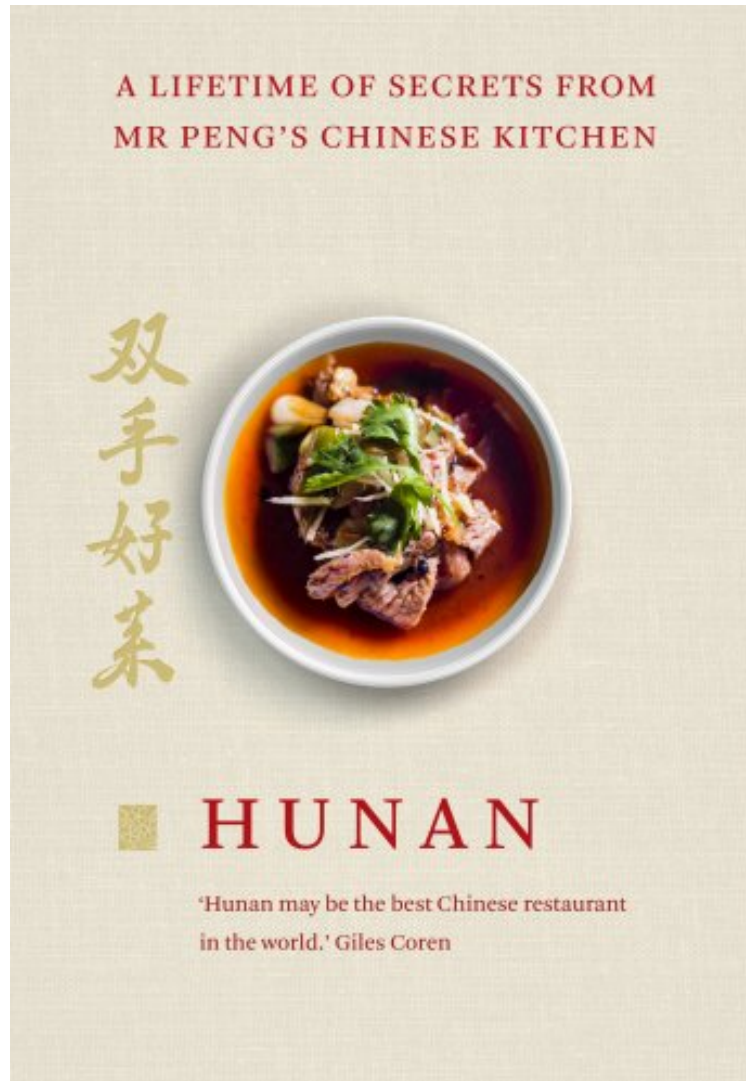


(Pdf free) Hunan: A Lifetime of Secrets from Mr Peng's Chinese Kitchen

## Hunan: A Lifetime of Secrets from Mr Peng's Chinese Kitchen

Mr Peng

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**Mr Peng : Hunan: A Lifetime of Secrets from Mr Peng's Chinese Kitchen** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Hunan: A Lifetime of Secrets from Mr Peng's Chinese Kitchen:

0 of 0 people found the following review helpful. Hunan cooking By Rocky wonderful book! I am enjoying learning this style of oriental cooking. 0 of 2 people found the following review helpful. After a mouthwatering intro describing the London restaurant's no-menu policy ... By Michael Chen After a mouthwatering intro describing the London

restaurant's no-menu policy and how what is served is decided each day based on what is available at the market, I was hoping this book would give me some insight into cooking Chinese dishes that are spontaneous and seasonally driven. However, the rest of the book is just a collection of recipes from the restaurant, many of which are rather complicated to make, with very little about what inspired the dish or how the dish can be adapted to varying ingredients. I believe this book is written more as a homage to Mr. Peng from his son who put the book together, rather than a book to teach others about the restaurant's philosophy and techniques. 1 of 4 people found the following review helpful. Five Stars  
By Leo Peng  
Love this book and enjoy the story very much

The secrets of one of the most celebrated restaurants in Europe, in an elegant cookbook with exposed binding "Food is my life. Despite being close to 70 I'm still in the kitchen at Hunan, on the floor almost every day doing prep, working the wok and talking to guests, most of whom have been regulars for years. The food is the only thing which has changed, and which changes almost daily. It is really about bringing out the most in the ingredients. Subtle blends of chilli and Sichuan peppercorns push enormous pearly scallops to the edge while the gentle salty miso cuts through the tenderest slivers of corn-fed chicken. It is possible because the ingredients I use are fresh and of faultless quality."  
—Mr. Peng  
Hunan is a landmark book that captures the essence of a unique menu from a unique character. At the legendary restaurant, diners don't choose; they simply say what they don't eat and how spicy they like their food. Mr. Peng then does the rest, serving up small portions with the emphasis on sharing many courses. The orders are hand-written and are sent down to the kitchen by a chute and the food travels up in a dumbwaiter. Mr. Peng is a firm believer in simplicity. Among the 70 must-have recipes are his "absurdly delicious" prawn dumplings, lettuce wraps filled with diced chicken, "which you just pop into your mouth and scrunch," and mouth-melting double-cooked pork. Recipes include dual measurements.

"The best Chinese restaurant in London. Hunan isn't your typical Chinese restaurant." \* Zagat 2013 \* "One of the top 100 restaurants in the UK (40)" \* Sunday Times 2012 \* "Out of this world," said my friend of fine beans encrusted with garlic and sea salt. "The brilliance is how they've been fried quickly to seal in the sweetness. Absurdly delicious for a humble bean." \* Matthew Norman ES \* "Forget the menu, leave it to the boss', when you visit this 'unprepossessing' Pimlico stalwart - simply the best Chinese in town; Mr Peng ensures 'there's never a dull moment', and the 'wonderful food' - a 'superb feast' of 'exciting, unexpected and eye-opening' dishes - 'just keeps coming.'" \* Harden's \* "Mr Peng is to Hunan what Andrea Riva is to Riva - a consummate restaurateur. He is the maestro of a chaotic medley of food, conjuring the most fabulous titbits out of a basement kitchen." \* Evening Standard: The Fantastic Mr Peng \* About the Author  
In 1982 Mr. Peng founded his legendary London restaurant which attracts customers from all over the world. He has been profiled by the Wall Street Journal.