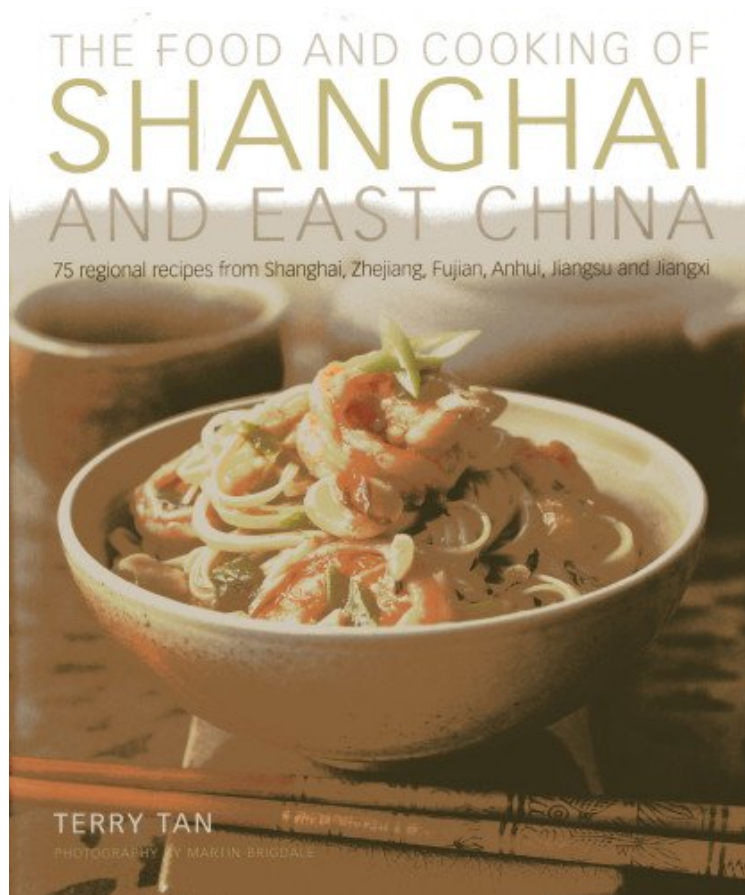


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Food Cooking of Shanghai East China

Terry Tan

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Terry Tan : Food Cooking of Shanghai East China before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Cooking of Shanghai East China:

0 of 0 people found the following review helpful. Good overview but lacks Chinese names for the dishesBy John LehmanI spend several months a year working in Shanghai, and so was happy to see a book on East Chinese cuisine. This is not one of the classical Chinese cuisine regions, and so not much has been written about it (with the exception of the sociological study "Culinary Nostalgia" by Mark Swislocki). Terry Tan's new book is an excellent cookbook. I recognize quite a few of the dishes from living in Shanghai and have no doubt that I could reproduce them from this book. However, I was disappointed that the various dishes do not include the Chinese names (either pinyin or characters), which makes the book very difficult to use for decoding Chinese menus in Shanghai :-)

Explore the cuisine of this lesser-known area of China, in a stunning collection of 75 authentic recipes, including Sweet Turnip dumplings, Fried Fish Balls, Beggarrsquo;s Chicken, Salt and Pepper Spare Ribs and Jia Jiang Noodles. 370 exquisite photographs include a mouth-watering picture of each finished dish and step-by-step sequences. Full

nutritional information is provided for every recipe. This book is a feast for the eyes as well as the palate.

About the AuthorTerry Tan is an expert in Chinese, Singaporean (Nonya) and Indonesian food, and is a consultant editor on the cuisine of South-East Asia for Wine and Dine magazine. Terry taught cooking in Singapore from 1975-1982, and went on to teach South-East Asian cooking for eight years in Ken Lo's Kitchen in London. Terry has written more than 20 cookbooks, and currently divides his time between conducting private cooking courses, writing and editing, and devising recipes.