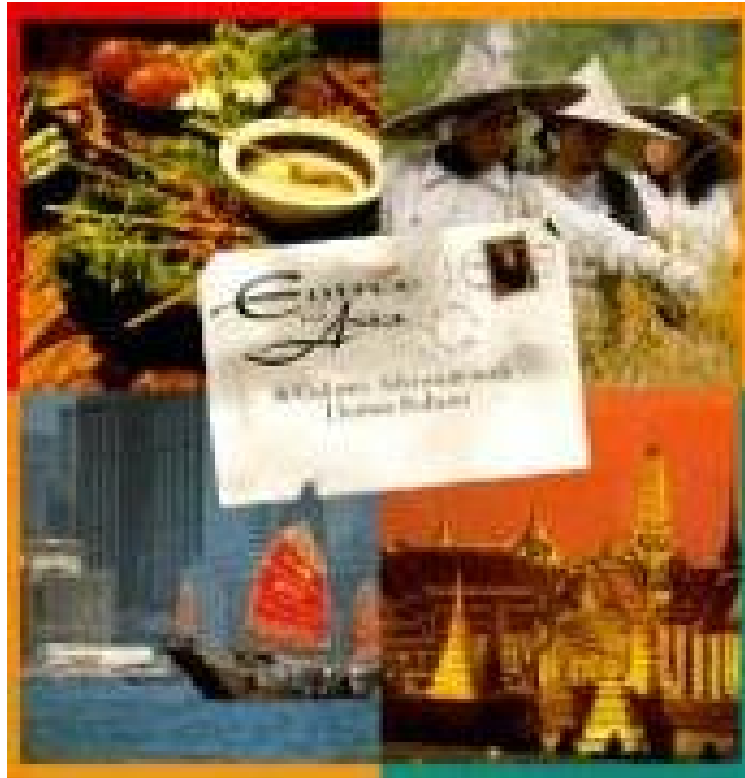


Entree to Asia: A Culinary Adventure

Thomas Robson

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Thomas Robson : Entree to Asia: A Culinary Adventure before purchasing it in order to gauge whether or not it would be worth my time, and all praised Entree to Asia: A Culinary Adventure:

0 of 0 people found the following review helpful. Beautiful pictures, good recipes By adventurebabblr First may I say I was hugely impressed with how quickly the seller shipped this out! Now, this is a great little book. The pictures are very nice, but they aren't always pictures of the recipe. There are small blurbs in the beginning of each chapter that talk about the foods of the various regions. The recipes all seem to be wonderful (I haven't tried any yet, read on), however, they are all very long and involved, and some contain ingredients I can only get online (small town living and all). With that said, I am very happy with my purchase, and look forward to trying some of these delicious recipes.

Companion to the Emmy-nominated PBS series. Contains over fifty recipes and tips from Asia's hottest chefs, spiced with tales, anecdotes and travel tips from master chef Robson.

.com Entrecute;e to Asia leads you on a seductive journey to Singapore, Malaysia, Thailand, and Hong Kong. In it, Thomas Robson, a chef from Vancouver, British Columbia, presents a vivid travelogue in words and color photos (all related to his television show of the same name) that highlight the 50 recipes presented on the show. The pictures bring to life the adventure and visual feast of local markets, with fat bundles of green, slim scallions heaped next to baskets of glistening fish and crocks brimming with mysterious-looking seasoning pastes. Photos of grilled satays

accompanied by coconut-milk-rich Thai Peanut Sauce and Braised Prawns, stir-fried with ginger and Chinese rice wine, tempt you to head for any Asian market within your reach. Chinese Broccoli and Prawn Salad and Thai Corn Cakes call on simple techniques that most cooks will be comfortable with, while more complex dishes like Cantonese Clay Pot Rice will reward more involved concentration. This authentic Asian cooking does require some access to particular ingredients. Besides fresh produce and seasonings like Kaffir lime leaves, you may need bottled fish sauce, canned coconut milk, and other staples to make authentic dishes from scratch. Anyone who can get the Canadian line of Asian Home Gourmet Spice Pastes (a clearly acknowledged sponsor of Robson's show and this book) will enjoy shortcuts in blending some ingredients. Do not miss the Thai Pineapple Rice. Accompanying culinary information with background on Asian culture, Robson explains that this dish, stuffed into a fresh pineapple, serves as a birthday cake in Thailand, with guests gathering around it to sing happy birthday. --Dana Jacobi

About the Author
Thomas Robson, a Vancouver-based, classically trained chef, is co-founder of La Maison Sanguinet Ecole de Cuisine in Montreal. He has traveled extensively in Southeast Asia, learning firsthand the secrets of Asian cuisine.