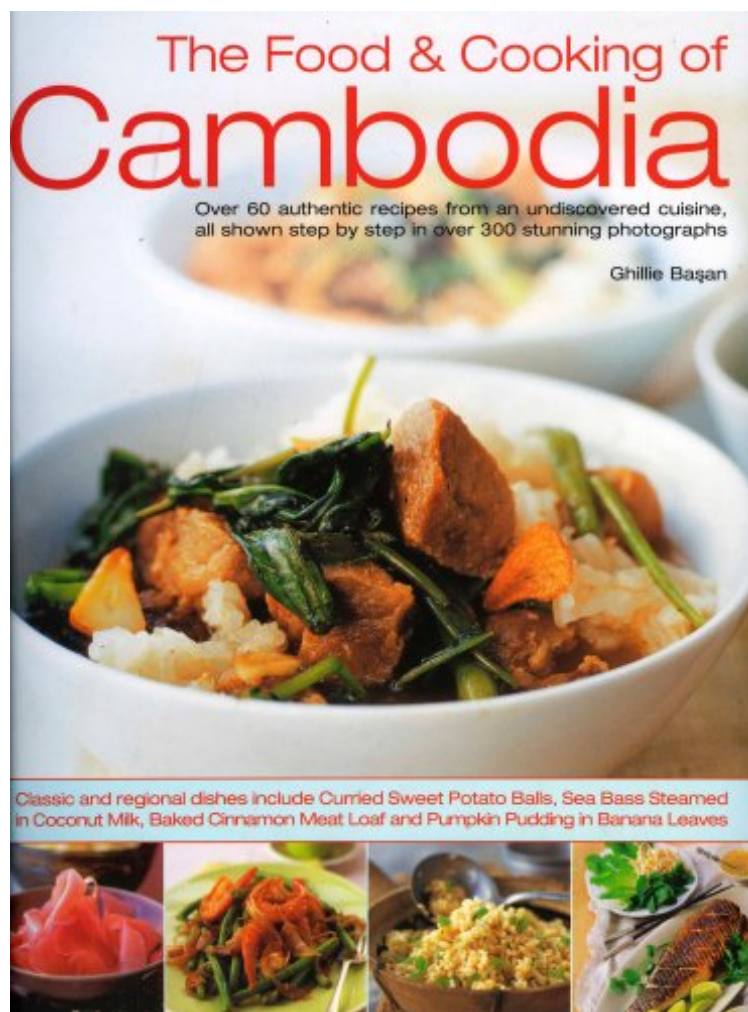


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The Food Cooking of Cambodia: Over 60 authentic classic recipes from an undiscovered cuisine, shown step-by-step in over 250 stunning photographs; ... using ingredients, equipment and techniques

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photographs; ... using ingredients, equipment and techniques:

0 of 0 people found the following review helpful. Interesting and unusual recipes
By Al in AZ
This is an interesting book with a small number of uniquely Cambodian recipes. Unlikely that many folks will want to cook all of these but the book is fun to go through and the several recipes that I have tried have worked pretty well. Some may have difficulty getting ingredients.
2 of 2 people found the following review helpful. Good introduction to Cambodian food
By Kay Mercieca
Great resource. Easy to follow with explanations of ingredients. It includes dishes you would see in the city but not so much emphasis on traditional village food. A good introduction to Cambodian food.
2 of 2 people found the following review helpful. Great, but missing something...
By Samantha A. Ngy
I ordered this book recently, but have yet to try anything. Just flipping through I immediately noticed it's missing just about everything my boyfriend's mom makes! Even the basics like green papaya salad are not included. The book has great pictures and I am sure I'll get a lot of use out of it as my bf loves his mom's cooking and I am still learning Khmer cuisine, but I wish it had more of the recipes I am familiar with.

Ancient Cambodia was a kingdom with an Indian culture, which then expanded into Burma and Vietnam, later becoming a territory claimed by both Vietnam and Siam. As a result, the Cambodian cuisine has Indian roots, with strong influences from both China and