

(Ebook pdf) The Classic Cuisine of Vietnam (Plume)

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Bach Ngo, Gloria Zimmerman
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Bach Ngo, Gloria Zimmerman : The Classic Cuisine of Vietnam (Plume) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Classic Cuisine of Vietnam (Plume):

0 of 0 people found the following review helpful. Okay book. Nothing special. By University Doc Okay book here. Nothing special. I was looking for a book that I could refer to for Vietnam. However, this book wasn't it. It's okay if you know nothing about cooking Vietnamese. 0 of 0 people found the following review helpful. good starter book into Vietnamese cuisine By casey it features classic Vietnamese foods. There aren't very many photos or illustrations of the final dish. The typeface seems to be consistent with when the book was published. Many times I find the recipes are unclear - either amount of ingredient is incorrect, or what to do with a major ingredient in the recipe is missing, or a step altogether is missing, such as when to incorporate the rice flour into the batter before allowing it to proof or steam. Many of the recipes in this book are also in Andrea Nguyen's cookbook "Into the Vietnamese Kitchen." If given a choice for only one book on Vietnamese cuisine, I'd opt for Andrea's cookbook. This cookbook is good - it just sometimes feels like certain steps are kept secretive. 0 of 0 people found the following review helpful. great recipe book - genuine traditional By Andrea Holden This is my first experience with vietnamese recipes, I recently fell in love with some of the foods I've had the opportunity to try and thought I'd give it a shot on my own. I'm impressed that the recipes appear to be traditional as well as the ingredients. Its not a super fancy, modern book by any means which is just what I wanted - tasty foods just waited for me to whip them up. I found the reviews on this book especially useful prior to purchasing - they helped me determine how genuine the recipes would be.

150 authentic recipes from the three distinctive culinary regions of Vietnam. "The best book on the subject I've seen." -- Jay Jacobs, *Gourmet Magazine* With Technique Drawings and a Glossary of Ingredients Colorful, distinctive, exhilarating, Vietnamese food will delight everyone in search of new tastes and textures. Craig Claiborne places it among the four finest cuisines in the world. And for years, the French have flocked to Vietnamese restaurants in Paris, where this strikingly different cuisine surpasses Chinese in popularity. With its reliance on uncooked vegetables, fresh salads, and delicate seafood dishes, combined in a dazzling aromatic balance of sparkling flavors, no wonder Vietnamese cooking won the title of "The Nouvelle Cuisine of the Orient." This superb collection of 150 recipes reflects all three of Vietnam's gastronomic regions: The Red River Delta in the north with its emphasis on light, airy stir-fried foods; the central Highlands, ancestral home of kings, with its spicy dishes decoratively arranged to please royal tastes; and the Mekong River Delta in the south with its abundant variety of vegetables and fruits, deliciously influenced by traditional French cooking. Now Western cooks can discover the secrets of Vietnamese cuisine, an exciting variety of tastes that form unforgettable meals. Surprisingly easy to prepare, these dishes require no special equipment or skill, and most use ingredients that are readily available. The results are spectacular.