

(Library ebook) Kenneth Lo's Encyclopedia of Chinese Cooking

# Kenneth Lo's Encyclopedia of Chinese Cooking

*Kenneth Lo*

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#3502413 in Books 1993-09-09 Ingredients: Example Ingredients Original language: English PDF # 1 #File Name: 1851522646160 pages | File size: 69.Mb

**Kenneth Lo : Kenneth Lo's Encyclopedia of Chinese Cooking** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Kenneth Lo's Encyclopedia of Chinese Cooking:

0 of 0 people found the following review helpful. The best of the best! This book is amazing..By Jessy Kenneth LO, is the best of the best! This book is amazing.... Every recipe has photo of it, simply beautiful.0 of 0 people found the following review helpful. Five StarsBy Fredexcellent1 of 2 people found the following review helpful. Not bad, but hardly EncyclopedicBy C. J. ThompsonThis book has lots of nice pictures and a fairly good selection of recipes. It would probably be a good starting point for the novice Chinese cook but won't be that interesting to serious collectors and experienced cooks. In the first place, the title is a bit misleading as the content is in no way encyclopedic. There is a bit of information dealing with the various Chinese regional cuisines and specific ingredients followed by a selection of recipes but that is all. The brief information provided can be found in countless other books and there is virtually no additional historical or other information provided for the various dishes. I also have to say that I was singularly unimpressed by some of the recipes. I hate the term 'authentic' when it comes to recipes but Hom's rendition of Yu Hsiang Pork (for example) departs so far from the basic recipe one encounters elsewhere that I regard it as misnamed.

This is a demonstration of the variation in cooking styles and ingredients among the different provinces of China, and how easily their typical dishes can now be reproduced in Western kitchens. Divided into four regional sections - Peking, Shanghai, Canton and Szechuan, the book contains 90 recipes for all occasions. An introduction describes the

special ingredients and spices used in Chinese cooking, with tips on the basic cooking techniques such as stir-frying and steaming.