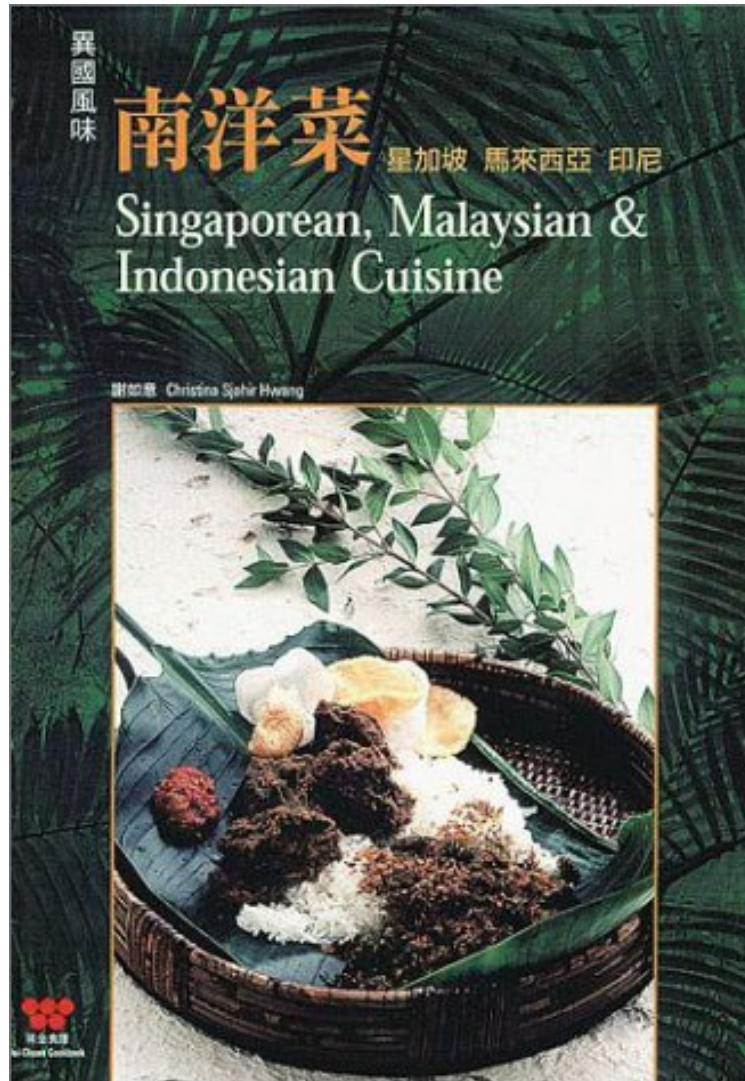


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Singaporean, Malaysian Indonesian Cuisine

Christina Sjahir Hwang, Wei-Chuan Publishing
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Christina Sjahir Hwang, Wei-Chuan Publishing : Singaporean, Malaysian Indonesian Cuisine before purchasing it in order to gauge whether or not it would be worth my time, and all praised Singaporean, Malaysian Indonesian Cuisine:

Singapore, Malaysia and Indonesia are located in Southeast Asia. Because of the rich mix of cultures, ethnic groups, and religions, the cuisine of those three countries are greatly influenced by each other as well as such neighboring cultures as China and India. these distinctly diverse blends of culinary characteristics from Singapore, Malaysia,

Indonesia represent the cultural interchange of the region iexcl;V a true crossroads of Asia. The dishes of SINGAPORE combine spices and cuisine from all over Asia. Hainan Chicken and Rice (Nasi Ayam), Noodles in Spicy Coconut Milk Soup (Laksa Lemak), and Spiced Sparerib Soup (Bak Kut Teh) are Singaporeiexcl;brvbar;s most popular dishes. MALAYSIAN cuisine combines the delicacy of Chinese food with Indian spices and regional herbs; famous dishes include Penang Noodle Soup (Penang Laksa), Lacy Pancakes (Roti Jala) and Beef Sate (Sate Daging). INDONESIAN food is known for its unique and exceptional spicy aromas and flavored dishes such as Sticky Yellow Rice (Nasi Kunjit) with Spicy Chicken Braised in Coconut Milk (Rendang Ayam), Batavia Beef Soup with Glass Noodles (Soto Betawi) and Balinese Fried Fish (Ikan Bumbu Bali). Rarely indeed, has a cookbook come along that combines within one cookbook cover, the tantalizing cuisine from these three cultures so well.