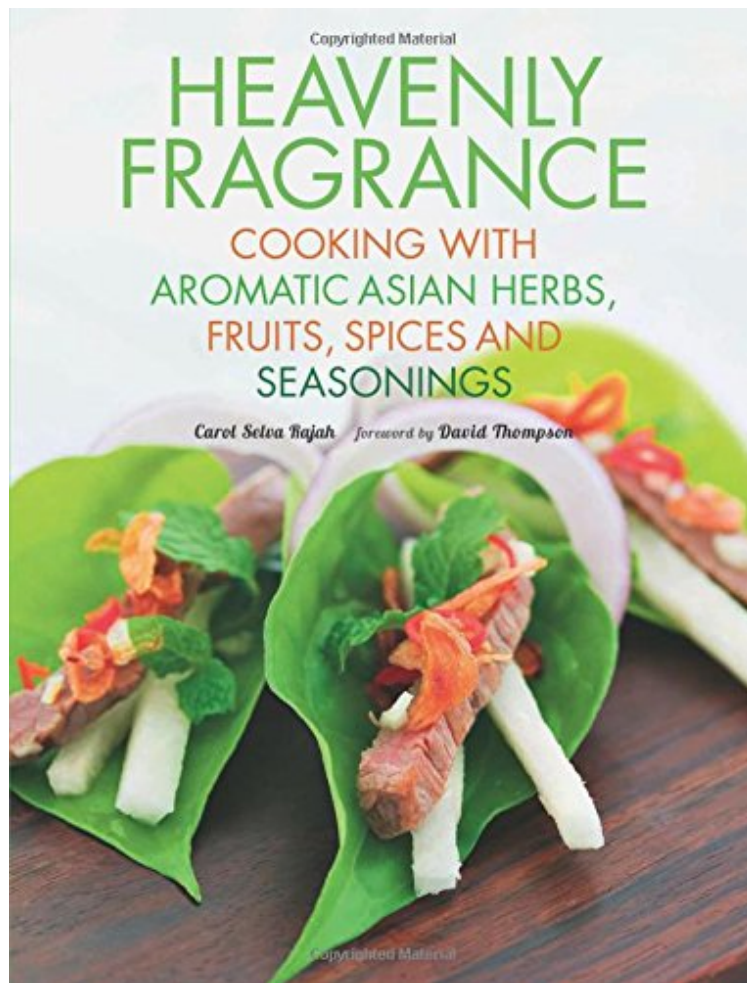


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## Heavenly Fragrance: Cooking with Aromatic Asian Herbs, Fruits, Spices and Seasonings [Asian Cookbook, Over 150 Recipes]

Carol Selva Rajah

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**Carol Selva Rajah : Heavenly Fragrance: Cooking with Aromatic Asian Herbs, Fruits, Spices and Seasonings [Asian Cookbook, Over 150 Recipes]** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Heavenly Fragrance: Cooking with Aromatic Asian Herbs, Fruits, Spices and Seasonings [Asian Cookbook, Over 150 Recipes]:

1 of 2 people found the following review helpful. Good content but Kindle edition is not done well By Mr\_DCM The recipes, photos, and text are great but the Kindle edition is poorly done. It's very difficult to determine the title of the recipe as you flip through the page. The name of the recipe is listed as the last ingredient on the list of recipe ingredients! At other times the recipe name is listed as the first ingredient of the recipe! The index is poorly

formatted - It's very difficult to find anything. It seems like no one proof read the Kindle edition. 1 of 7 people found the following review helpful. HEAVENLY FRAGRANCE By Eddie Dean Hill Wonderful book though written more for the professional who has access to some of the exotic ingredients listed in the recipes 0 of 8 people found the following review helpful. Great Book By Pradeep Chandrana The seller did an excellent job in sending this book. It came in time, nicely wrapped and in excellent condition. Thank you. I ordered one more copy.

Cook fresh and vibrant dishes with this easy-to-follow and comprehensive Asian cookbook. In Heavenly Fragrance, award-winning chef and author Carol Selva Rajah brings you on an unforgettable journey of aromatic discovery in the preparation of foods from different parts of Asia. Inspired by fond memories of fragrant dishes from her childhood, Carol has always believed that what sets Asian cooking apart from other traditions is its vast array of highly fragrant and aromatic ingredients. In this book she sets out her definitive collection of new and classic recipes for cooks who wish to recreate the memorable flavors and aromas of Asia at home. The recipes in Heavenly Fragrance are organized according to the aromatic ingredients used—Asian Herbs, Fruits, Spices and Seasonings—which makes the creation of a meal as simple as picking and choosing from what you've already got stocked in your pantry. Delicious recipes include: Spring Rolls with Orange Chili Sauce Pineapple Lime Salsa with Mint Chicken Satay with Fragrant Spices and Coconut Eggplant Sambal with Black Mustard and Cashews Crab Soup with Lemongrass, Tamarind and Mint Green Mango and Saffron Lassi

"Fresh mints, galangal, the seductive waft of wild ginger flowers, the addictive power of belachan and dried shrimp, the mystery of curry leaves, the sweetness of cinnamon, fenugreek, and cloves and more. In Heavenly Fragrance, Carol generously shares with us her time-honored experience and knowledge of venerable herbs and spices, and how to use these in the modern kitchen." —Cheong Liew "At last there is someone who not only understands the importance of fragrance to flavor but is a Southeast Asian cook without equal. Share her enthusiasm and skills in this book." —Max Lake "Drawing on her vast knowledge of Asian cookery, Carol Selva Rajah shows us how to use fresh herbs and spices to add marvelous flavors to even the simplest dishes." —Anya Von Bremzen "Heavenly Fragrance had me lost in a world scented with buttery popcorn pandanus leaves, salty fish sauce, and fiery chili;" —ThisWayToParadise.com blog "The photos are beautiful, the recipes authentic [hellip;] do buy the book." —Multiculturiosity blog "Some recipes are fusioned, like Salmon fish cakes with curry leaf pesto and Lemongrass Coconut Creme Caramel. Some are familiar but comes with a make over, like Nasi Ulam and Spring Rolls. The recipe collection features adaptations from South East Asian, Sri Lankan, Chinese, and Western recipes. A good mix!" —Table for 2hellip;or More blog About the Author Carol Selva Rajah is an award-winning chef and food writer based in Sydney, Australia. A well respected authority and dedicated educator in the field of Asian culinary culture, she was the first Australian woman invited to cook at the prestigious James Beard Foundation in New York. Award-winning photographer Masano Kawana has traveled, lived, and surfed throughout Southeast Asia, photographing a wide variety of subjects for books and lifestyle magazines. His book Shunju: New Japanese Cuisine won a James Beard Award for best cookbook photography.