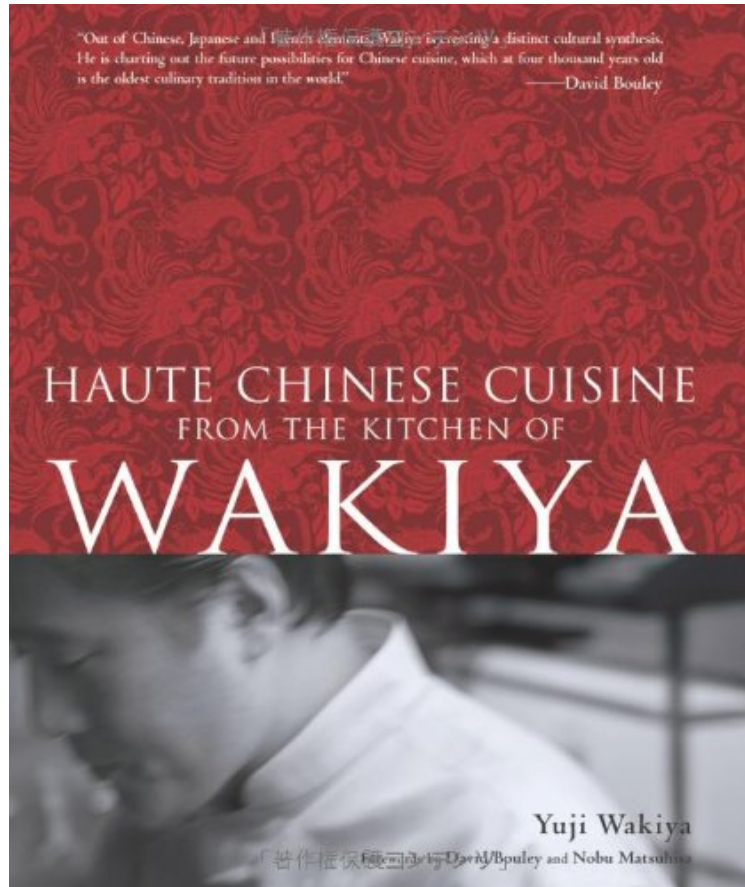


(Free read ebook) Haute Chinese Cuisine from the Kitchen of Wakiya

Haute Chinese Cuisine from the Kitchen of Wakiya

Yuji Wakiya, David Bouley, Nobu Matsuhisa
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Yuji Wakiya, David Bouley, Nobu Matsuhisa : Haute Chinese Cuisine from the Kitchen of Wakiya before purchasing it in order to gauge whether or not it would be worth my time, and all praised Haute Chinese Cuisine from the Kitchen of Wakiya:

8 of 11 people found the following review helpful. Not what I expected. By R. Kwong I was expecting a book filled with nouvelle Chinese cuisine, and got a book with a thick cover, little substance, and not much inspiration. I always try to get books that inspire me to cook new and exciting things, which was the reason I had gotten this book, but was sorely disappointed. It's an ok cookbook, but nothing special really, and for this price it should have been better. 4 of 4 people found the following review helpful. Gorgeous art book for the assured cook. By Lynn Harnett While few will actually use this book to cook from, it is a gorgeous art book and a window onto the highest Chinese cuisine, from Veiled Shark's Fin Soup and Whole Shark's Fin to Peking Duck (in which only the skin is eaten) and Abalone Lotus, which starts with abalone in its shell and includes two homemade jelly sauces, one of which requires a soup be made first. Stir Fried Beef Tongue, Simmered Beef Tendon and Garlic Cloves, Lily Bulb Petals in Jade Sauce are not nearly as rustic as they sound while others, though exacting, are not difficult - Sweet and Sour Pork, for instance. And a few

cry out to be tried, like Vinegar Fried Black Rice. Wakiya, a culinary artist with restaurants in Japan and New York (at the Gramercy Park Hotel), delights the eye as well as the palate and offers an instructive look behind the exacting standards of elegant Chinese cuisine. Not for the cook without staff, however. 3 of 6 people found the following review helpful. Great pictures and recipes, but..By Angela Yao I got this book because I'm a big fan of Nobu and he wrote a foreword for his friend, Yuji Wakiya. The book has great pictures and all the recipes sound yummy. But I only wish there were snapshots of processes. The chef should have shown his techniques and equipments he uses in the kitchen. I am wondering what kind of tools he uses other than a wok... I'm still in the dark for how the haute Chinese cuisine is made. The best part of this book is the section in the end where he explains the basic knowledge of Chinese cuisine. It's well written and useful.

Yuji Wakiya's impressive creative talent for serving authentic Chinese recipes and ingredients has revolutionized the perception of that nation's cuisine. He has taken food that too often has been seen as a take-out staple steeped in artificial additives and given it layers of delicate, subtle flavor and an elegant touch, resulting in what can only be called haute Chinese. Wakiya's unique style captured in this book by the breathtaking photos of Masashi Kuma comes from the combination of his deep knowledge of Chinese food and culture and the Japanese aesthetic for an always-stylish, yet refined presentation. In commentary and supplemental information accompanying each recipe, Wakiya enlightens readers on a wide variety of topics ranging from the medicinal properties of certain ingredients to making stocks and sauces from scratch, reconstituting dried Chinese ingredients, and the importance of using high heat in making tea. He discusses the origins of his signature dishes, based on Shanghai cuisine known for its use of healthy ingredients such as black vinegars as well as the fascinating history, traditions and culture of the cuisine. Detailed instructions enable accomplished amateur chefs and professionals to prepare the dishes themselves. Over 70 dishes are presented in the book, organized by course from appetizer through the meat and vegetable dishes to the dessert. Each of the dishes also reflects Wakiya's creativity and originality through his selection of antique plates from all over Asia. Like no other Chinese cookbook before it, *Haute Chinese Cuisine from the Kitchen of Wakiya* is a dramatic treat for sophisticated eyes and palates and the intellectually curious.