

[Free] Fragrant Harbor Taste: The New Chinese Cooking of Hong Kong

Fragrant Harbor Taste: The New Chinese Cooking of Hong Kong

Ken Hom

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Ken Hom : Fragrant Harbor Taste: The New Chinese Cooking of Hong Kong before purchasing it in order to gauge whether or not it would be worth my time, and all praised Fragrant Harbor Taste: The New Chinese Cooking of Hong Kong:

0 of 1 people found the following review helpful. Try Before You Buy, if you can . . .By SkimmerI have a collection of Chinese and Asian cookbooks carefully chosen from different authors/chefs, plus lived in Asia and learned Chinese cooking there, so I am not a novice. I find many of them more appealing and easier to cook from than this volume. It may be just my personal taste coming out here, but very few of these recipes are appealing even to read through, so I have not even begun to cook from this book. I also own Hom's Asian Vegetarian Feast, and find that volume much more accessible and appealing. I have watched him cook online, and would like to add a newer cookbook from him, hoping to find one with photos as well. His older books have no photos, the books are small, as are the font sizes. Nice paper, though.0 of 0 people found the following review helpful. Five StarsBy Gordon Quanhighly recommended.

From Publishers WeeklySome Westerners assume that the food of Hong Kong--or Fragrant Harbor, as the British colony was once called in Chinese--is as bland as Cantonese. Hom (Chinese Technique), who has taught cooking in Hong Kong for a decade, proves this is not the case, showing how the international city combines mainland Chinese regional dishes with innovative gourmet fare inspired by other Asian cooking traditions--Thai, Vietnamese,

Malaysian--in such recipes as fish cakes peasant-style and pigs' feet in wine and vinegar. Hom also gives new twists to the familiar in stir-fried beef with pickled mustard greens, fried bean curd with chive dipping sauce, and fried rice with pineapple, and braves the exotic (double-steamed bird's nest with coconut, deep-fried milk with quail eggs), while allowing that in Hong Kong "it is now forbidden to use dogs and cats for human consumption, though that does not mean that those who delight in these treats can't find them." Recipes are easy to follow, though introductory notes, printed in annoyingly small italic type, are not. A chapter on stocks and sauces is helpful, as is Hom's extensive glossary of cooking techniques, equipment and ingredients (including substitutes). A short list of recommended Hong Kong restaurants is provided. Photos not seen by PW. Copyright 1989 Reed Business Information, Inc.