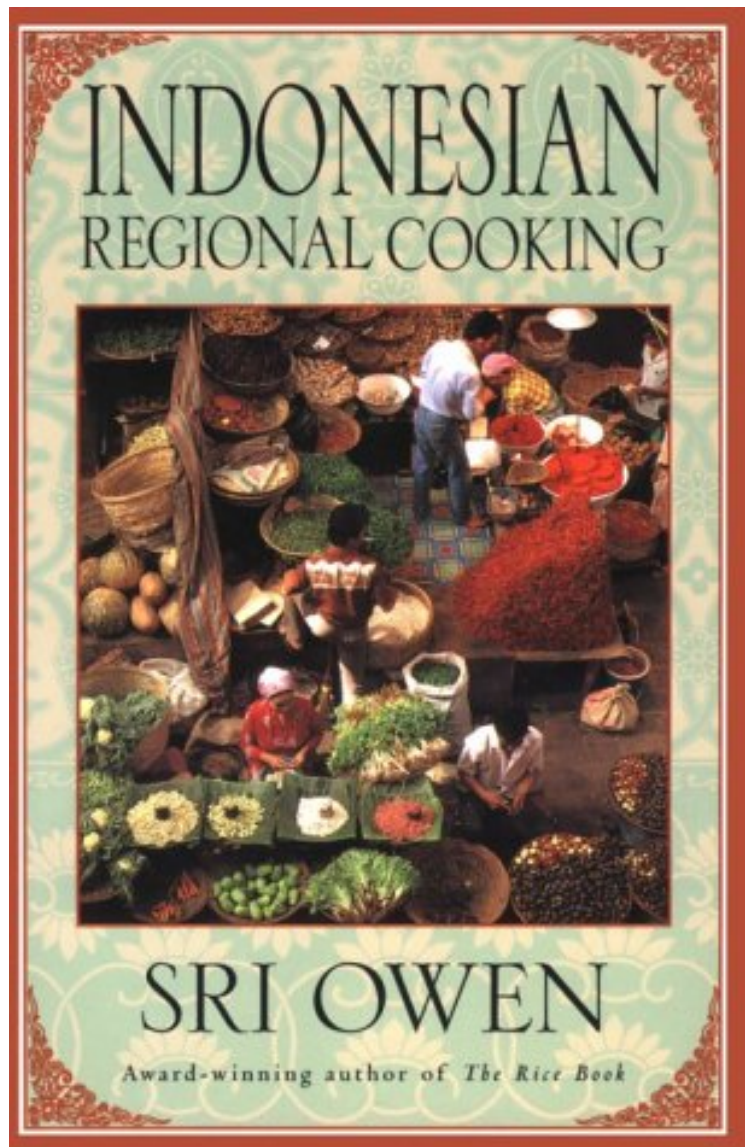


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## Indonesian Regional Cooking

Sri Owen

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#353943 in Books St Martins Press 1995-03Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 1.01 x 6.40 x 9.48l, #File Name: 0312118325289 pages | File size: 55.Mb

**Sri Owen : Indonesian Regional Cooking** before purchasing it in order to gage whether or not it would be worth my time, and all praised Indonesian Regional Cooking:

1 of 1 people found the following review helpful. Not so specialBy cookI bought the book 10 years ago. Jesus, the price skyrocketed. I am a chef in my indonesian restaurant and the recipes are not that authentic, neither "enak". Some of the ingredients are lemongrass and galangal powder, which are not used in indonesian kitchens, they always use fresh ones. Do not expect photos of the dishes at all. The explanations are plain and the results worse. If you are into

indonesian cooking, you would better get the Indonesian Street food secrets.0 of 0 people found the following review helpful. yum and yumBy John Baileybest dang Indonesian cookbook ever3 of 3 people found the following review helpful. Don't get intimidated...By C. JohannessonAs is the case with many Thai/Asian cookbooks, make sure that you have a good Asian grocery store in your area. While many things can be substituted, most substitutes are inferior, and of course the end results will not be as amazing. Yes, ginger can be used instead of galangal, lime zest instead of kaffir lime leaves, foil instead of banana leaves, but you'd lose a lot in the process. So far I have only cooked a few of the recipes in this book with good results, and the main difference I can find between Indonesian and Thai cooking, is that Indonesian food seems more subtle, while Thai bursts with big bold flavors. This isn't a bad thing, especially when you don't feel like having a spicy curry dish. It takes a little while to get used to that. The weirdest thing about this book is that the author isn't afraid to do some bashing of cooks and restaurants she describes to have visited while researching the book. There are numerous references to overcooked fish, horribly made this-and-thats, but don't let that intimidate you. It's delish.