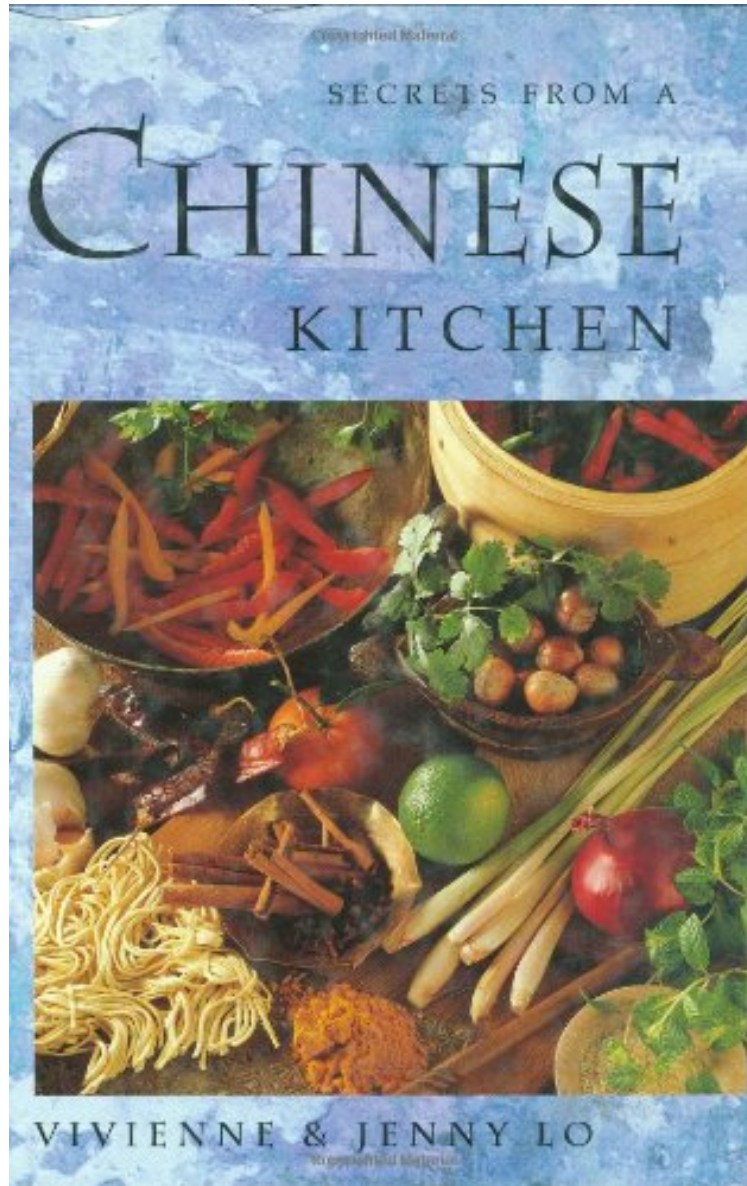


[Read and download] Secrets from a Chinese Kitchen (Secrets from a Kitchen)

Secrets from a Chinese Kitchen (Secrets from a Kitchen)

Vivienne Lo, Jenny Lo
audiobook / *ebooks / Download PDF / ePub / DOC



#6725477 in Books Anova Books 2000-11-01Original language:EnglishPDF # 1 9.50 x .88 x 6.40l, 1.09
#File Name: 1862053669160 pages | File size: 55.Mb

Vivienne Lo, Jenny Lo : Secrets from a Chinese Kitchen (Secrets from a Kitchen) before purchasing it in order to gage whether or not it would be worth my time, and all praised Secrets from a Chinese Kitchen (Secrets from a Kitchen):

