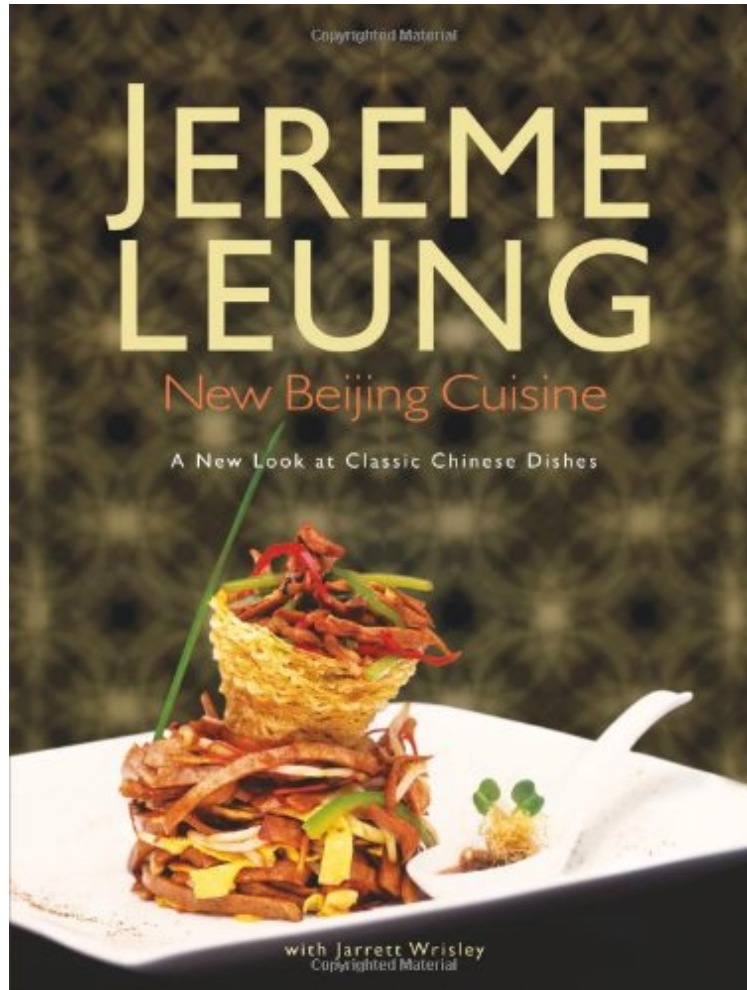


(Download ebook) New Beijing Cuisine : A New Look at Classic Chinese Dishes

New Beijing Cuisine : A New Look at Classic Chinese Dishes

Jereme Leung, Jarrett Wrisley

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Jereme Leung, Jarrett Wrisley : New Beijing Cuisine : A New Look at Classic Chinese Dishes before purchasing it in order to gauge whether or not it would be worth my time, and all praised New Beijing Cuisine : A New Look at Classic Chinese Dishes:

4 of 4 people found the following review helpful. Take a Wok on the Wild Side By AcetoChef Leung had to learn about Beijing cuisine just as any other non-Beijinger. He did it to connect with the traditions of his new city. But he brought his own force with him to produce his own eclectic and internationalist variations. Hence "new" Beijing. This book is not for someone wanting to learn Chinese cooking. It is not for a traditionalist looking to replicate the classic dishes. It can be for the beginner, but only for a serious beginner. This book is not for the casual cook. It can be for the advanced cook who wants to cut on a new bias or to fiddle with a new look. It has its drawbacks for anybody and barriers for some. It is all things to nobody. It delighted me as I worked through it, frustrations aside. My results were

