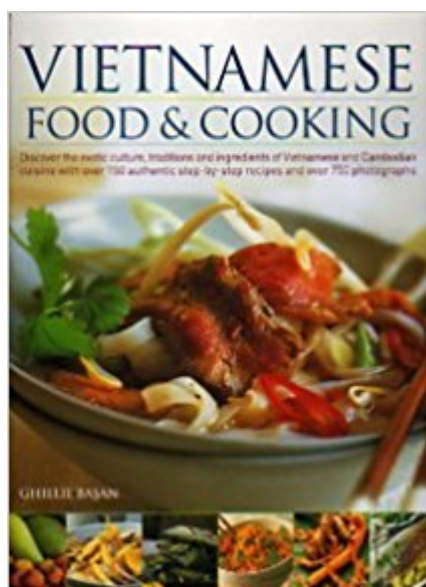


The book was found

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



Synopsis

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.

Book Information

Hardcover: 256 pages

Publisher: Hermes House; 1st edition (2006)

Language: English

ISBN-10: 1844778932

ISBN-13: 978-1844778935

Package Dimensions: 11.7 x 9.1 x 0.9 inches

Shipping Weight: 2.9 pounds

Average Customer Review: 4.6 out of 5 stars 14 customer reviews

Best Sellers Rank: #1,726,662 in Books (See Top 100 in Books) #109 in [Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese](#) #15033 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

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.

This 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 Vietnamese 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.

I 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.

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.

Fantastic value. Largely clear, easy to follow recipes, nicely pictured.

Yummy and easy recipes inside along with some more difficult ones.

Great book....very informative!

We bought this book after looking it over at the library. It provides a fantastic education about typical ingredients and the culture of Vietnam. The recipes have all been delicious so far and we have made quite a few. Nothing is too difficult and I was easily able to find the ingredients. I did have to go to the Asian market for one thing, but otherwise all were readily available. Love it and glad to have it on my cookbook shelf.

I had been looking for a good Vietnamese cookbook for a long time. Saw a copy of this while on vacation in this cozy organic restaurant. I had a chance to look through it while waiting for my meal and fell in love. Decided to order it first thing after coming back from vacation. Arrived promptly and I love it!

[Download to continue reading...](#)

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
Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1)
Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes)
The Food & Cooking of Cambodia: Over 60 authentic classic recipes from an undiscovered cuisine, shown step-by-step in over 250 stunning photographs; ... using ingredients, equipment and techniques
Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, ... of recipe books from Southeast Asia!
Vietnamese Pho: The Vietnamese Recipe Blueprint: The Only Authentic Pho Recipe Book Out There (Vietnamese Cookbook, Vietnamese Food, Pho, Pho Recipes)
Russian, German & Polish Food & Cooking: With Over 185 Traditional Recipes From The Baltic To The Black Sea, Shown Step By Step In Over 750 Clear And Tempting Photographs
VIETNAMESE VEGETARIAN FOOD - OUR FAMILY
VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME -

VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES
Book 1) Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern
Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern
Cooking Cookbook Recipes The Food & Cooking of Russia: Discover the rich and varied character
of Russian cuising, in 60 authentic recipes and 300 glorious photographs (The Food and Cooking
of) Welcome to Korean Food World: Unlock EVERY Secret of Cooking Through 500 AMAZING
Korean Recipes (Korean Cookbook, Korean Cuisine, Korean Cooking Pot, Asian Cuisine...) (Unlock
Cooking, Cookbook [#8]) Learn Vietnamese: 300+ Essential Words In Vietnamese - Learn Words
Spoken In Everyday Vietnam (Speak Vietnamese, Fluent, Vietnamese Language): Forget pointless
phrases, Improve your vocabulary Vietnamese Cookbook: Vietnamese Cooking Made Easy with
Delicious Vietnamese Food Vietnamese Food.: Vietnamese Street Food Vietnamese to English
Translations Welcome to Japanese Food World: Unlock EVERY Secret of Cooking Through 500
AMAZING Japanese Recipes (Japanese Coobook, Japanese Cuisine, Asian Cookbook, Asian
Cuisine) (Unlock Cooking, Cookbook [#7]) The Food and Cooking of Belgium: Traditions Ingredients
Tastes Techniques Over 60 Classic Recipes The Food and Cooking of Poland: Traditions,
Ingredients, Tastes, Techniques: Over 60 Classic Recipes Danish Food & Cooking: Traditions
Ingredients Tastes Techniques Over 60 Classic Recipes Southern Cooking: for beginners - Simple
Southern Food Recipes - Old South Recipes (Southern Food - Southern Meals - Southern Recipes -
Soul Food - American Cuisine Book 1) The Complete Book Of Turkish Cooking: All The Ingredients,
Techniques And Traditions Of An Ancient Cuisine

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)