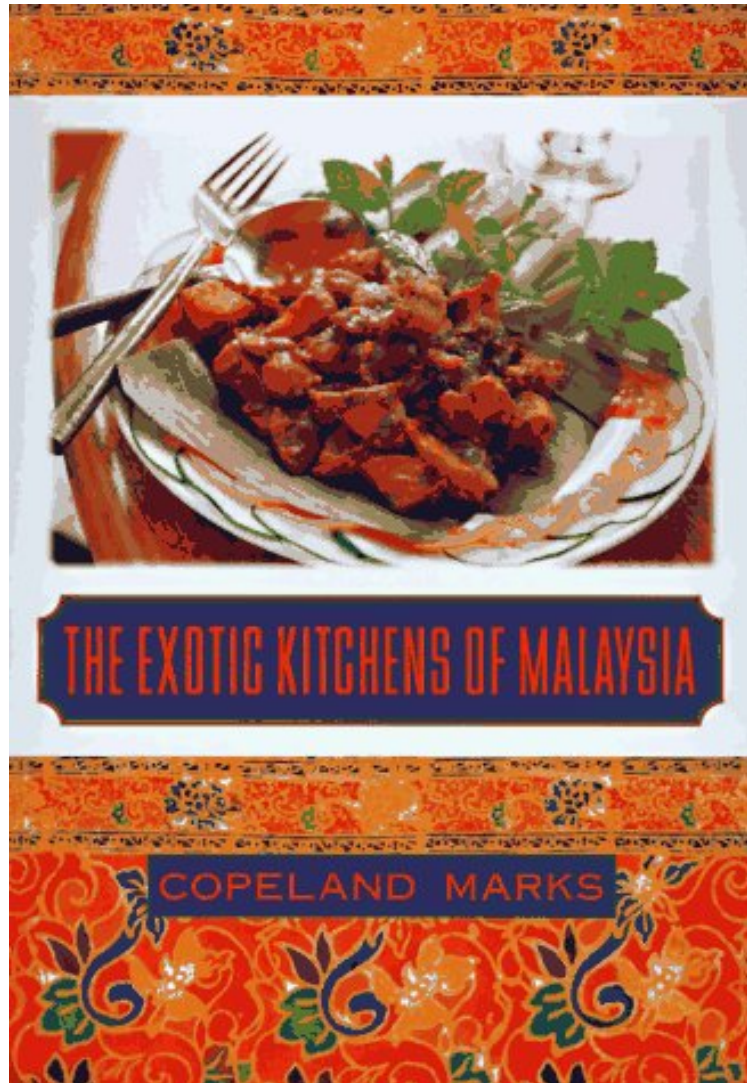


(Read ebook) The Exotic Kitchens of Malaysia

The Exotic Kitchens of Malaysia

Copeland Marks

*ebooks | Download PDF | *ePub | DOC | audiobook*



 [Download](#)

 [Read Online](#)

#4185592 in Books Dutton Adult 1997-11-01 1997-11-01 Original language: English PDF # 1 6.38 x 1.13 x 9.36l, #File Name: 1556115261320 pages | File size: 27.Mb

Copeland Marks : The Exotic Kitchens of Malaysia before purchasing it in order to gage whether or not it would be worth my time, and all praised The Exotic Kitchens of Malaysia:

12 of 12 people found the following review helpful. Okay - plus By Roger SI found the book to be a bit disappointing. I liked some of the anecdotes, which reminded me of my time in Malaysia, but the recipes aren't entirely to be trusted. There are recipes with - I presume - typos that indicate for example ratios of rice to water that are just unbelievable so that if you followed them you'd end up with a dish that is practically inedible. There also are dishes with ingredients you won't be able to find anywhere outside of Malaysia. If you know what you're doing, this is a useful resource and in many ways an interesting read. If not, there are more reliable books out there.

With text and over 175 recipes, Marks ventures into the diverse kitchens of Malaysia and the island of Borneo, where three very different cultures combine to produce an astounding array of exciting food. The Chinese, native Malays, and Indians who inhabit Malaysia take full advantage of their tropical climate, which produces a cornucopia of fruits, vegetables, and herbs unmatched in the world. Regional differences are pronounced. Some reflect the centuries of influence China has had in Malaysia, as is the case with Nasi Ayam (chicken rice), which uses bean sprouts that are found only in and around Ipoh, a Chinese populated city. Other recipes reflect the Muslim avoidance of pork, as seen in the ways of the Malays, while the distinct differences of Indian customs are revealed in dishes such as a lunch favorite served in restaurants: large quantities of rice with meat, fish, or vegetarian curries, all served on a banana leaf. Marks' in-depth exploration of this rich culture pays off for beginning cooks and experienced chefs alike, as he offers more than 175 accessible, easy-to-follow recipes. His enthusiasm for food translates into any language--and can be recreated in any kitchen.

From Library JournalSelf-described "culinary tourist" Marks is the author of *The Great Book of Couscous* (LJ 11/15/94) and many other cookbooks on little-known cuisines, including *The Exotic Kitchens of Indonesia* (LJ 11/15/89). This time he's gone back to Southeast Asia to explore the cooking of the Malaysian peninsula and the two Malaysian states on the island of Borneo. Malaysia is ethnically diverse, and Mark's recipes demonstrate its culinary diversity as well, with Chinese, Indian, and Portuguese dishes alongside those from the Malays (the original inhabitants) and the indigenous peoples of Borneo: Curried Quail, Stir-Fried Beef, Sour and Hot Fish. Some of the recipes call for hard-to-find ingredients, and some are included mostly "for historical purposes," but curious cooks and culinarily inclined armchair travelers should find this unique cookbook of interest. Copyright 1997 Reed Business Information, Inc.