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Vietnamese Food Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs

Ghillie Basan

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Ghillie Basan : Vietnamese Food Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs before purchasing it in order to gage whether or not it would be worth my time, and all praised Vietnamese Food Cooking: Discover the exotic culture, traditions and ingredients of Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs:

2 of 2 people found the following review helpful. Five stars but not perfect. Strengths winBy John FellowsThis book is a treasure of not only vietnamese food but Cambodian too. Organized for a real cook not just a recipe follower. It introduces you to the culture and ingredients before any recipes. The photography is outstanding and the 150 recipes are a good representation of the cultures they represent. My only complaint, is she uses the local names for fish sauce for each country, so essentially the same ingredient is called a different term in Cambodian vs Vietamese dishes. Once you learn this, then the book is simply a pleasure to use as a guide for the wonderful experiences you can have preparing and enjoying this fresh healthy style of food. I Purchased it after a trip to Cambodia and Vietnam, and this is a far more cost effective way to sample the wonders of the foods from these countries.3 of 4 people found the following review helpful. Comprehensive, well illustrated and yummy recipesBy jerry71I purchased this book first on a

sale and found it so well written and clear that I decided to buy another one as a gift. The recipes are described in American and European measures (lb/oz and cups, Kg/g and spoon or metric system) making it easy for anyone to read and follow the recipes. The illustrations are very nice and the recipes cover both Vietnamese and Cambodian cuisine: many are simple to make and already brings great satisfaction to your palate. Some are more complex (making stocks can be an adventure) and very flavorful as well as inspiring. By the way, for the stocks, don't be so impressed: preparing one day the pork ribs (needing to boil first in water), save the water for a later stock for a delicious soup. Same for chicken (all stocks preserves great in the freezer anyhow so don't be scared of playing). From a few combinations, I started to make recipes within the spirit of the cooking of the countries so, this book is very educational beyond speaking of the introductory overview of the Vietnamese and Cambodian cuisine and ingredients). I highly recommend this book. 1 of 1 people found the following review helpful. Not very authentic, but good enough. By T. N. This book is simple to read and understand. The recipes aren't very authentic but are easy to follow. The recipes are more geared for restaurants. The first quarter of the book, is a write up about the cultures and food of Vietnam and surrounding countries. I made about 4 meals from the book and absolutely loved them.

Discover the deliciously fragrant cuisines of Indo-China, with over 150 authentic recipes, illustrated step-by-step. Explore the rivers and deltas of Vietnam, the bustling markets of Ho Chi Minh City and Hanoi, and the colorful celebrations and rich traditions that pervade everyday life in this fascinating region. Features a comprehensive visual guide to Vietnamese and Southeast Asian ingredients, and step-by-step descriptions of preparation and cooking techniques. Recipes range from mouthwatering snacks such as crisp yet succulent Vietnamese Spring Rolls, and delicious main dishes including Garlic-roasted Quails with Honey and Shellfish Curry with Coconut Milk and Basil, to sumptuous sweet treats such as Coconut Sorbet or Vietnamese Fried Bananas. More than 705 specially commissioned photographs, including pictures showing the important stages of each recipe, wonderful evocative shots of the finished food, and scenic images of the landscape and people. Complete nutritional information is given for every recipe.