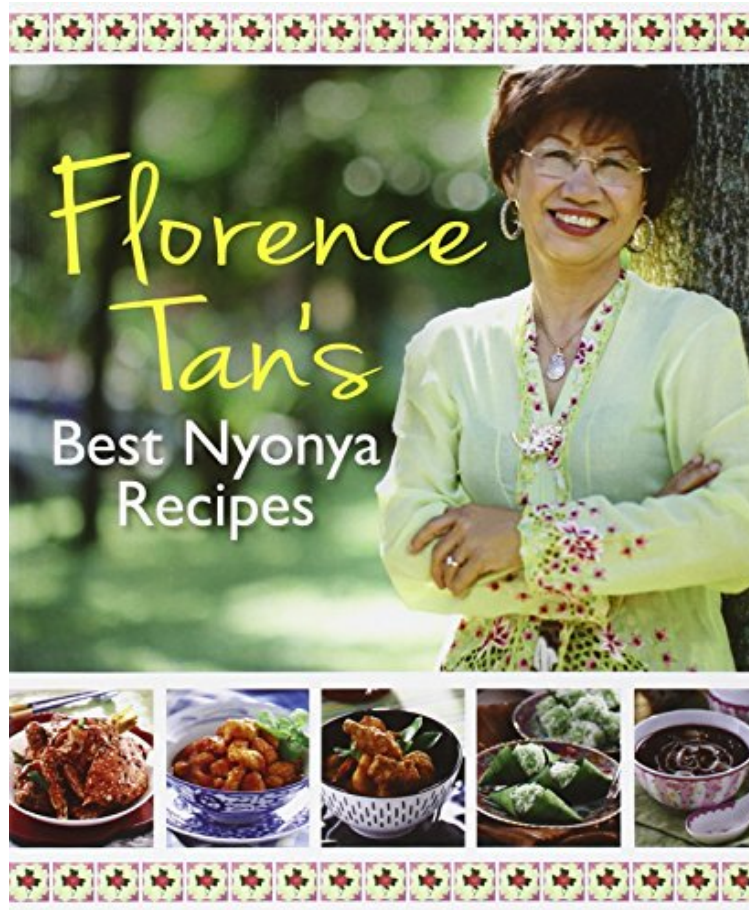


[Free] Florence Tan's Best Nyonya Recipes

Florence Tan's Best Nyonya Recipes

Florence Tan

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Florence Tan : Florence Tan's Best Nyonya Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Florence Tan's Best Nyonya Recipes:

0 of 0 people found the following review helpful. Florence Tan's Best Nyonya RecipesBy Diane C WoodI ordered this book as we have enjoyed Nyonya cooking whilst visiting Singapore. It gives a good insight into Nyonya cooking and the subtle differences between it and other Asian cuisines.

Nyonya dishes with its piquant, spicy, savoury and sweet flavours are now within easy reach with this collection from veteran Nyonya chef, Florence Tan. Learn how to cook perennial favourites like PineapplePatchree, Chicken Rumpah, and Pang Susi, a dessert of savoury meat encased in sweet pastry. The elaborate preparation of Nyonya cuisine is clearly explained, from the seasoning and spicy paste to basics like food colouring and coconut milk, allowing you to appreciate the many layers and flavours of Nyonya fare. With easy-to-follow instructions and careful details, Florence Tan makes it a breeze to reproduce the best meals from her collection of Straits Chinese recipes.

About the AuthorFlorence Tan is recognised as Malaysia's sweetheart for authentic Nyonya cuisine. She received a

merit of appreciation from Tourism Promotion Division of Melaka State Government for her efforts in promoting Nyonya cuisine in the United Nations from 2008 - 2009. MATRADE and Malaysian Tourism recognise that her expertise in Nyonya cooking, coupled with her passion for and generosity of sharing her knowledge, makes her the perfect international ambassador for Nyonya cuisine, which she promotes in various countries such as Japan, Australia, England, France, the Netherlands and New York. A home economist in her earlier years, Florence Tan is now a chef by profession. As a Nyonya chef, she has worked in five-star hotels in Kuala Lumpur and Malacca. Her other accomplishments include developing recipes for food and kitchen equipment companies, presenting TV cook-shows and judging cooking competitions. She is also well known for her contribution of recipes to popular women's magazines and has travelled widely, both at home and abroad to promote Malaysia's varied cuisine.