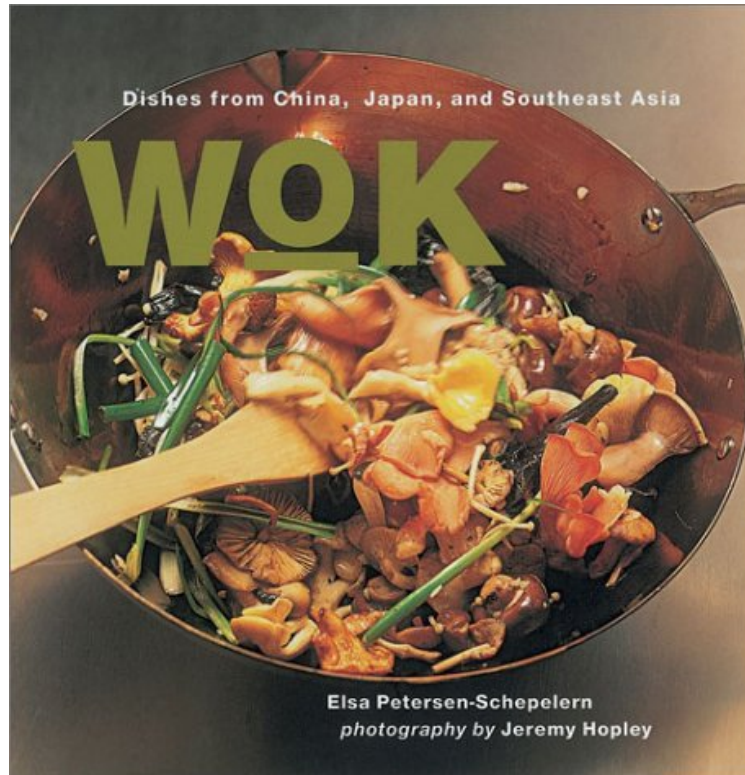


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Elsa Petersen-Schepelern : Wok before purchasing it in order to gage whether or not it would be worth my time, and all praised Wok:

There's nothing easier than a one-pot meal-and Wok: Dishes from China, Japan and Southeast Asia contains 30 original recipes for delicious meals good enough to impress your guests. Well-traveled food writer Elsa Petersen-Schepelern draws on experience to explain different styles of woks, and all the different cooking techniques to use with one. Wok offers soups and starters such as Indonesia Corn Fritters; fish and seafood, including Thai Crabcakes; vegetarian dishes; noodle dishes; and succulent meat and poultry dishes, such as Vietnamese Shaking Beef. Photographs by Jeremy Hopley will have your mouth watering faster than you can get to the stove. Wok was written especially for today's modern health-conscious cook-short on time, but with lots of friends just waiting to be impressed! This new book also uses this inexpensive and stylish pan for steaming simmering, stir-frying, deep-frying and even tea-smoking. A young and modern approach to fast-cooked meals-an easy book for beginners-and an inspiration for more experienced cooks.

About the AuthorElsa Petersen-Schepelern is a Danish-Australian food writer. She began her working life as a

publicist for movie stars, best-selling novelists, sportsmen, and comedians, as well as top chefs, before taking up the pen and the pans on her own account. Based in London, Elsa now spends much of her time sampling food and wine in France, Italy, Denmark, and Asia--drawing on an eclectic mix of cuisines which provides the inspiration for her delicious recipes. Jeremy Hopley is one of Britain's best-known names in food photography. He works with leading food store chains, such as Marks and Spencer and France's Continent' and with well known authors and chefs. His work appears regularly in magazines.