2025-08-26 Reel in the wows as you surprise friends family and guests with your new culinary skills This comprehensive guide on the fundamentals of seafood includes hundreds of recipes that will leave your mouth watering and loved ones coming for seconds These vibrant and refreshing flavors come from a variety of cuisines so you can experience a world of seafood in one cookbook With simple and sophisticated meals that add color to your kitchen these sensational recipes utilize fresh and frozen ingredients so you can put budget friendly meals on the table Take the guesswork out of cooking seafood with a complete introduction to different types of fish how to shop for them and food preparation and safety tips From the grill to the oven this cookbook will teach you to master different cooking techniques so you can achieve perfection every time Inside you ll find 300 easy to follow recipes for savory soups stews and chowders delicious salads and sides and delectable entrees Stunning original photography and illustrations that will inspire you to make these mouthwatering meals Insights and recipes from industry insiders A fascinating history of cooking seafood This cookbook

captures the spirit of numerous international cuisines and provides a detailed look into the diverse approaches that have shaped seafood dishes over the centuries Cook your next meal with confidence with Seafood The Ultimate Cookbook The Ultimate Cookbook series Provides a comprehensive guide to all things food from ingredient specific to ethnic cuisine to historical facts and information Inspires your culinary art skills with beautiful images and easy to follow instructions Makes a perfect Valentine s Day gift for the chefs home cooks or foodies in your life Sharpen your skills and feed your appetite with additional cookbooks in the series

Family Thai Arnold Myint, Kat Thompson, 2025-10-07 One of Eater s Best New Cookbooks Fall 2025 The James Beard nominee and chef of the Thai restaurant International Market in Nashville Arnold Myint shares how to make the Thai food he grew up with in a gorgeous cookbook that s approachable yet packs a punch of flavor In Family Thai Arnold breaks down an often intimidating cuisine into accessible building blocks for every home cook beginning with pantry staples what s fish sauce what are the differences between soy sauces and moving on to teaching readers essential skills like how to steam the perfect sticky rice or how to make their own noodles if they can t find them stocked nearby Arnold also shares what he likes to cook at home and adaptations of Thai cuisine that have been inspired by his hometown of Nashville and his travels around the world From there he takes us into the vibrant and colorful world of Thai street food including shumai shrimp toast curry puffs and more classic noodle dishes his own original creations and of course his mother s classic recipes Longtime fans of International Market who have been begging for their favorite classic recipes for years will find them among these pages Arnold Myint grew up as a restaurant kid and was lucky enough to be surrounded by delicious Thai food His parents Thai and Burmese immigrants first opened Nashville s International Market Restaurant in 1975 a rarity in Tennessee where Asian cuisine hadn t quite expanded beyond Americanized Chinese takeout The Myints were determined to introduce Americans to the fiery bold and fragrant Thai flavors that had always brought them comfort and it turned out that a taste of Thailand was exactly what Nashville needed Almost 45 years later after attending culinary school in New York City and working with Jean Georges Vongerichten Arnold now owns and runs International Market where he continues to serve the comforting soul feeding recipes of his mother while also jazzing things up with his own Thai Southern flare During the pandemic Arnold began reaching out to an all new audience as well through Instagram teaching Thai 101 basics to an ever growing number of viewers When Thais greet each other they don t ask how are you or what s up Instead they ask Kin lao yang or have you eaten Feeding people is how Patti and Win Myint and now Arnold show their love not just for their family but for everyone within reach In Family Thai Arnold shares his boldly flavorful food and welcoming heartfelt approach with home cooks everywhere

Preserving and Canning for Beginners Editors of the Harvard Common Press, 2023-07-04 Preserving and Canning for Beginners includes delectable traditional and modern canning and preserving recipes with expert guidance for canning rookies as well as creative new directions for experienced veterans Get started today

The Ultimate Guide to Preserving and Canning Editors of the Harvard Common Press, 2019-12-10 In

one concise volume you can learn and master like a pro all the ways to put up food in jars from water bath canning to pressure canning from pickling to jam making and beyond Whether you are a gardener a fan of farmers markets or just someone who likes to browse the bountiful produce at the supermarket canning and preserving are easy fun and affordable ways to enjoy fresh grown foods all year long With clear easy to follow instructions and color photographs this book provides all the information you need to know to get started today including An overview of canning equipment Basic steps to canning foods safely and easily Recipes for preserving everything from tomatoes and jams to soups sauces and other hearty meals A special section on jam and jelly making using Pomona's Pectin which requires little to no added sugar Tips on how to find the freshest local produce The recipes include lots of preparations both savory and sweet from blue ribbon classics to new creations Preserve and enjoy Four variations on Tomato Ketchup Taco Sauce Green Tomato Chutney Spicy Dilly Beans Sweet and Spicy Ginger Carrot Coins Canned Haddock Chicken or Turkey Broth Creamy Squash Soup Strawberry Jam Blueberry Vanilla Jelly Cherry Port Preserves Apple Raisin Walnut Conserve And much more This comprehensive book teaches beginners how to get started and gives seasoned veterans new techniques and recipes to try

