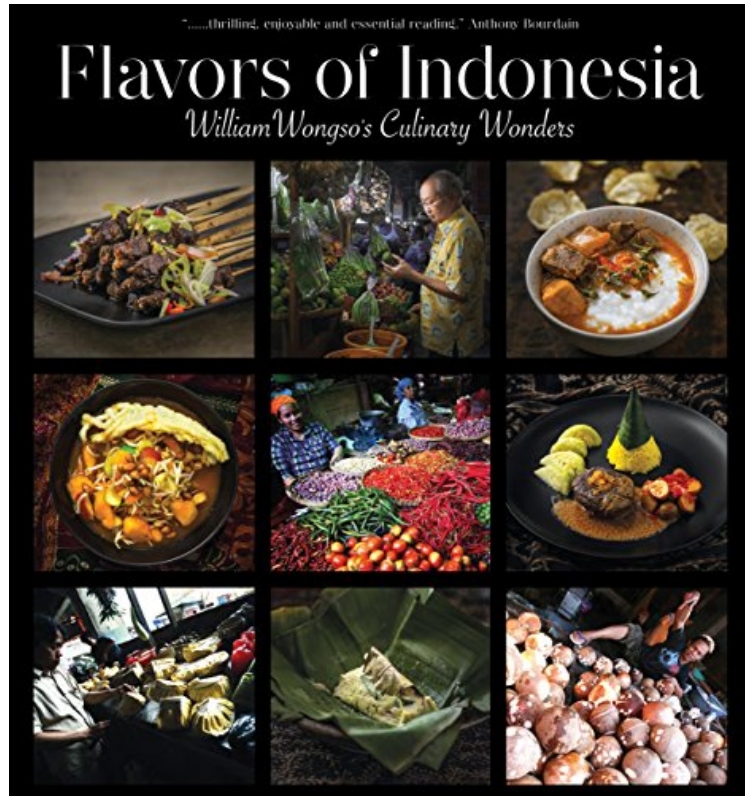


[Download ebook] Flavors of Indonesia: William Wongso's Culinary Wonders

Flavors of Indonesia: William Wongso's Culinary Wonders

William W. Wongso

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William W. Wongso : Flavors of Indonesia: William Wongso's Culinary Wonders before purchasing it in order to gage whether or not it would be worth my time, and all praised Flavors of Indonesia: William Wongso's Culinary Wonders:

0 of 0 people found the following review helpful. Had really high expectations By Diana R. Widjojo Had really high expectations from his book but it fell a little flat to me. I've met him in person a few years ago and he is really knowledgeable in Indonesian cooking which is why I started reading more about Indonesian cuisine. I have purchased other Indonesian recipe books and found them to be more informative and complete than this one. Flavors of Indonesia is at best a very nice food photography book, the information in it isn't anymore informative than other Indonesian cooking books that have been written years before. I would like to see more recipes than the handful thats in here and to go more in depth about the people and regions of Indonesia and their food specifics. 7 of 7 people found the following review helpful. A Huge Disappointment By Bruce Baker I recently returned from two wonderful weeks in Indonesia and thought it would be great to put together a dinner party based on my experiences. I took a chance on this book, although it had not been reviewed yet, based upon a glowing review from Anthony Bourdain. Here is what he said "thrilling, enjoyable, and essential reading." I guess it's my own fault for not noticing that "cooking" is not mentioned. This is more of a reference book than a cookbook. It's more about reading than cooking. It goes 117 pages before it gets to the first recipe, and there are only about 35 recipes included. If I were a TV chef, thinking about

opening an Indonesian restaurant, this book might earn a spot on my shelf because of its extensive discussion of ingredients and its useful, if breezy, discussion of the various Indonesian provinces. But for my purposes, I'd like to see a chapter on each province with the food of that province covered in a whole lot of recipes. I'd like to be able to construct a whole meal from each province.

