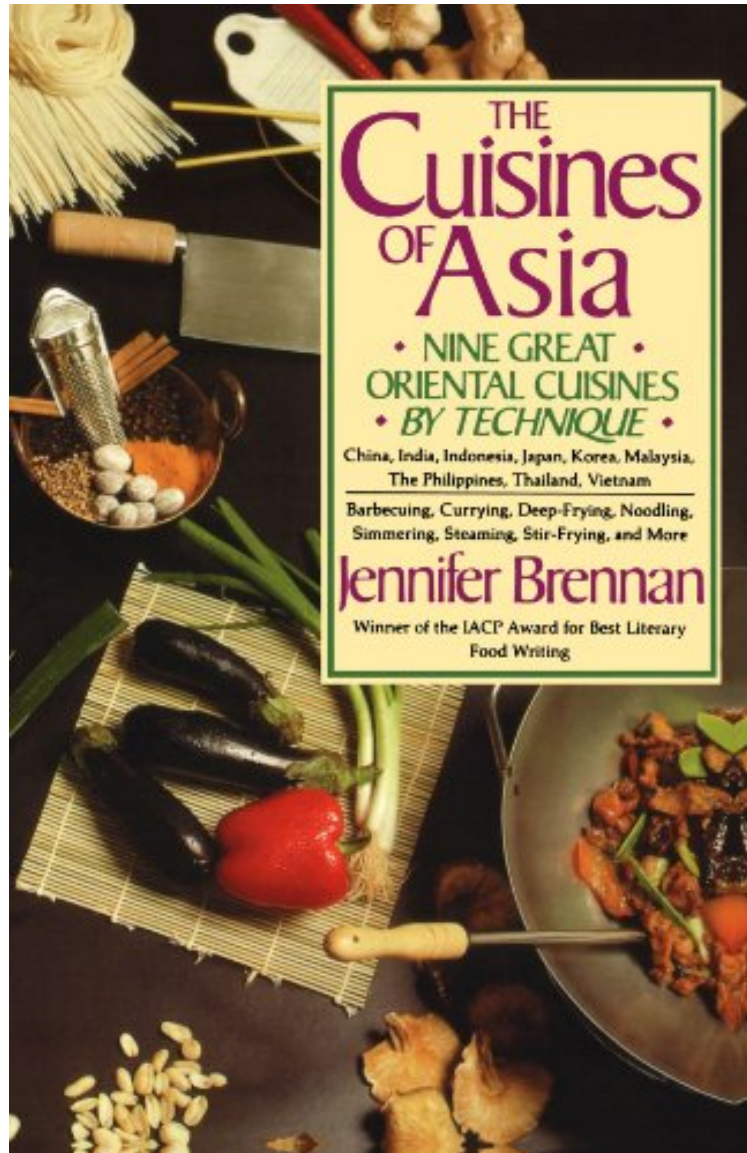


(Download) The Cuisines of Asia: Nine Great Oriental Cuisines by Technique

The Cuisines of Asia: Nine Great Oriental Cuisines by Technique

Jennifer Brennan

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Jennifer Brennan : The Cuisines of Asia: Nine Great Oriental Cuisines by Technique before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Cuisines of Asia: Nine Great Oriental Cuisines by Technique:

1 of 1 people found the following review helpful. a great technique book for those not following recipes much By Tom This is a great cooking technique book for someone like me: I don't follow recipes much or need them for inspiration, but rather like to identify what flavors and preparations are particular for a certain type of cuisine or

dish. This is in my opinion much more a technique book describing the fundamentals of different Asian cuisines/prep styles etc, Also, there are a lot of recipes for spice mixes, blends, and only a few 'classical' dishes as examples. Also, only some b/w drawings, but pretty acceptable for me. The author also provides some alternatives for ingredients, many of which are now probably much more common these days with the growing popularity of Asian food. So, while probably a bit 'Old School' for some, it is definitely a very informative book for experimentalists like me. 0 of 0 people found the following review helpful. New Condition Hardback By Linda M. Burrell Bought to replace an old paperback that was falling apart. Mint condition; much better than the original which was only a paperback. Great Price too. 1 of 1 people found the following review helpful. My "Asian Bible" By J. Hinds This was purchased to replace a copy from the '70s that was completely loose-leaf by this time. This is a fabulous book for an overview of many different asian cuisines. Dividing up the recipes by cooking method rather than by cuisine is very nice.

This brilliant, original, and encyclopedic cookbook presents the authentic foods and recipes of the great oriental cuisines by cooking technique-steaming, stir-frying, deep-frying, currying, simmering,, barbecuing, noodle-making, etc. With loving attention to authenticity and detail, the author presents more than 300 tested recipes for such dishes as Indonesian twice-fried spicy peanut fritters, Japanese tempura, Peking duck, Philippine deep-fried Thai catfish, and dozens of other exotic foods. All of the recipes are made with ingredients widely available in America, or with unique substitutes for readers who live far from suppliers. Menus, a glossary, conversion tables, and personal anecdotes about the experience of eating and cooking in the orient make *The Cuisines of Asia* a true insider's guide to the delights of the Far Eastern kitchen.

From the Back Cover Nine great Oriental cuisines by technique: China, India, Indonesia, Japan, Korea, Malaysia, The Philippines, Thailand, Vietnam. Barbecuing, Curryng, Deep-Frying, Noodling, Simmering, Steaming, Stir-Frying, and More..... About the Author Jennifer Brennan grew up in Pakistan and India and has spent many years in Southeast Asia. She is the author of *The Original Thai Cookbook*.