In the Kitchen with A Good Appetite Melissa Clark, 2010-08-31 Melissa Clark's recipes are as lively and diverse as ever drawing on influences from Marrakech to Madrid to the Mississippi Delta She has her finger on the pulse of how and what America likes to eat Tom Colicchio author of Craft of Cooking A Good Appetite Melissa Clark's weekly feature in the New York Times Dining Section is about dishes that are easy to cook and that speak to everyone either stirring a memory or creating one Now Clark takes the same freewheeling yet well informed approach that has won her countless fans and applies it to one hundred and fifty delicious simply sophisticated recipes Clark prefaces each recipe with the story of its creation the missteps as well as the strokes of genius to inspire improvisation in her readers So when discussing her recipe for Crisp Chicken Schnitzel she offers plenty of tried and true tips learned from an Austrian chef and in My Mother's Lemon Pot Roast she gives the same high quality advice but culled from her own family's kitchen Memorable chapters reflect the way so many of us like to eat Things with Cheese think Baked Camembert with Walnut Crumble and Ginger Marmalade The Farmers Market and Me Roasted Spiced Cauliflower and Almonds It Tastes Like Chicken Garlic and Thyme Roasted Chicken with Crispy Drippings Croutons and many more delectable but not overly complicated dishes In addition Clark writes with Laurie Colwin-esque warmth and humor about the relationship that we have with our favorite foods about the satisfaction of cooking a meal where everyone wants seconds and about the pleasures of eating From stories of trips to France with her parents growing up where she and her sister were required to sit on unwieldy tuna Nicoise sandwiches to make them more manageable to bribing a fellow customer for the last piece of dessert at the farmers market Melissa's stories will delight any reader who starts thinking about what's for dinner as soon as breakfast is cleared away This is a cookbook to read to savor and most important to cook delicious rewarding meals from

Cooking Around the World All-in-One For Dummies Mary Sue Milliken, Susan

Feniger, Helene Siegel, Cesare Casella, Jack Bishop, Tom Lacalamita, Heather Heath, Martin Yan, Dede Wilson, Joan H. Moravek, Kristin Eddy, 2003-03-14 Ever have food fantasies in a truly international vein an appetizer of feta cheese and roasted pepper spread an entr e of spinach ravioli and steaming coq au vin with a side of bulghur wheat and parsley salad topped finally with a dish of cool gelato di crema vanilla ice cream and chocolate souffle for dessert Well fulfilling food fantasies that read like the menu in the UN cafeteria is now entirely possible With *Cooking All Around the World All in One For Dummies* you ll be introduced to the cooking styles and recipes from eight of the world s most respected cuisines experiencing in the comfort of your own kitchen the fabulous variety of foods flavors and cultures that have made the world go round for centuries With a roster of cooking pros and all star chefs including Mary Sue Milliken Susan Feniger and Martin Yan *Cooking All Around the World All in One For Dummies* includes some of the most popular recipes from Mexican Italian French Greek and Middle Eastern Indian Chinese Japanese and Thai cuisines revealing the cooking secrets that have made these recipes so winning and in some cases such a snap Inside you ll find The essential ingredients and tools of the trade common to each cuisine The basic cooking techniques specific to each cuisine How to think like an Italian or Chinese chef What the inside of a French Greek and Middle Eastern and Japanese kitchen really looks like And once you become familiar with the new world of spices and ingredients you ll be whipping up tasty new exotic dishes in no time Page after page will bring you quickly up to speed on how to make each part of the menu from appetizers entr es to desserts a sparkling success Starters snacks and sides including Gazpacho Tuscan Bread Salad Leeks in Vinaigrette Falafel Spring Rolls Miso Soup Chicken Satays with Peanut Sauce The main event including Chipotle Glazed Chicken Lasagna Cauliflower au Gratin Lamb Kebabs Grilled Tandoori Chicken Braised Fish Hunan Style Shrimp and Veggie Tempura Sweet endings including Mexican Bread Pudding Biscotti Chocolate Souffle Yogurt Cake Mango Ice Cream Green Tea Ice Cream Coconut Custard with Glazed Bananas With over 300 delicious recipes a summary cheat sheet of need to know info black and white how to illustrations and humorous cartoons this down to earth guide will have you whipping up dishes from every part of the globe Whether it s using a wok or tandoori oven with *Cooking All Around the World All in One For Dummies* every meal promises to be an adventure spoken in the international language of good food

