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Wai Hon Chu, Connie Lovatt
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the dumpling

A SEASONAL GUIDE

Wai Hon Chu & Connie Lovatt



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Wai Hon Chu, Connie Lovatt : The Dumpling: A Seasonal Guide before purchasing it in order to gage whether or not it would be worth my time, and all praised The Dumpling: A Seasonal Guide:

1 of 1 people found the following review helpful. Excellent, well written. By Katy M Fabulous, buy this book! This book is well written, well researched, well edited and proofread. There are clearly written and explained recipes of all countries and types from chicken and dumplings to pierogi to tamales to bread pudding. There is a chapter just for broths. They explain why they chose the recipes they did, the ingredients and equipment, different folding techniques with illustrations, tips on preparation through storage. The recipes are arranged by month with a clickable table of contents of the chapter headings and a clickable table of contents of the recipes at the beginning of every chapter, as well as a complete index (called "searchable terms.") There are appendices which list the recipes by region and country, type and which are vegetarian. I can't wait to get in my kitchen and cook some pierogi and tamales. I've been searching for recipes for both and, while I found some, have been disappointed in the choices available. This book has

3 pierogi recipes and several for tamales. Then I'll work my way through more. There are so many, good thing for freezers! 6 of 6 people found the following review helpful. Dumplings by the Season By Ohioan I love the front portion of this book, which shows you, with very clear drawings and instructions, how to make, fold, wrap, and tie many different kinds of dumplings. I also, for the most part, love the recipes, which are fairly simple to make. What is off-putting to me is the special equipment supposedly needed for some of these recipes. I will NOT buy a spatula maker just to make spatulas. I would prefer it if (as Happy Girl pointed out) the authors would suggest alternative ways or methods of making some of these dumplings, using things that most people have in the kitchen. Most people do not have spatula makers and probably have no intention of getting them. In any case, I do like the recipes though, frankly, I would prefer them to be organized according to type (fish, meat, vegetable) or country of origin. When they're organized by month, searching for all types of one kind of recipe (shrimp, say) is time-consuming. 4 of 4 people found the following review helpful. Worthwhile By Lori A. Gonzalez Pretty good cookbook with a variety of recipes from different countries. Most things I made so far I was pleased with: steamed cornbread, Banh Tet, nine layer coconut tapioca cake. The Nigerian black eyed pea dumplings turned out more bland than what I hoped, but not bad. The sweet pineapple tamales, a TOTAL miss. I live in San Antonio, so I'll just keep helping the local economy by purchasing tamales already made, lol! I look forward to making more recipes. Another good (dare I say better?) book on dumplings is called "Asian Dumplings" by Andrea Nguyen. If you are mostly into asian dumplings, I would get that book instead. What I like about "Asian Dumplings" is that the instructions and tips are excellent, and the ingredients have weights next to them. (I have more success by weighing rather than measuring flours). Still, "Dumpling, A Seasonal Guide" has great instructions and excellent drawings on how to make the different folds. One tip from Asian dumplings I will share: if the recipe makes 12 dumplings, make your filling and divide it into 12 portions first, so you are putting the right amount in. When I made the nigerian black eyed pea dumplings, I had prepared and cut up all the banana leaves. The recipe called for so many rounded tablespoons of filling. Well, I must have rounded my spoonfuls TOO much, and ran out of filling and wasted banana leaves. If I would have divided up the filling in advance, it would've worked.

The Dumpling is the most comprehensive and wide-ranging anthology of traditional recipes available for those who love dumplings in every shape, size, and variety. Wai Hon Chumdash; who has worked in the in the kitchens of March, Clementine, and The Russian Tea Room, and is creator of El Eden Chocolates, named Best Gourmet Chocolate by New York Pressmdash; and Connie Lovett take dumpling aficionados on a culinary tour around the globe, offering more than 100 mouthwatering recipes that cover the full range of dumpling possibilities.

