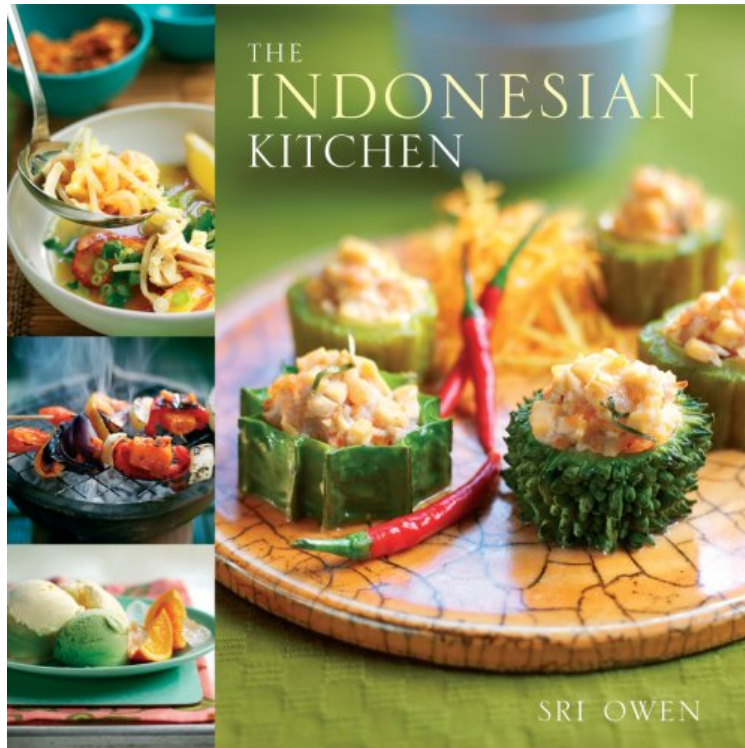


[Download] The Indonesian Kitchen: Recipes and Stories

The Indonesian Kitchen: Recipes and Stories

Sri Owen

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#333203 in Books Owen, Sri 2008-09-01 Ingredients: Example Ingredients Original language: English PDF #1 8.80 x 1.20 x 8.80l, 2.75 #File Name: 1566567394287 pages | File size: 71.Mb

Sri Owen : The Indonesian Kitchen: Recipes and Stories before purchasing it in order to gage whether or not it would be worth my time, and all praised The Indonesian Kitchen: Recipes and Stories:

2 of 2 people found the following review helpful. A Family Food Tale By David Matthews Having read Sri Owen's book on Indonesian cuisine over years, I decided to take a look at this work, expecting a more modern pictorial approach. I was surprised at first by this candid narrative of how Sri Owen learnt about food and cooking from her family and surroundings. Her frank, clear stories almost took all of the "exotic" out of this "should be" spicy tale. Her down to earth narrative made it sound so familiar that she could have grown up in Brooklyn like me. It's simply marvelous how she helps the reader relate to her. Truly a great read and a good culinary book. 3 of 4 people found the following review helpful. Good book but needs a few details added By Brian G So the recipes in the cookbook are good so far and the food tastes authentic according to my Indonesian wife. I like the book itself and the story behind the food is nice to bring together the various aspects of the culture. A couple suggestions though... One, it's hard to tell what kind of measurement is being used. It refers to ounces instead of cups for dry goods which could mean by weight or by cup measurement which could be very different so there was a little trial and error on that front. Also, some of these dishes are very labor intensive or time intensive and it would be nice to have an estimation of prep time and cooking time needed so you can plan accordingly. It can kind of be guessed at but when making multiple dishes it is nice to have a reference point that is close to accurate. Overall though I think it is a great book that gives my wife a little taste of home without having to fly around the world to get it. 1 of 2 people found the following review helpful. Great Indonesian Cookbook! By Billy B One of the best Indonesian cookbooks I have found, and I've looked at most of

them. Very authentic w/ well chosen recipes.

In this ground-breaking book, renowned author Sri Owen provides a unique insight into the ancient, exotic, and varied cuisine of the Indonesian archipelago. Over 120 mouthwatering and easy-to-follow recipes take us from staples and basics to food for festivals and special occasions, with fascinating introductions that place the dishes in their regional and cultural settings. Owen offers enchanting recollections of the food and cooking of her youth, while delving into the historical role of food in the region's culture and society. The recipes are accompanied by detailed explanations of ingredients and techniques, notes on availability and substitutions, and discussions of development over time. Filled with beautiful photography by Gus Filgate, this book captures all aspects of Indonesia's diverse culinary culture and represents a lifetime of research into both traditional and modern cooking methods.

From Publishers Weekly Veteran cookbook author Owen (*The Rice Book*, *Indonesian Regional Food and Cookery*, *Healthy Thai Cooking*, etc.) has crafted her most personal book yet in this culinary memoir-cum-cookbook. Detailing her engagement, her first crash courses in cooking, opening her own London shop and publishing her first cookbooks, among other life events, Owen accounts for her evolving relationship with food. Though interesting, Owen has a tendency to wander and a prose style that isn't nearly as enticing as her recipes. Classics like Gado Gado, flavorful mixed vegetables tossed with peanut sauce; deliciously complex crab cakes with lemongrass, kaffir lime leaves, coriander and chili flakes; and Pan-Fried Tuna with Red Chili Sauce are surefire hits that are easy enough to source and assemble. Those living far from the tropics may have more trouble with ingredients (fresh coconut water, the notoriously foul-smelling durian fruit), though Owen does offer an admirable range of substitutions. Those with access to the accoutrements that make these dishes unique—galangal, kaffir limes and the omnipresent tamarind—will get the most out of the book, but even spectator chefs will appreciate the crisp photography and flavorful combinations. Copyright © 2013 Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. About the Author Sri Owen is the foremost authority on Indonesian food. Born in Sumatra, Indonesia, she moved to Britain in 1964 and is an internationally celebrated author, lecturer and cook. Her books include *The Rice Book* (winner of the Andre Simon award) and *Indonesian Regional Food and Cookery*.