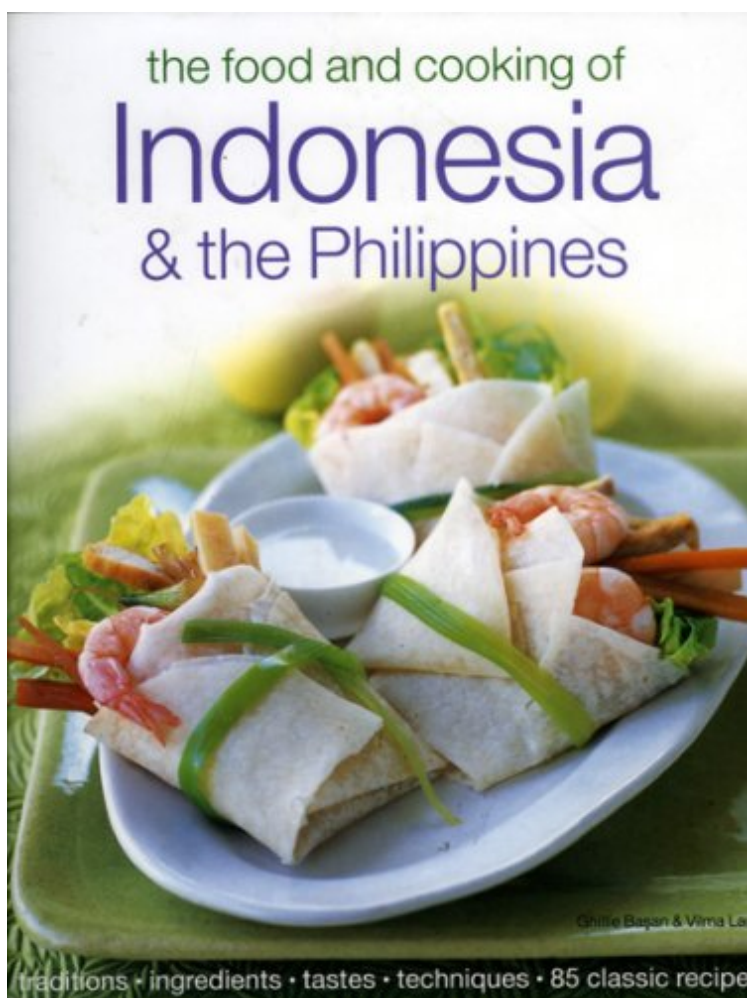


[Ebook free] The Food Cooking of Indonesia the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes

The Food Cooking of Indonesia the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes

Ghillie Basan, Vilma Laus

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Ghillie Basan, Vilma Laus : The Food Cooking of Indonesia the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food Cooking of Indonesia the Philippines: Authentic Tastes, Fresh Ingredients, Aroma And Flavor In Over 75 Classic Recipes:

1 of 1 people found the following review helpful. Good overview By P. Nadkarni The recipes are reasonably well done, though I would have liked to see greater coverage of the sambals: there are at least a dozen sambals in Indonesian cooking, but only recipes for a couple are provided. (The recipe for the famous Sambal Oelek - simply red chillies,

salt, lime juice, a little lime peel and sugar- is omitted.)It is true that some of the ingredients used in a few of the recipes are not the traditional ones, but reasonable substitutes, so I wouldn't ding them too hard on this. I also have to admit that adobo prepared with a little ginger improves the flavor , even if this addition is not "traditional".1 of 4 people found the following review helpful. Hardly authentic. Derivative recipes, not classicBy C. NeumanI would have given this book a higher rating if it did not pretend to be traditional and authentic. It's perfectly acceptable to be derivative and creative. However, I am appalled that the authors claim authenticity and tradition in presenting the Philippine food section...adobo with ginger?!!! Shame on them for spoiling the essence of the adobo. Though there are regional differences with adobo, there is never one with ginger. And the lumpia...the presentation alone shows how "nouveau" these recipes and presentations are, one recipe even called for serrano ham!!! I would have better respect for these authors if they just admitted that these recipes have been "inspired by" traditional recipes. Instead, they just made themselves look totally ignorant and lazy. They should research next time, and their editors...they should have hired fact checkers. Pathetic.3 of 10 people found the following review helpful. incorrect spelling...By Ma. ClaraMANAGA and KALALMANSI???!!! it makes me wonder how reliable the facts are in this book since there are typo errors.

Discover the mouthwatering and unique flavours of two distinctive yet complementary Asian cuisines, with a collection of 80 deliciously authentic recipes.

About the AuthorGhillie Ba an has worked all over the world as a cookery writer, journalist, and restaurant critic. She is Cordon Bleu trained and has written a number of highly acclaimed books, including the bestselling Flavours of Morocco and Tagines Couscous for Ryland Peters Small. She lives in the Scottish highlands, where she runs popular cookery workshops.Martin Brigdale is a well-known British photographer specializing in food. He has photographed many cookbooks in England and the Untied States, including Foods of Greece, The Mediterranean Pantry, Michel Roux Desserts, and French Country Cooking. He is an enthusiastic home cook and loves to travel.