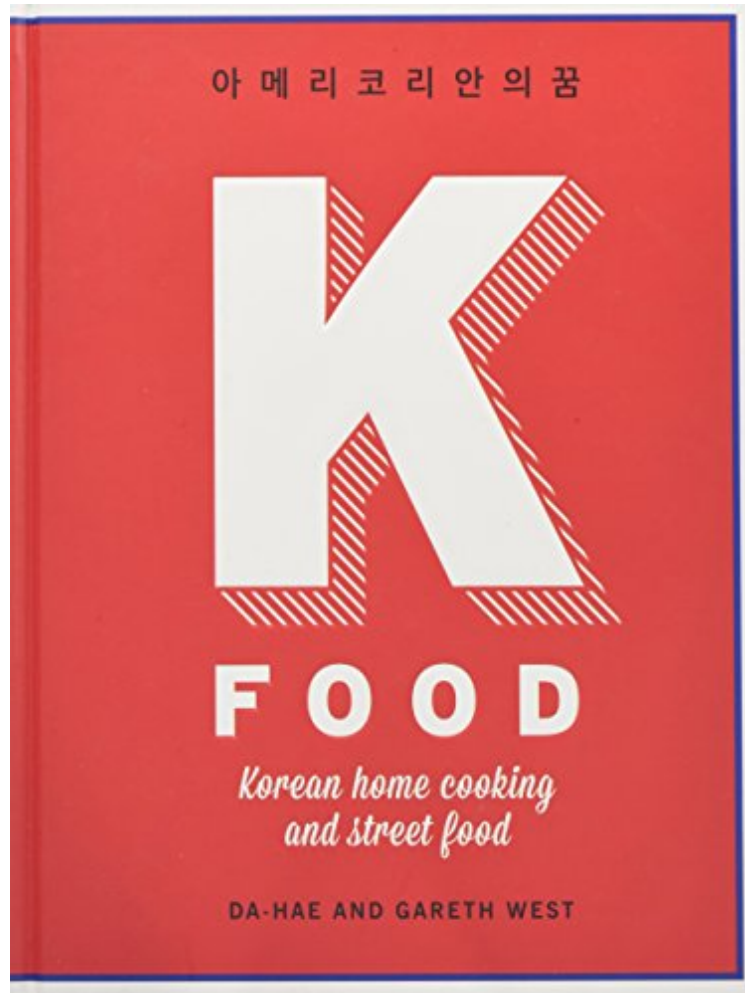


[Pdf free] K-Food: Korean Home Cooking and Street Food

K-Food: Korean Home Cooking and Street Food

Da-Hae West, Gareth West
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#165010 in Books 2016-06-07 2016-06-07 Original language: English PDF # 1 10.00 x 1.00 x 7.75l, .0 #File Name: 178472159X240 pages | File size: 43.Mb

Da-Hae West, Gareth West : K-Food: Korean Home Cooking and Street Food before purchasing it in order to gage whether or not it would be worth my time, and all praised K-Food: Korean Home Cooking and Street Food:

1 of 1 people found the following review helpful. It is truly the BEST burger I have ever made and I've tried manyBy delvisi13If this book had only the Bulgogi Burger recipe, it would still be worth purchasing! It is truly the BEST burger I have ever made and I've tried many....stuffed, mixed meats, different herbs, but none of them compare to the wonderful sloppiness of this burger dipped in bulgogi sauce and topped with the mustard pickled onions. And, as an added bonus, the recipe is quite easy!3 of 4 people found the following review helpful. K-Food ReviewBy judyeIt wasn't quite what I expected, but it's got a lot of good info. A lot of the food is fusion (Kimchi Mac Cheese). There's detailed info on fermentation, detailed photos. I compare the recipes with my other K-books. Frankly, of the things I've made, I don't care for most of them. But I'm learning and that's the point. Of all my books, their recipe for kimchi

water radish is the most direct and manageable. I don't have a separate fridge for kimchi. If I made 5 gallons of something, I'd have to throw most of it out. I'm also trying to develop a more sophisticated palate, and even learning what I don't care for as much, is helpful. They have a recipe for mango kimchi that sounded fabulous, but after fermenting at room temp for a few days, chilling for a few more, the mangoes were pure mush - and I used unripe ones to begin with, as they suggest. If you're really into K-food, I'd totally suggest this. Info is info.0 of 0 people found the following review helpful. Five StarsBy Jeanie D. Gibbonsi cant wait to try all the recipes

There's a great buzz around Korean food right now, as more and more people experience the fantastic, robust flavors of both classic Korean cooking and the Ameri-Korean strand that has developed from it. There are no better authors than Da-Hae and Gareth West to introduce this flavorsome cuisine - Da-Hae uses her Korean background to explain the details of traditional recipes, and Gareth shows how Korean and Western flavors can be fused together to create really delicious combinations. From a run-down on the basics of Korean cooking, including now readily available sauces, pastes and other ingredients, through chapters on kimchi and the etiquette of the famous Korean BBQ, to recipes for everything from the irresistible Bulgogi Burger and spicy, sticky spare ribs to Panjeon (seafood pancakes) and corn on the cob with kimchi butter, this book is packed with inventive, delicious recipes that will open your eyes to the delights of modern Korean food.

About the AuthorDa-Hae was born in Busan, South Korea, but raised in England from the age of three. Her mother continued to cook Korean food in England, often using ingenious substitutions, so Da-Hae enjoyed Korean breakfasts, lunches and dinners every day. Gareth's career in food began with a job at restaurant group DD London. They decided to start their street food company Busan BBQ in 2013, with Da-Hae now running the business full-time. Da-Hae, Gareth, and Busan BBQ have been featured in the media on numerous occasions, from the Travel Channel and BBC's The One Show to many excellent reviews and features in press ranging nationals such as the Telegraph and the Independent to magazines such as Stylist.