far too good to take away a star. Instead I hope to give a view to what you might do; and to what might disappoint. Thank you for your patience. The first recipe out of the blocks is for crunchy pickled vegetables. Nothing new here. But the photograph drew my eye from the facing recipe page to the presentation. Four vegetables from a square mold, julienne or minced. A red rocket of a chili stuck in the middle. The "four square" shape and contrasting colors, green, orange, white mean high impact presentation. Most importantly, the taste is no anti-climax, thanks to aged black vinegar (a good sign), roasted sesame seed and ginger. Good thing is you can do all this work the day before and let the flavors bloom. Some other time I will lazy out and drop the presentation overhead and opt for four far easier serving bowls with grateful tongs. There is much in this book you can control. The important thing is Chef Leung and his trusty photographer, Charlie Xia, let you see the haute possibilities, both in the ingredients and in the presentation. He may well be the best photographer in the food business, because he does not rely upon cheap tricks and props more suited to the pages of Playboy than to Interior Design. Oh yes, he is also a crack architectural photographer. Perhaps that is why he is so representationally accurate. Chef Leung next takes a traditional bean curd roll that disappointed him (imagine that). He goesos this old dish, so to speak, with foie gras. It loves the minced pork and scallions, enlivening the curd. How about cabbage and spinach with yellow mustard and wasabi jelly. Do not worry; no yellow peril here. He does not mean French's yellow mustard, rather yellow powdered (think Coleman's) conveyed in a mayonnaise. Brilliant in look and taste. I will use this mustard mayo often. There are a bunch of such that will add to your bag of tricks. Beijing aside, he calls for Sichuan peppercorns. A few years back, somebody noticed they are toxic and promptly banned them for US import. Turns out that they are not. It was just a canker bacteria that dies when heated to all of 70 degrees. So they are back. But this dish is plenty hot with this triplet of spice. Chef includes three "basic" stocks, one of which actually is basic, in the sense of easy. They are mixed poultry and pig, which is uncommon here, and a great addition. Absurdly, he calls for one 750 gram stewing hen (one pound eleven ounces). This is his writer's fault; especially because he is a native English speaker. I defy you to find a stewing hen that tiny. It is hard enough to just find one in general these days. Just toss in a whole fryer and do not fuss. And the ham he specifies is the great jinhua ham. This is a strong cured ham, some think inspired prosciutto. Point being your deli ham, injected with saline in place of your grandmothers' butchers' thumbs pressing on the scale, will not be so good even at twice the portion. Substitute country ham or any cured ham. Chef Leung includes all sorts of dumplings, of varying complexity as well as salads and soups that lean to the easy side in time and effort. Substitute with confidence so that an odd ingredient here and there does not become a real barrier. Use babyback ribs instead of pork knuckle or sour cherry for hawthorn. Perhaps a third of these recipes could be beyond your technical ability, more if you really want to match the presentations exactly. As many might call for ingredients that are either not easy or are too expensive for you to get. If you like this food, you will still have more than enough to take you to a new place of fine taste. This guy knows from vinegars. Make an effort to expand your use of this magic flavor magnifier, red, black and regional. I might have taken a star away for any of the annoyances I have hinted at. He could have increased his explanatory notes on the traditional origins, or on substitutions. He could have added a section on technique the way he has a little glossary (again, a little too little). I like having the measurements in grams and ounces both. But I was so happy with all the dishes I made and the new things he brings that I had to stay at five stars and settle for these few warnings or qualifications. Use the LOOK INSIDE feature. You will see the three recipes I mentioned, as well as the glossary (see vinegars) and scan the index to see if it beckons. Finally, the layout is superb. The sewn binding is a nice touch by this venerable but not so old British publisher, Marshall Cavendish, now based in Singapore. The paper is quality, heavyweight matte finish. No, it is not printed in China either, it was outsourced to Malaysia.

New Beijing Cuisine takes a new approach to Chinese cooking by considering the cooking traditions of Beijing, and reinventing them in a modern way. Chef Jereme Leung reinterprets traditional Beijing recipes with unique and contemporary presentations that have given the Whampoa Club restaurants their fame today.

About the Author Chef Jereme Leung is regarded as one of the pioneers of modern Chinese cuisine, and is the founder and creative mind behind the famed, award-winning Whampoa Club restaurants. Both restaurants have garnered much praise from various publications such as the International Herald Tribune, Conde Nast Traveller, the Zagat Guide and Time Out for their innovative and exciting repertoire of dishes. In recognition of culinary achievements, Jereme was awarded the Five Star Diamond Award by the American Academy of Hospitality Science in 2000 and 2008, ranking him one of the World's Best Chefs. He was also the recipient of the highly regarded XO Hennessy Culinary Awards (Malaysia), and was voted Rising Chef of the Year at the World Gourmet Summit, Singapore. Jereme's company, Jereme Leung Creative Concepts, offers food and beverage consultancy services. His clients include the legendary China House Restaurant in the Mandarin Oriental Hotel, Bangkok, The Empress Jade Restaurant at the Jewel Box, Singapore, and the Shanghai Tang Cafe; in Singapore by international fashion brand Shanghai Tang. New Beijing Cuisine is Jereme's second cookbook.