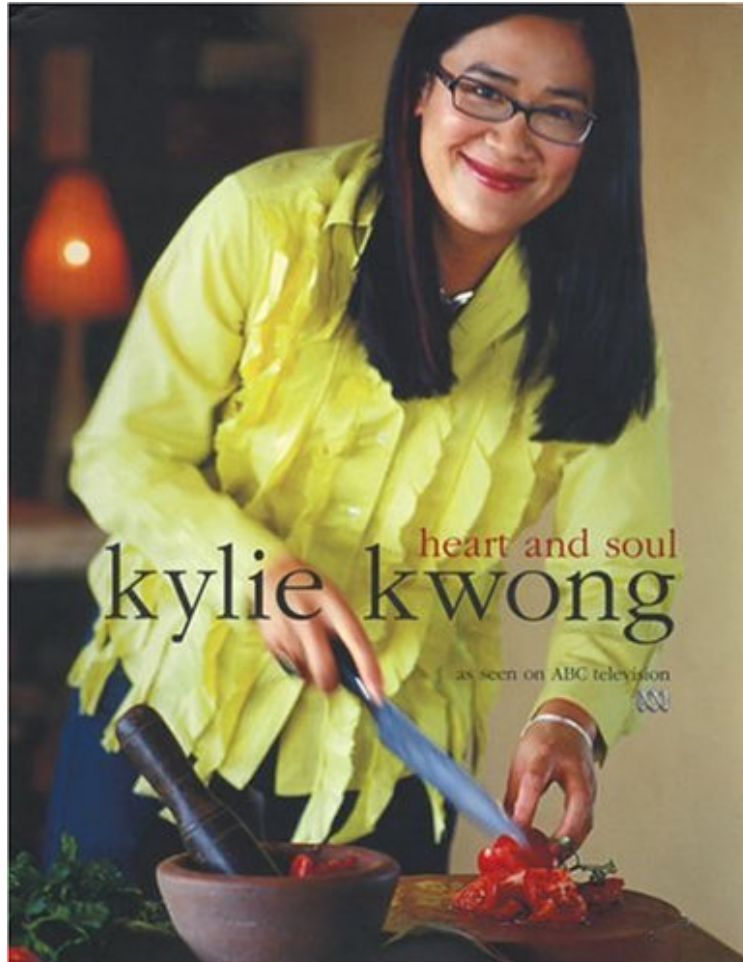


## Heart and Soul

*Kylie Kwong*

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#2962818 in Books 2004-06-01 2004-06-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .78 x 8.66 x 10.56l, #File Name: 0670041548204 pages | File size: 75.Mb

**Kylie Kwong : Heart and Soul** before purchasing it in order to gage whether or not it would be worth my time, and all praised Heart and Soul:

1 of 1 people found the following review helpful. Kylie WongBy marie claireThis book is a complement to her weekly show on Discovery Channel. I have done many of her recipes and I am very please with both the program and her book. The program and her book both has an exotic quality to it. And both are well done. I recommended both highly.7/10/10This is an extra comment. I am making quite often the poached chicken. She called it, Satin chicken and this name really define the texture of the chicken cooked this way. It is so delicious that I find myself ready to eat more than half, so good this is! The white of the bird that is usually stringy and dry, cooked this way is now soft and pure ambrosia. But one has to follow to the letter her direction, if not the results are not quite as good.1 of 1 people found the following review helpful. Heart and SoulBy Ruby ThompsonWatch Kylie's TV series Heart and Soul and this book contains all the yummy recipes she cooked. I have already cooked a number of them and think it's one of the

best investments I have made.0 of 0 people found the following review helpful. Heart and SoulBy rickAnother stunning cookbook from Kylie. This recipe book also has a narrative about the making of the tv show which inspired the book. The recipes are again outstanding, they include cuisines from other cultures but done with a chinese twist.

Australian-Chinese chef Kylie Kwong shares recipes for the dishes she most loves to cook-whether for a simple supper of Hokkien noodles, a family celebration in her own home or a glamorous cocktail party. She branches out from her Chinese culinary heritage to explore the cuisines of Europe, the Mediterranean and North Africa. With the emphasis on intensity of flavour and using the finest produce, she creates mouth-watering dishes with inspired combinations of Western ingredients and Eastern techniques. From a fresh take on Chinese-restaurant classics to treasured family favourites, this is food to be shared and enjoyed.

About the AuthorKylie Kwong was born in Sydney to a fourth-generation Australian-Chinese family. She learned the fundamentals of Cantonese cooking at her mother's side, and then went on to hone her skills with several of Australia's most respected chefs. After working at some of Sydney's finest restaurantsmdash;Rockpool, Wockpool and Restaurant Manfredimdash;Kylie realised her dream of pouring her heart and soul into her own restaurant, billy kwong, in Sydney's Surry Hills.