5 of 9 people found the following review helpful. Few Pictures and Too Many IngredientsBy A CustomerLast

weekend, I read two cookery books. The first was "Secrets from a Chinese Kitchen". I found some of the tips helpful. But I found it strange that a book that supposedly adapted (and presumably, simplified - no disrespect intended) Chinese cooking to make it less daunting for the Western cooking enthusiasts has in many recipes such long list of ingredients that would put off even a Chinese cook! But it was after I gone through the second book, "Secrets from an Indian Kitchen" by Mridula Baljekar (ISBN 1862051437) that I realised what many readers will miss in the Los' book. I do not know what most of the Indian dishes are like as few pictures were provided and I could not figure out the end-state just from reading. Baljekar's book had presumed that the readers know what he or she is cooking. This presumption may be true for an Indian or someone very familiar with Indian dishes. I had fewer problems with the Los' book because the names and end-states of many dishes were familiar, being a Chinese. But if you are not a Chinese or conversant with Chinese dishes, you will face the same problem as I did with Baljekar's book. The few pictures in both books are also not user-friendly as they are not located with the corresponding recipes. I have always maintained that a user-friendly cookbook should have at least pictures of the end-state of a dish if not also pictures of the various stages of preparation and cooking. A good example of a very friendly cookbook is "Quick Easy: Favorite Japanese Dishes" by te Editors of Joie, Inc. with Yukiko Moriyama, ISBN 4-915249-37-9.

Secrets from a Chinese Kitchen presents exquisite Chinese recipes in a collection outstanding for its variety and balance, its use of fresh ingredients, and its flavor-enhancing techniques. Regional dishes, such as Crispy Five Spice Chicken Legs and aromatic Dry Tossed Chili Prawns, are clearly described and linked to evocative travel notes. All of the recipes are presented by the techniques used to make them, such as steaming and stir-frying, and the special "secrets" that accompany each dish ensure their authenticity.

From Library Journal
lea. vol: Pavilion, dist. by Trafalgar Square. (Secrets from a Kitchen). Apr. 2001. 176p. photogs. index. \$27.50. COOKERY Each of these first three titles in an attractive new series (first published in Britain but Americanized) provides a personal tour of a popular cuisine. Baljekar grew up in northern India but has long lived in England, where she is a cooking teacher, author, and host of a television series. She has an engaging style and provides many useful tips the "secrets" of the book title on unusual ingredients, techniques, and other culinary matters. Many of her recipes come from her grandmother, while others are from the more sophisticated repertoire of her family's cook, and some come from her husband's family in southern India. The Los' father founded a cooking school in London and wrote extensively on Chinese food. Now Jenny is the chef and Vivienne the manager of The Teahouse, their own restaurant in London. Like Baljekar's, their recipes are organized generally by cooking technique, and they too include many family classics and "secrets," as well as memories and anecdotes. Venturi, who grew up in Milan and travels frequently throughout Italy, runs a cooking school/catering business/gourmet food shop in Buckinghamshire, England. Much of her knowledge of Italian food comes from her grandmother, whose cooking was an unusual combination of Sicilian and Piemontese food, and from her husband's nanny, also a talented cook. Nevertheless, with the abundance of Italian cookbooks already available, hers is not a necessary purchase. But most collections will want to consider both Baljekar's and the Los' books. Copyright 2001 Reed Business Information, Inc. From the Publisher This outstanding new series of international cookbooks reveals tried and tested "secrets" that have been passed down from generation to generation — tips and techniques that are the key to authentic home cooking. With 100 recipes per volume, these books are designed to form an essential kitchen library of the world's cuisines. About the Author Jenny Lo (chef) and her sister Vivienne (writer) absorbed their interest in food as part of their family history. Food was a link to a time before the Revolution, their grandfather's house in China and family life as it was then. Their collective memories of their father's cooking are the original source of their interest and way of cooking. Jenny has worked closely with well-known Chinese chefs for over ten years and was her father's editorial assistant on his cookery books for fifteen years. She has opened her own restaurant, The Teahouse in London. Vivienne has studied Chinese Medicine and has also been involved in the management of The Teahouse and both sisters have already co-authored for 150 Recipes from the Teahouse.