From Publishers Weekly Chu, a cooking instructor at the Institute for Culinary Education, and Lovatt, a personal chef, offer a global perspective on dumplings, which they liberally define as being made out of some kind of dough, batter or starch and either steamed, simmered or boiled. They provide 135 dumpling recipes from all over the globe, with each labeled as to country of origin, and include an additional 60 recipes for soups, stews and sauces in which to use dumplings. Dishes are divided seasonallydash; with eight to 13 recipes for each monthdash; when ingredients are at their natural peak. Recipes are arranged from easiest to most challenging. Offerings include January's Priest Stranglers with brown butter and sage; March's kasha and mushroom pierogi; August's corn tamales stuffed with stringy cheese and poblano; and September's wild grapes in dumplings. Desserts, such as July's banana cupcakes and December's chocolate tamales highlight the range of dishes. The authors also include substantial sections on ingredients, equipment, and folding instructions and illustrations. Cooks at all levels will delight in this book as they try their hands at familiar favorites as well as new dishes. 8-page color insert. (Nov.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "A fine new book...richly instructional. So...study up, fling open your door and step out to sample this delightful, richly varied fare. Or stay at home, prop up your copy of The Dumpling, invite in a few friends and go traveling in your own kitchen." (Nach Waxman, owner of Kitchen Arts Letters) From the Back Cover The Dumpling: A Seasonal Guide by Wai Hon Chu and Connie Lovatt is the most comprehensive collection of dumpling recipes ever produced. Discovering that dumplingsdash; as a category of fooddash; have never been properly defined, Chu and Lovatt developed a definition that takes into account the ingredients, cooking methods, and shapes that most commonly define dumplings, not just in a particular region or culture, but around the world. "A dumpling is a portion of dough, batter, or starchy plant fare, solid or filled, that is cooked through wet heat, and is not a strand or a ribbon" This exciting collection shows us that not only are pot stickers, pierogis, and shao mai dumplings but so too are tamales, steamed cakes, and steamed breads. From Chickpea Dumplings in a Tomato Sauce (India) to Leaf-Wrapped Rice Packages Stuffed with Peanuts and Sausage (China), from Chocolate Tamales (Mexico) to a "Napkin" Bread Dumpling with Cherries (Austria), from Cloud-Shaped Bread Buns (Tibet) to Potato Dumplings with Cabbage Layers (Hungary), dumplings, whether steamed or simmered, are as fun to make as they are to eat. A truly passionate exploration of every dumpling type imaginable, The Dumpling contains dessert varieties, dumplings for gifts or entertaining, dozens of vegetarian and vegan options, fast and easy dumplings, as well as 21 pages of step-by-step dumpling making-illustrations. Arranged by month so as to encourage

all of us to cook dumplings seasonally and year round, The Dumpling contains a recipe for every taste bud, table, and occasion. Chapters 10, 11, and 12 October No-Fuss Potato Dumplings bull; Spiced Carrot Pudding bull; Collard Greens with Corn Dumplings bull; Chicken Paprika with Dumplings bull; Bean Soup with Tiny Dumplings bull; Chickpea "Fish" in a Spicy Onion Sauce bull; Bacon and Sage Roly Poly bull; Daikon Cake bull; Cheddar Cheese and Potato Pierogi bull; Lentil and Onion Pierogi bull; Potato "Tamales" Stuffed with Chicken and Jalapeno bull; Beef-Stuffed Plantain Balls in a Cassava-Corn Soup November Dumplings and Cockyrsquo;s Joy bull; "Napkin" Bread Dumpling bull; Turkey Stew with Stuffing Dumplings bull; Cranberry Pudding bull; Lord Randallrsquo;s Pudding, An Apricot Dessert bull; Sticky Toffee Pudding bull; Potato Dumplings with Crouton Centers bull; Country Cabbage Soup with Large Cornmeal Dumplings bull; Philadelphia Pepperpot Soup with Dumplings bull; Large Beef- and Spinach-Filled Dumplings in Beef Broth bull; Dumplings Stuffed with Pears, Figs, and Chocolate bull; Pumpkin and Lentil Ravioli with Browned Butter and Rosemary bull; "Little Ear" Dumplings Stuffed with Mushrooms in a Beet Soup December Root Vegetable Bread Dumplings bull; Clotie Dumpling bull; Starchy Coconut Stew with Slippery Rice Balls bull; Guava Duff bull; Potato Dumplings with Cabbage Layers bull; John in the Sack bull; Classic Christmas Pudding bull; Chocolate Tamales bull; Siberian Meat Dumplings bull; Chestnut Ravioli with Sage Butter Sauce bull; Chicken-Filled Dumplings in an Escarole Soup bull; Dumplings Stuffed with "Stewed" Breadcrumbs