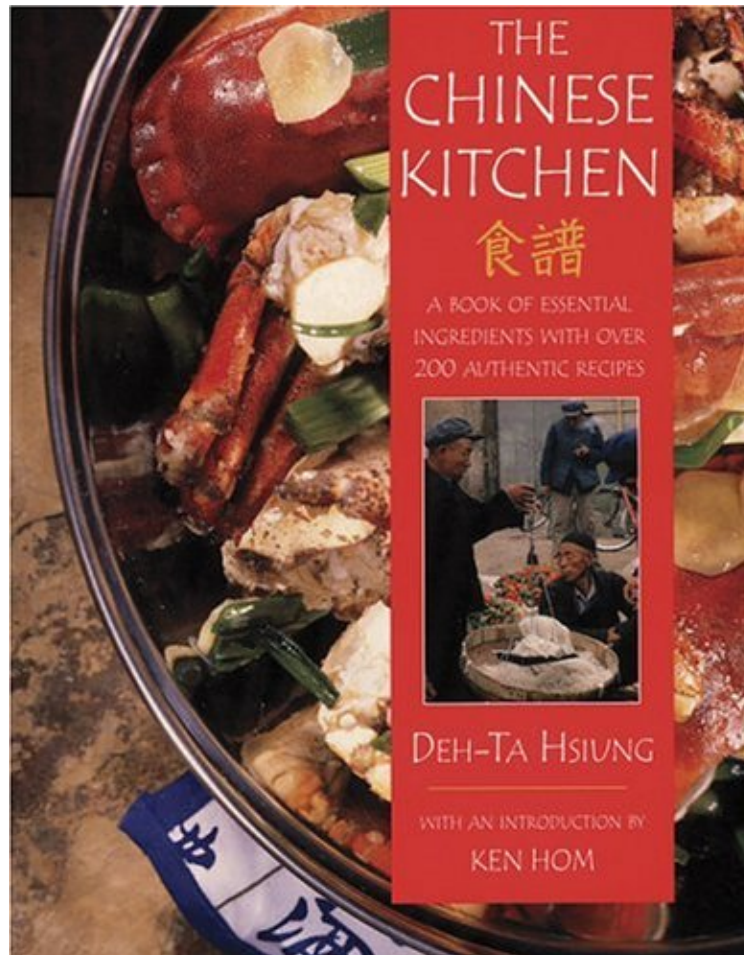


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# The Chinese Kitchen: A Sourcebook of Ingredients and How to Use Them

*Deh-Ta Hsiung*

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#7757334 in Books 2001-09-27Original language:EnglishPDF # 1 #File Name: 1856264173240 pages | File size: 66.Mb

**Deh-Ta Hsiung : The Chinese Kitchen: A Sourcebook of Ingredients and How to Use Them** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chinese Kitchen: A Sourcebook of Ingredients and How to Use Them:

3 of 3 people found the following review helpful. Not what I was looking for - Returned itBy A. FurtwenglerI ended up returning this book as it was not what I had thought it was going to be.What you get when you buy this cookbook is a two-page entry or less for each ingredient the author suggests should be in your pantry. In this entry you get a good explanation of the ingredient (where it comes from, what it's history is - which is great because Chinese cooking is more about the story of the food than just eating tasty food) followed by a recipe or two featuring each ingredient.As a person who does not have the books suggested pantry, it would've been quite difficult for me to assemble the pantry

