

Florence Lin's Complete Book of Chinese Noodles, Dumplings and Breads

Florence Lin

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Florence Lin : Florence Lin's Complete Book of Chinese Noodles, Dumplings and Breads before purchasing it in order to gage whether or not it would be worth my time, and all praised Florence Lin's Complete Book of Chinese Noodles, Dumplings and Breads:

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An experienced teacher of Chinese cooking and a well-established author in the field (Chinese Regional Cookbook, etc.), Lin contrives here a novel departure from conventionally organized cookbooks. She divides the contents into three kinds of doughs: wheat-flour, rice-flour and those made from beans and other starches, and provides numerous recipes for noodles, dumplings and breads in each category. Much of the volume, however, is given over to fillings and accompanying dishesoups, salads, sauces and a wide variety of casserole combinations. This excellent guide is a large, generously packed volume, less specialized than the title implies and full of cook-ahead and other time-saving hints.

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