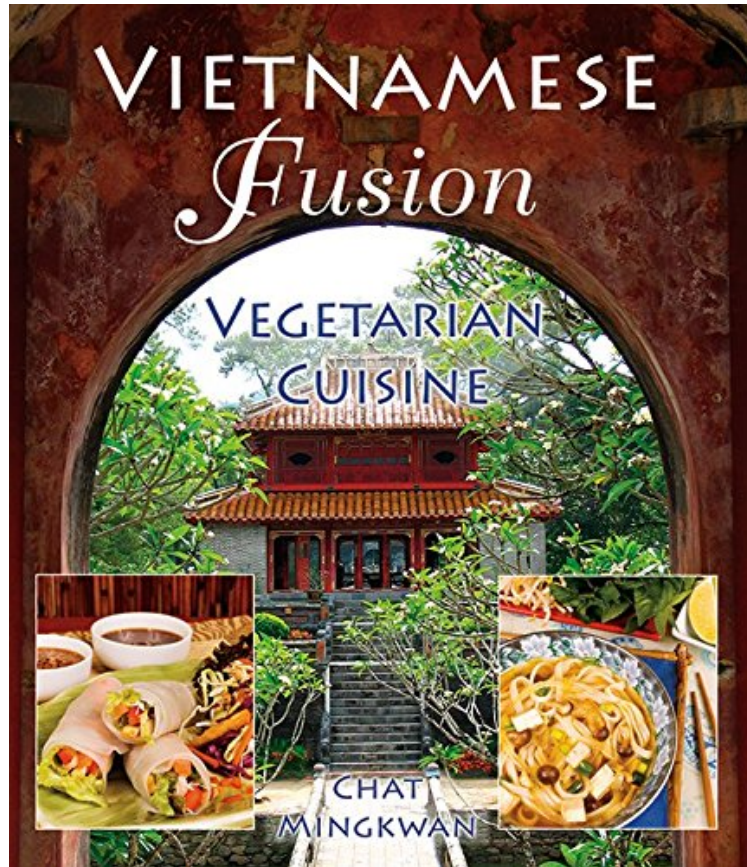


Vietnamese Fusion: Vegetarian Cuisine

Chat Mingkwan

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Chat Mingkwan : Vietnamese Fusion: Vegetarian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Vietnamese Fusion: Vegetarian Cuisine:

3 of 3 people found the following review helpful. Nice But Hard On the EyesBy tdbGreat recipes, and can't wait to try them; however, I have one serious gripe: design of the book. It's very hard to read the ingredients because the text is on top of some kind of greyscale, pixelated graphic. The font is already small, and then the designer puts it on top of the graphic makes it quite hard on the eyes, and may the cooking gods help you if you have difficulty with your eyesight.1 of 1 people found the following review helpful. Vietnamese Fusion Fills a NeedBy Robbi NesterThere are very few cookbooks that I can find that capture the world of Vietnamese vegan/vegetarian cuisine I have enjoyed in restaurants. This book offers a few limited recipes of that sort, but is not the comprehensive discussion of the subject I would like to see and own. There is certainly a niche in the market for anyone capable of producing such a book.15 of 18 people found the following review helpful. Could do moreBy Cindy PetersonThe recipes in this book lack authenticity. If you were to look up a traditional recipe for Pho (for example) you would find all manner of spices used in the stock that this book leaves out resulting in a rather bland version of the original. You would do better buying an omni vietnamese cookbook making your own substitutions.

Fresh Spring Rolls - Glass Noodle Soup - Papaya Salad - Clay Pot Vegetables - Lemongrass Dry Noodles. Enjoy many of your favorite Vietnamese dishes now with a vegetarian twist. Renown Asian culinary expert Chat Mingkwan presents time-honored favorites using completely plant-based ingredients. You're offered a bevy of delicious choices, whether you're making an ensemble for a multi-course meal or an extravagant dish with a host of accompaniments. Typical Vietnamese cooking is already characterized by the use of a vast array of fresh herbs and vegetables. Introducing soy-based alternatives in place of the traditional meat and fish, Chat makes this already nutritious fare even better for you and the planet.

Vietnamese cuisine is a fascinating blend of French, Chinese and Indian influences. Under Chat's guidance you'll discover the techniques and flavor combinations that characterize each region of Vietnam and the bounty of tastes and textures found in this special cuisine. These time-honored recipes are transformed into vegetarian delights by incorporating customary Vietnamese seasonings with innovative animal-free alternatives. About the Author International chef and celebrated cooking instructor Chat Mingkwan has traveled extensively throughout Southeast Asia. Born and raised in Bangkok where he developed a love of cooking, Chat apprenticed in provincial French cuisine in Rayon, France before returning to the U.S. where he worked for years as a chef in San Francisco. He now does what he likes most: cooking, teaching, traveling and writing. Chat is also the author of BUDDHA'S TABLE: Thai Feasting Vegetarian Style.