The "I Love My Instant Pot®" Soups, Stews, and Chilis Recipe Book Kelly Jagers, 2019-12-24 Officially authorized by Instant Pot this is the first cookbook dedicated exclusively to soups and stews for the hottest kitchen appliance featuring over 175 recipes for comforting and hearty soups stews and chilis that are quick and easy to make Nothing is more comforting than a hot bowl of soup and with the Instant Pot it s never been faster or easier to cook up a delicious batch of soup This cookbook makes using your Instant Pot more appetizing and satisfying than ever This cookbook guides you through using the Instant Pot to create savory soups stews and chilis that are quick easy and full of flavor With 175 recipes and photographs throughout this is a must have for all Instant Pot fans From creamy split pea soup to spicy chili to nourishing chicken noodle soup you re sure to find the perfect soup for any day of the

week Including an easy to understand guide to the Instant Pot and hearty flavorful recipes The I Love My Instant Pot Soups Stews and Chilis Recipe Book is perfect for chefs of any level who are looking to warm up their day Asia Brian Huskey,2024-05-14 Asia The Ultimate Cookbook is a beautiful and thorough collection of recipes drawn from the many rich traditions of Asian cuisines and inspired by contemporary influences This comprehensive cookbook takes you on a tour of Chinese Japanese Korean Thai and Vietnamese cuisines This wide array of recipes reflects the broad diversity of culture history and experience across Asia Strike the perfect balance between contrasting textures and flavors to create a unique sensory experience with these sensational dishes In this collection you will find 300 easy to follow recipes that utilize regional authenticity and modern flair Stunning original photography and illustrations that will inspire you to make these mouthwatering meals Insights and recipes from industry insiders A fascinating history of each culture s cuisine This cookbook captures the spirit of these cuisines and provides a detailed look into the diverse approaches and influences that shaped Asian tradition over the centuries Explore the rich traditions each region s specialties with Asia The Ultimate Cookbook

New England Soups from the Sea Craig Fear,2022-03-08 From Rhode Island to Maine 80 locally inspired seafood recipes that honor the coastal traditions of America s northeast Few dishes conjure as much New England nostalgia as clam chowder But the northeast coast of America can stir up even more creative soups and stews than this traditional favorite From forgotten classics like clam chowder s Portuguese influenced cousin and fresh new flavors like Autumn Monkfish Stew Malt Mussels Soup and seasonal clam boils this comprehensive cookbook embraces the locavore movement and sustainable seafood to expand our soup horizons Complete with easy recipes for seafood broths and stocks 33 native fish and shellfish profiles and advice on how to befriend your local fisherman New England Soups from the Sea will have readers feeling confident in their seafood knowledge and how to invent their own soups from New England s ocean bounty Paired with bright photography and the welcoming voice of a local New Englander food writer Craig Fear boils all the charm of a seaside town into delicious warming flavors

Mastering Stocks and Broths Rachael Mamane,2017-06-20 James Beard Foundation Book Award Finalist Top Ten Cookbook of the Year Booklist Mamane s writing is as beautiful thoughtful and caring as her approach to food the table and her stocks And I love her intriguing recipes Deborah Madison Stocks and broths are the foundation of good cooking yet information on their use is often relegated to the introductions or appendices of cookbooks Until now there has not been a comprehensive culinary guide to stocks in the canon save for snippets here and there Hard to believe since most passionate home cooks and professional chefs know that using stocks and broths both on their own and as the base for a recipe can turn a moderately flavorful dish into a masterpiece Mastering Stocks and Broths is the comprehensive guide to culinary stocks and broths that passionate home cooks and innovative chefs have all been waiting for Author Rachael Mamane takes us on a culinary journey into the science behind fundamental stocks and the truth about well crafted bone broths and offers over 100 complex and unique recipes incorporating stocks as foundational

ingredients Mastering Stocks and Broths includes a historical culinary narrative about stocks in the classic French technique as well as through the lens of other cultures around the world Readers will also learn The importance of quality sourcing The practical and health benefits of stocks and broths Detailed methodology on how to develop store and use stocks in a home kitchen The recipes place an emphasis on the value of zero waste turning spent bones produce seconds and leftover animal fats into practical products to use around the home Readers will turn to this book when they find themselves wondering what to do with the carcass of a store bought roast chicken and they want to learn how to make every inch of their vegetables go further Perhaps most important to remember a good stock takes time This is part of the pleasure making stocks is meditative and meaningful if you allow yourself the occasion Building a stock often happens in the background of most kitchens a smell that permeates a residence a gentle warmth that radiates from the kitchen Readers will be inspired by Mamane s approach to truly slow cookery and her effervescent love for food itself Mamane s recipes are truly irresistible Jessica Prentice author of Full Moon Feast cofounder Three Stone Hearth Read this book it will heal you Camas Davis butcher writer owner Portland Meat Collective

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Tom Yum Broth Recipe Introduction

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