"hellip;thrilling, enjoyable and essential reading" mdash;Anthony BourdainThe quintessential tastes of Indonesia are rich yet subtle, complex yet elegant. Each region of Indonesia is home to a distinctive cuisine, many of which trace back to the marvelous, abundant history of these islands. In this great nation, food is about creating a harmonious melange of diverse flavors, passions, beliefs, and traditions. *Flavors of Indonesia* is a beautifully illustrated Indonesian cookbook, culinary guide and cultural exploration that introduces readers to the specialties and characteristics of the world's largest archipelago. Celebrated chef and Indonesian TV personality William Wongso takes you on a journey through Indonesia, retracing the religious, architectural, and culinary history of Java as seen through the island's royal cuisine. You'll learn about spices and fresh ingredients as you visit local markets in Sumatra and sample the zesty dishes of Sulawesi. As elsewhere across Southeast Asia, some of Indonesia's most appetizing treats are to be found in its streets and back lanes, and Wongso shares his must-have street food and snack recipes in a special chapter. Experience the true flavors of Indonesia through William Wongso's expertly detailed descriptions of the most widely used ingredients and spices, along with recipes and techniques designed for preparation in modern kitchens.

"William Wongso invites you to his homeland and provides us with a deeper understanding of the authentic foods of Indonesia u traditional recipes and modern interpretations both with detailed, yet concise recipes." mdash;Chef Robert Danhi, Award Winning Author of *Southeast Asian Flavors*, and TV Show Host of *Taste of Vietnam*"hellip;thrilling, enjoyable and essential reading." mdash;Anthony Bourdain"This book is a masterpiece, a feast for the senses, a tribute to the traditional authentic flavors that are synonymous with the Indonesian archipelago hellip; An essential reference for enthusiastic cooks everywhere who are keen to learn more about this vibrant cuisine." mdash;Christine Manfield Chef, author, food and travel writer"William Wongso's name is well-known all over Indonesia and abroad: in Southeast Asia and the USA. He is an expert in many aspects of Indonesian cuisine. He has extensive knowledge of the regional foods of Indonesia. This book is his attempt to make public his knowledge of a subject he loves and is very passionate about." mdash;Sri Owen, author of *Noodles: The New Way*, and *The Indonesian Kitchen*"Food is culture and the best cookbooks are those that combine culinary culture with excellent recipes, which is exactly what William Wongso's *Flavors of Indonesia* does. Add to this tremendous photography of markets, produce and each of the recipes, and you have a beautiful cookbook that offers the reader a perfect introduction to Indonesia's culinary riches." mdash;Anissa Helou Food writer chef"William Wongso's cookbook, *Flavors of Indonesia*, is no less than a tour de force. In addition to it being an amazing collection of authentic recipes from throughout the immense Indonesian Archipelagouand gorgeously illustrateduit is laced with fascinating and extensive narrative. mdash;Joan Peterson, President of Ginkgo Press, and author of *Eat Smart in Indonesia*"*Flavors of Indonesia* is essential for any food lover wishing to learn, understand and cook authentic Indonesian cuisine. Recipes include long-forgotten dishes from obscure villages across the vast culinary landscape of the archipelago of Indonesia. William is the perfect culinary guide whose knowledge and passion are evident on every page." mdash;Bobby Chinn, Chef restaurateur TV presenter"If Indonesian food culture has a voice, it would be spoken through Pak Wiliam and inked herehellip;" mdash;KF Seetoo, *Makansutra* SingaporeAbout the AuthorWilliam Wongso is a household name in Indonesia, known for his culinary expertise and the popular TV show *William Wongso's Culinary Adventures*. His pursuit to master his country's traditional cuisines began in 1972 with the opening of a bakery in downtown Jakarta, and continues today, in his role as chef and restaurateur. Through the years, Wongso's persistent hunger for more knowledge and skills has taken him to the great culinary schools around the world, including *Le Cordon Bleu* in Paris and the *'Ecole des Arts Culinaires et de l'Hotellerie* in Lyon. He has also held the roles of President of the Indonesian chapter of the international gastronomic society *Chaine des Rotisseurs*, and President of the Jakarta chapter of the *International Wine and Food Society*. Wongso serves as a culinary adviser to Garuda Indonesia and leads the *Food Diplomacy Program* endorsed by the Indonesian Ministry of Tourism and Creative Economy, Ministry of Foreign Affairs, and Ministry of Trade. Part of the mission of the program is to bring 30 Indonesian traditional culinary icons onto the global stage. Born to a Chinese-mainland immigrant father who was a personal photographer of Indonesian President Soekarno as well as an avid cook, Wongso was raised in Surabaya, a city with major culinary credentials, where he enjoyed a childhood steeped in the best of both worlds mdash; that of his Chinese heritage and that of his East Javanese localized heritage. He remains a passionate traveler who loves exploring Indonesia's myriad villages as much as he enjoys seeking pleasures in the most unlikely places in the world.