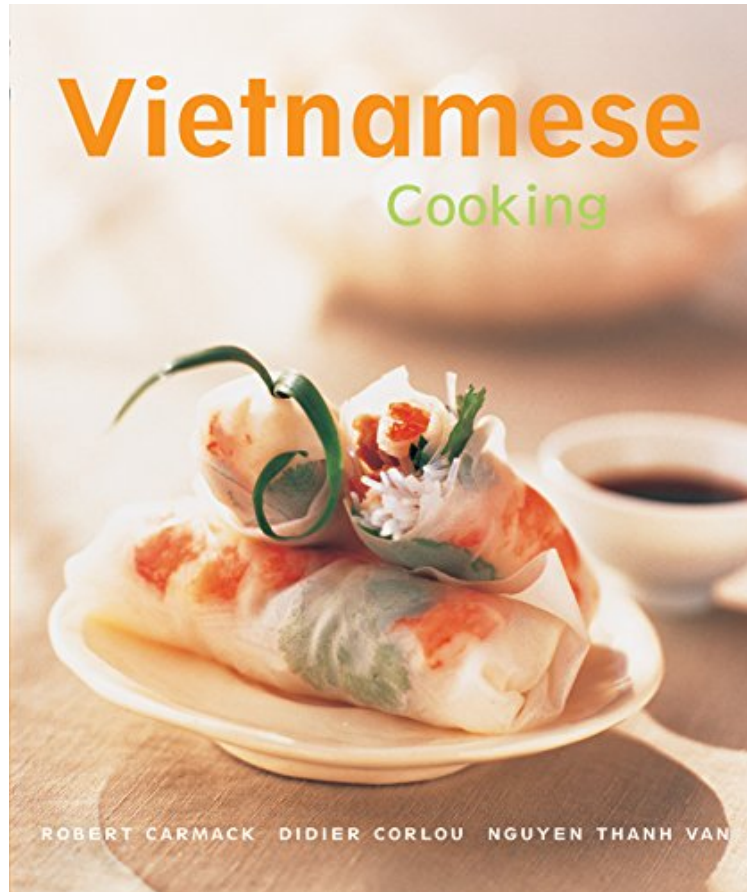


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## Vietnamese Cooking (Cooking (Periplus))

*Robert Carmack, Didier Corlou, Nguyen Thanh Van*  
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**Robert Carmack, Didier Corlou, Nguyen Thanh Van : Vietnamese Cooking (Cooking (Periplus))** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Vietnamese Cooking (Cooking (Periplus)):

0 of 0 people found the following review helpful. Five Stars By Angelica Ortega Really nice 0 of 0 people found the following review helpful. quickly. By Gordongreat . recommend it to my friend. give my parents , OK, there is do not have any problem. Great and affordable product. Good weight which means less pressure while cutting. Excellent ergonomic. Sharp. Cutting tomatoes and onions was a pleasant experience. I bought this product to replace a old one.

Vietnamese Cooking will show you how easy it is to create the delicate taste of Vietnam in your own kitchen, using a unique blend of fresh herbs with sweet and salty sauce dressings. Simple step-by-step instructions, beautiful photographs, and an extensive guide to Vietnamese ingredients makes it easy to prepare vibrant salads, delicious main dishes and refreshing drinks and sweets. From fresh spring rolls to banana flower salad, this book is the perfect introduction to Vietnamese cuisine.

From the Inside Flap Vietnamese cuisine might rightfully be called the freshest food in Asia, as almost every dish comes accompanied by a complementary salad bowl of lettuce greens and fresh herbs. Tempered by the classic cuisines of France and China, Vietnamese cooking is surprisingly subtle. "Vietnamese Cooking" will show you how easy it is to create the delicate taste of Vietnam in your own kitchen; the unique blending of fresh herbs with sweet and salty fish sauce dressings. Simple step-by-step instructions, beautiful photographs, and an extensive guide to Vietnamese ingredients make it easy to prepare vibrant salads, tantalizing main dishes, refreshing drinks and sweets, as well as simple, yet delicious sauces. Authors Robert Carmack, Didier Corlou and Nguyen Thanh Van present an impressive array of authentic recipes, from both northern and southern Vietnam. From fresh spring rolls to banana flower salad to steamboat or "lau" Vietnam's native fondue), this book is the perfect introduction to Vietnamese cuisine. About the Author Robert Carmack, an American residing in Sydney, is a highly acclaimed television food stylist and writer. Carmack has worked closely with James Beard in New York and Anne Willan in Paris, and on Time-Life's celebrated The Good Cook series. Didier Corlou is the Executive chef at Hanoi's prestigious heritage hotel, The Sofitel Metropole. He received the National Order of Merit from French President Jacques Chirac in 1996 for his contribution to French and Vietnamese cultures. Nguyen Thanh Van is a skilled sous chef working under Didier Corlou in The Sofitel Metropole hotel.