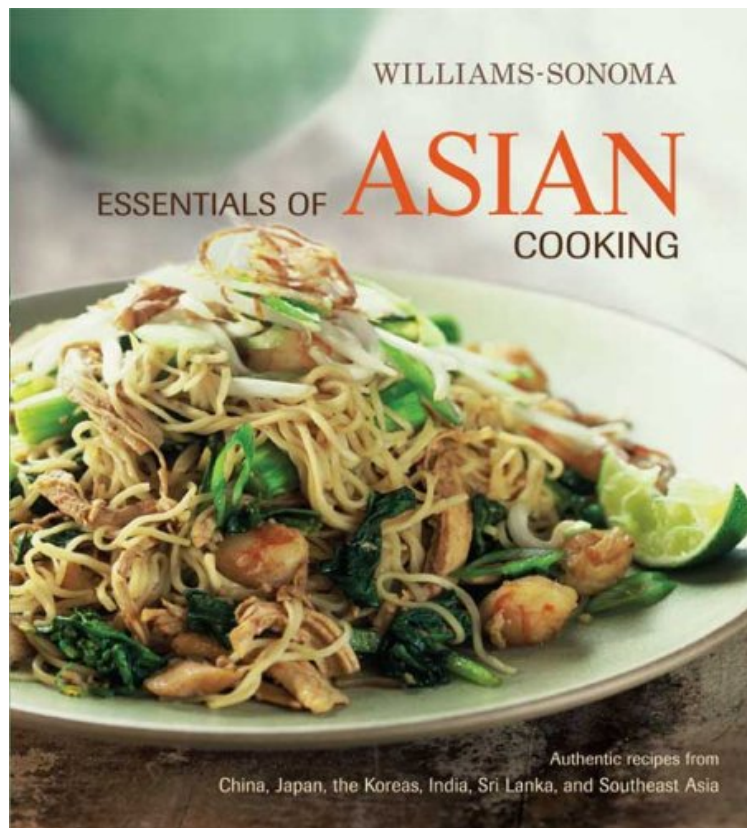


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Williams-Sonoma Essentials of Asian Cooking: Authentic Recipes from China, Japan, India, Southeast Asia, and Sri Lanka

Farina Kingsley

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Farina Kingsley : Williams-Sonoma Essentials of Asian Cooking: Authentic Recipes from China, Japan, India, Southeast Asia, and Sri Lanka before purchasing it in order to gauge whether or not it would be worth my time, and all praised Williams-Sonoma Essentials of Asian Cooking: Authentic Recipes from China, Japan, India, Southeast Asia, and Sri Lanka:

1 of 1 people found the following review helpful. EXCELLENT book By Customer This book is excellent. Truly incredible. It has a TON of recipes. Seriously... a TON. these are real recipes, not Americanized versions so if you are looking for the type of food that you can get at a chinese take out this is not the book for you. There are a lot of countries this book has recipes from, like china and thailand and each recipe is labeled for where it is from. There are descriptions on what each recipe is, and all have pictures. There is even some information in the beginning of the book as well for information on the countries too. This is a remarkable book to add to your collection. Even if you own william sonoma chinese cookbooks, this book has tons of recipes that are not from other books so it is worth the money in every way. Great book. 0 of 0 people found the following review helpful. Love Williams-Sonoma

cookbooksBy tenservLove Williams-Sonoma cookbooks...Recipes are usually easy to follow; photography is outstanding representations of the creations...and sometimes this amateur chef comes close to making it look representative of what it is supposed to be. Looks aside, the dishes I've created taste great! Unfortunately, the book hasn't improved my efforts at speaking any Asian languages.1 of 1 people found the following review helpful. Great flavors and presentationBy jc vtAuthentic flavors using readily accessible ingredients. I like the organization of recipes and photos. I use this book often - the recipes are presented well and easy to follow, although be prepared to spend some time on these dishes.

Explore Asia through its vibrant flavors-lime and lemongrass, cumin and coriander, sesame seeds and sansho pepper. Williams-Sonoma's Essentials of Asian Cooking encompasses the culinary traditions of fifteen different countries, revealing time-honored techniques and the delicious melding of cuisines where cultures and influences have intersected. Guided by this comprehensive book, you will enjoy expanding your repertoire with complex curries and homemade breads from the subcontinent, noodles and stir-fries from China, and fresh salads and spicy sambals from Southeast Asia. Entering the world of Asian food, you will learn how history and religion, along with varied geography and climate, have shaped the unique cuisines of this vast continent. Essentials of Asian Cooking highlights the traditions and specialties of each country, from the comforting miso soup of Japan to the aromatic beef and rice noodle soup of Vietnam, from the intricately composed tea leaf salad of Burma to the refreshing pomelo salad of Cambodia, from the grilled tandoori fish of India to the tender, slow-cooked beef rendang and nasi goreng of Indonesia. This collection of more than 130 carefully selected recipes covers a full range of techniques and occasions, whether you need simple instructions for home-style fried rice for a quick weekday meal or detailed steps for a festive five-spice roasted duck. Special sections provide valuable tips on stocking your pantry, planning menus, and serving teas.Instructive photographs guide you step by step through basic techniques such as assembling dumplings, making flatbread, and cooking tempura. A detailed glossary explains Asian seasonings and other ingredients, and a special section features versatile recipes for chutneys, sauces, and other condiments, giving you all the information and inspiration you need to prepare the essentials of the Asian table.

About the AuthorFarina Wong Kingsley, a classically trained chef, is a cookbook author and culinary instructor. Her travels have taken her throughout Asia, where she has studied the cuisine of each country and met local chefs. She is also the author of William-Sonomarsquo;s Food Made Fast: Asian and Collection: Asian. She lives in Tiburon, California. Thy Tran trained as a chef at the California Culinary Academy, worked in restaurants, and traveled in Asia before becoming a writer specializing in the history and culture of food. She contributed to Williams-Sonomarsquo;s A Taste of the World and The Kitchen Companion. Based in San Francisco, she is codirector of the Asian Culinary Forum. Chuck Williams, general editor, has helped to revolutionize cooking in America. He opened his first Williams-Sonoma store in the California wine country town of Sonoma in 1956, later moving it to San Francisco. More than 250 stores are now open in the United States, and the companysquo;s catalog has an annual circulation of more than 45 million. Jeff Tucker and Kevin Hossler specialize in food, travel, and other lifestyle photography. Their work has appeared in many magazines and cookbooks, including Williams-Sonoma Essentials of Breakfast Brunch.