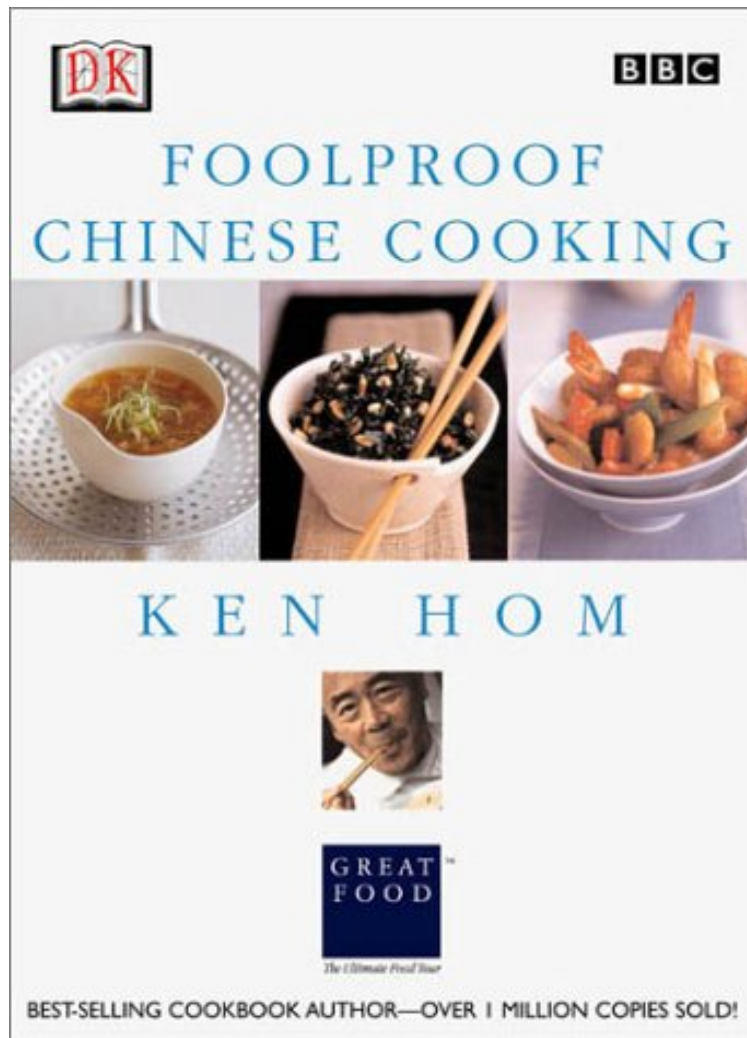



Ken Hom's Foolproof Chinese Cooking

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#1043511 in Books DK ADULT 2001-01-01Original language:EnglishPDF # 1 10.84 x .70 x 7.98l, #File Name: 0789471450160 pages | File size: 32.Mb

DK Publishing : Ken Hom's Foolproof Chinese Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Ken Hom's Foolproof Chinese Cooking:

14 of 15 people found the following review helpful. Excellent introduction to Chinese TechniquesBy B. MaroldIf this were the average large format, small page count introductory book on some cooking subject, I would not give it a second look, even with the blurb on the front stating that the author has had over a million copies sold. But, I ran across the author's name cited in 'Pot on the Fire' by John Thorne, who cited him, Ken Hom, as quite an authority on Chinese cooking. Hom has published quite a few longer, presumably deeper books on Chinese cooking, but most of these appear from .com to be out of print or otherwise not immediately available. So, I am check out this very presumptuously titled book, 'Foolproof Chinese Cooking'.The first clue that this book has much to offer is the fact that

