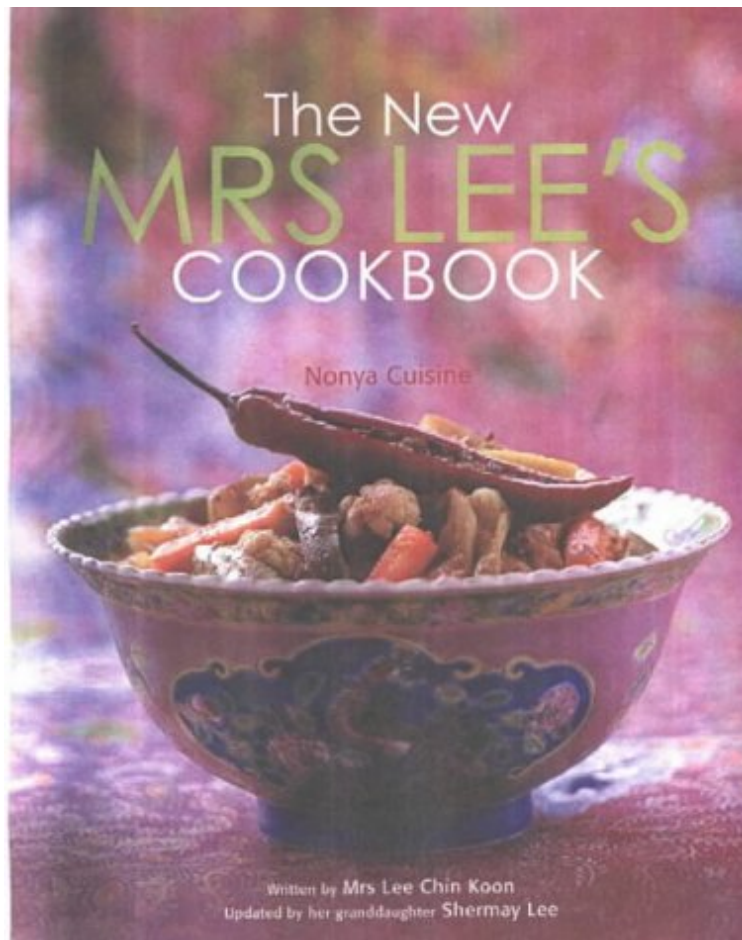


(Mobile pdf) New Mrs Lee's Cookbook: Nonya Cuisine

New Mrs Lee's Cookbook: Nonya Cuisine

Lee Chin Koon

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Lee Chin Koon : New Mrs Lee's Cookbook: Nonya Cuisine before purchasing it in order to gauge whether or not it would be worth my time, and all praised New Mrs Lee's Cookbook: Nonya Cuisine:

3 of 3 people found the following review helpful. Great book to have at home By JWEE I grew up seeing my mother who owns the old 'orange' cover Mrs Lee cookbook being used when she cooks, I always wanted to have one too...so when I learned that there is the 'The New' available I told myself I have to get one. Living overseas in the west and away from home also made it harder for me to find one easily. When it arrived in the post, I was looking through each page and remembering all the dishes my mum used to cook. I told her about my recent purchase and she was actually glad I got it got myself. Very pleased with it, and dishes in the book are easy to make and it has this special tips that is very useful. Happy me. 10 of 11 people found the following review helpful. Excellent By Maiesha Sigler These cookbooks are excellent for anyone who wants to enjoy authentic Nonya Cuisine. My favorite dishes are "Chicken wrapped in Paper" and "Curry Devil." These dishes are delectable and the directions are easy to follow. Even though I love cooking I do not have much experience cooking Asian cuisine. What I find most difficult about Asian cuisine is

that I am unfamiliar with the ingredients and I don't even know what most ingredients look like. However, with both of these volumes at my side, I was able to go into my grocery store and get the ingredients I needed because each book has a photo glossary of all the ingredients that are needed to make every dish. In addition, the cookbooks are truly beautiful; every recipe has a final picture of what the dish should look like as well as useful tips and basic cooking techniques to make sure that each dish is authentic. I highly recommend these books to anyone who loves Asian cuisine.

5 of 9 people found the following review helpful. Informative About Nonya cuisine, except sweets

By Reader A

This book was written by the late Mrs Lee Ching Koon, who was the mother of Lee Kwan Yew, the first Prime Minister of Singapore, and updated by her granddaughter Shermay Lee. The dishes are detailed, and following trends set by Western foodies, anecdote information is added to each recipe beforehand, and photos are approaching the Western standards in books like Neil Perry in quality. The food remains faithful to Peranakan tastes which is a big plus. The Lee family are Singaporean Nonyan family, so their cuisine is Southern Straits Chinese rather than Penang Northern type - the Southern Straits are more coconuty while Northern Straits sourer. Having said this, one drawback is a lack of any recipe on kuihs which form an important part of Nonyan cooking. I would love to see them on the publication, but apparently it was not on Mrs Lee's works and her granddaughter doesn't see fit to add to her grandmother's recipe list, so I would recommend you buying the 6-volume late Leong Yee Soo's collection in addition.

Mrs Lee Chin Koon first published "Mrs Lee's Cookbook" in 1979 at the age of 70. With over 50 years of cooking experience, Mrs Lee wrote the cookbook in order that her grandchildren and future generations would continue in the tradition of Nonya cuisine. "Mrs Lee's Cookbook" has since had numerous reprints and has become widely accepted as an authority on Nonya cuisine. 29 years later, Shermay Lee, her granddaughter is relaunching the cookbook for a new generation. This revised version makes it possible for any novice to cook classic Peranakan dishes such as Ayam Buah Keluak, Mee Siam and Pong Tauhu Soup. New useful sections such as a glossary of ingredients and basic kitchen equipment, illustrated step-by-step guide to basic cooking techniques and other sections have been added to make Peranakan cooking more accessible. Each recipe is illustrated and is a step-by-step guide providing clear instructions on preparation and methodology.

About the Author

Shermay Lee is an investment banker-turned-chef. A sixth-generation Peranakan with a strong sense of culinary tradition, she started cooking at the age of 5. She learnt the rudiments of cooking first from her grandmother, Mrs Lee Chin Koon, then later, at the renowned classical French culinary institute, Le Cordon Bleu. Prior to that, she graduated from Brown University, USA, in Political Science and History. She is the author of several cookbooks and has opened her own cooking school, Shermay's Cooking School, in Singapore.