

(Ebook free) The Book of Vietnamese Cooking

The Book of Vietnamese Cooking

Deh'ta Hsiung
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Deh'ta Hsiung : The Book of Vietnamese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised The Book of Vietnamese Cooking:

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that I've eaten before but did not know how to make9 of 9 people found the following review helpful. decorative but non-functionalBy JadepearlThis book is decorative in a certain way -- in a kitchen that is not serious in its function nor pursuit of excellence. There are much better books on the market for Vietnamese cuisine to be found on the American book market (Trang, Pham or Routhier). The steps illustrated are very short-cut in the way they are prepared and the final result is not Vietnamese food that is bold but something that hints at but does not accomplish authenticity. On par with the Periplus series or even the little cookbooks this is not a book for those building, or researching a library on the flavors of Viet Nam nor its more subtle flavor cultures. If you want a beautiful cookbook for your table try *Hot, Sour, Sweet and Salt*. But if you want a cookbook that works than try Trang, Pham or Routhier. Do not get this book unless it is on the remainder table and only on a lark.0 of 0 people found the following review helpful. Passing this to my Cantonese friendBy Alice HughesThese recipes are more Chinese recipes, would recommend cookbooks by Andrea Nguyen and other Vietnamese authors if you're looking for authenticity. I do like the layout of the book though, easy to follow.

The recipes in this book use ingredients that are now easily available and include step-by-step instructions showing how to prepare them.

.com The Book of Vietnamese Cooking provides a fine introduction to this elegant Southeast Asian cuisine. Author Dei-ta Hsiung gives enough information in this slim volume to explain the subtleties of Vietnamese food, how it evolved, and how it differs from that of its neighbors. In addition to a picture of the completed dish, for all 80 recipes you will find three to six color photos showing key steps in their preparation. The glossary of ingredients describes every item called for in the recipes and explains how to use them. Likewise, the section on equipment tells what you need. Both sections offer handy substitutions, such as using a deep-sided sauteacute; pan for a wok, and lime juice in place of tart tamarind. Along with familiar Vietnamese dishes like Shrimp Paste on Sugar Cane, Green Papaya Salad, and Chicken with Lemongrass, The Book of Vietnamese Cooking includes such regional choices as Hot Pot from the north. Vegetarians will be pleased to find a recipe for the classic dipping sauce made without the ubiquitous fish sauce, and for Vegetarian Fried Noodles. Unfortunately, the Vietnamese names of the dishes are omitted, making it hard to associate what you find in this book with dishes you may know from a favorite restaurant. --Dana Jacobi