the author is not your average restaurant chef or journalist who happens to specialize in writing about Chinese food. His dust jacket biography states that he is widely regarded as one of the world's greatest authorities on Chinese and other Asian cooking. I have read his book and I am entirely willing to believe the publisher's buildup. Hom appears to be the BBC counterpart to Martin Yan on PBS, as this book is the companion to a BBC food series and he has done several other such books / TV series. If you have any interest in the techniques of Chinese cooking, this book is for you, especially if you do not have a lot of experience with Chinese techniques. I say this not only because this book is so good, but also because many other highly regarded Chinese cookbooks are not that accessible to newbie Chinese cooks. I don't say this because important books on, for example, French cuisine are so accessible, but because the average American simply has no exposure to this style of cooking outside of the occasional Food Network show and Martin Yan's shows which, I confess, do not show up on my local PBS station. The current volume succeeds primarily because it does not try to do too much, and what it does, it does very well. It is not limited to stir-frying and it is not limited to Cantonese or Sichuan cuisine. What it does is give you the Jaques Pepin step by step, picture by picture presentation of a goodly number of basic techniques. It starts with a basic chicken stock which, based on my just having made a French style chicken stock, I can say is right on target, without being too fussy. It avoids, for example, the step which recommends that you blanch the chicken before cooking, while being very careful to have you not bring the preparation to a boil to maintain a clear stock. By the way, the Chinese chicken stock is different from a French stock in that it includes ginger and garlic and excludes the French mirepoix. The book follows up with several recipes for soups before getting into the details of stir-frying. The book includes many classic Chinese dishes, including Peking duck, chow mein, fried wontons, lemon chicken, and sweet and sour pork. I think this cannot be the only Chinese cookbook you will need, but it should certainly be your first. Highly recommended.

5 of 5 people found the following review helpful. overly simple
By A Customer
This is a good cookbook for beginners, or those who do not have access to a wide variety of Chinese ingredients. However, it doesn't have enough going on to hold the attention of more experienced cooks. Most dishes are flavored with ginger, garlic, soy sauce, and rice wine--and not much else. Like many other British-published cookbooks I've had, it is stripped to the minimum. Still, it's a good primer, with clear instructions and good pictures.

0 of 0 people found the following review helpful. Thank you!
By Guusje Sellier
Thank you for sending another copy. Postoffice is not as good as it used to be and I will compliment to them!

A companion book to the PBS Television series GREAT FOOD. Chinese food is popular the whole world over, and renowned chef Ken Hom, in his Foolproof Chinese Cooking, proves that anyone can cook this healthy and delicious cuisine. With step-by-step instructions and photographs, Ken Hom demonstrates 40 of the most popular Chinese dishes, guiding beginners and more experienced chefs alike through every stage of the recipes from start to finish. All the recipes are quick and easy to prepare and use easily available ingredients to recreate authentic Chinese food in your home. The thoroughly tested recipes include appetizers, soups, main dishes, and vegetable accompaniments from classics such as Cantonese Wonton Soup, Chow Mein, and Stir-fried Chicken with Black Bean Sauce to more elaborate dishes such as Crispy Aromatic Sichuan duck, Cantonese Crab with Black Bean Sauce, and Braised Sichuan-Style Spicy Beancurd. For entertaining, special menu planners will help you decide which dishes go well together. With Ken Hom's foolproof instructions you will be guaranteed excellent results every time.

His new book melds Eastern and Western cooking styles with a special emphasis on quick-fix ideas. (Family Circle) This lavishly illustrated book is especially good for beginning cooks... (New York Daily News)

About the Author
Ken Hom, born in the United States to immigrant Chinese parents, is considered one of the world's leading authorities on Chinese cooking. He has traveled extensively around the globe collecting recipes and techniques for his unique style of "fusion" cooking. As a culinary professor, Ken realized that it was only when he demonstrated techniques to his students that they really understood them and could go on to do them with confidence. Ken developed a step-by-step approach which became a basis of his teaching and which he also used as a broadcaster. This approach forms the backbone of the recipes in Foolproof Chinese Cookery. Ken is the author of many best-selling books, including Travels with a Hot Wok published by Dorling Kindersley, and Illustrated Chinese Cookery, Hot Wok, and the award-winning Easy Family Dishes: A Memoir with Recipes. His cookbooks have sold more than 2 million copies throughout the world. Ken has also hosted a number of highly rated cooking shows in the UK, and is currently featured on the third season of BBC's Great Food series. He is the Consultant Chef for the Oriental Restaurant Group which includes the Yellow River Cafe and restaurants. Ken Hom currently makes his home in the south of France.