and would've been even more difficult to use all the food items listed given only one or two recipes. Also, it should be noted that there are some ingredients that you WILL NOT find in American groceries or your local Asian market - such as Shark fin for Shark fin soup or the bird nests for Bird Nest Soup. While I find the process and history of each of these dishes interesting I will never make these dishes because 1) the ecological implications and 2) the absence of a market for the required ingredients. I would summarize as follows: Pros: The colorful pictures of every dish, the detail of each ingredient, the layout by ingredient (I'm on the fence because I like that all are arranged by ingredient, but it's also hard to plan when you want to use an ingredient, but need a main course/side dish). Cons: low ratio of recipes to ingredient (1:1 or 2:1), suggested pantry contains many uncommon ingredients, some recipes in the book cannot be made in American kitchens. 0 of 0 people found the following review helpful. A gem in my collection By C. J. Thompson I quite often enjoy browsing through this book. A great selection of Chinese culinary ingredients are described and the extensive pictures which accompany each entry are excellent. Some ingredients are discussed in a single page, others in two, while a few, such as rice, merit four whole pages. There is a good description of every item, a recipe or two illustrating its use, information on storage and handling, and good information on the general function of the entry as both a food and a medicine. I especially appreciate that the book lists the Chinese characters for each ingredient along with the pronunciation in parentheses. Unfortunately, one criticism I have is that the pronunciation provided is sometimes Cantonese and sometimes Mandarin and the transliteration is decidedly non-standard... Gong Bao Chicken, for instance, is given in the common restaurant rendering, 'Kung Pao Chicken'. I also have to say that most of the recipes provided are really not that particularly interesting... As this is not a recipe book, though, I did not particularly care but I was very surprised when I recently purchased another book by this author, and found the same thing again - great pictures but mediocre recipes! Still... as I say, I did not buy this book as a recipe book and I love flipping through its pages. I am glad to own it. 2 of 2 people found the following review helpful. Best Chinese Cuisine primer I've read By Paco Caldera Chinese Cuisine goes way beyond cooking: it's a gastronomical philosophy in itself. What to eat when, how and why. One has to realize this if the goal is something other than fixing chop suey or egg foo young (which by the way, are not Chinese!). If so, this is the book to start with. Take it along to the supermarket if you have to. Check out every spice and tool before buying. And then start cooking and enjoy yourself. The recipes themselves are surprisingly quite easy; it's their context what makes the difference, giving you the criteria - and the confidence - to go further. Magrave; nmagrave; n chiuml;!

Authentic Chinese ingredients are now available all year round, not only from the "China towns" in our major cities, but also from our local supermarkets. In this title the renowned expert on Chinese food, Deh-Ta Hsiung, introduces and describes over 100 ingredients in great detail and provides at least two recipes for each ingredient to demonstrate its versatility. Each page is illustrated with cut-outs of each ingredient in its many forms, cultural pictures of China and recipe photography.

.com The Chinese Kitchen is equally useful whether you are selecting your first Chinese cookbook or adding to an already substantial collection. This encyclopedic volume is crammed with detailed information, recipes you know yet probably have not made at home, and color photographs from China that bring the culture and culinary interests of the country compellingly to life. Opening with a useful explanation of the fundamentals of Chinese cooking, you learn how all food is viewed for its seasonal, medicinal, and nutritional values; how color, aroma, flavor, shape, and texture must be balanced in each dish; and how today's cooking goes beyond the classic five flavors. Two-page spreads for more than 100 ingredients include the name in calligraphy and Western letters, the Latin name, and entries for how the item is grown or produced, how to judge its quality, how to store processed foods as well as fresh items, and both medicinal and culinary uses. In the recipes, precise directions help even beginners get good results: for instance, "Cut the beef across the grain into thin slices the size of a large postage stamp." Recipes make dishes as they would be in China, so Spareribs in Sweet and Sour Sauce are pleasantly pungent without chunks of pineapple, carrot, or onion. From Fujian province, the Stir-Fried Chicken with Cilantro is a delicate combination of sliced breast and ginger, scallions, and coriander. Adventurous cooks will comfortably discover Bean Curd Skin and Asparagus Soup, a simple dish with appealing flavor. For dessert, Chinese Fruit Salad, combining fresh or canned lychees, cubed melon, and other fruits in the scooped out melon, which is nestled in crushed ice, lets you bring the care of Chinese presentation to the table easily. Though Deh-Ta Hsiung tells little of how he traveled from Beijing, his birthplace, to London, or how he acquired his masterful command of cooking, bits of his personal history weave through The Chinese Kitchen. In all, he is a most welcome teacher. --Dana Jacobi About the Author Deh-Ta Hsiung was born in Peking and has travelled widely throughout China. Having completed his education in London and Oxford, he became an acknowledged expert on Chinese food and cookery. He is the author of several best-selling books and is a tutor of international renown. He is also a food and wine consultant for Chinese restaurants and food manufacturers.