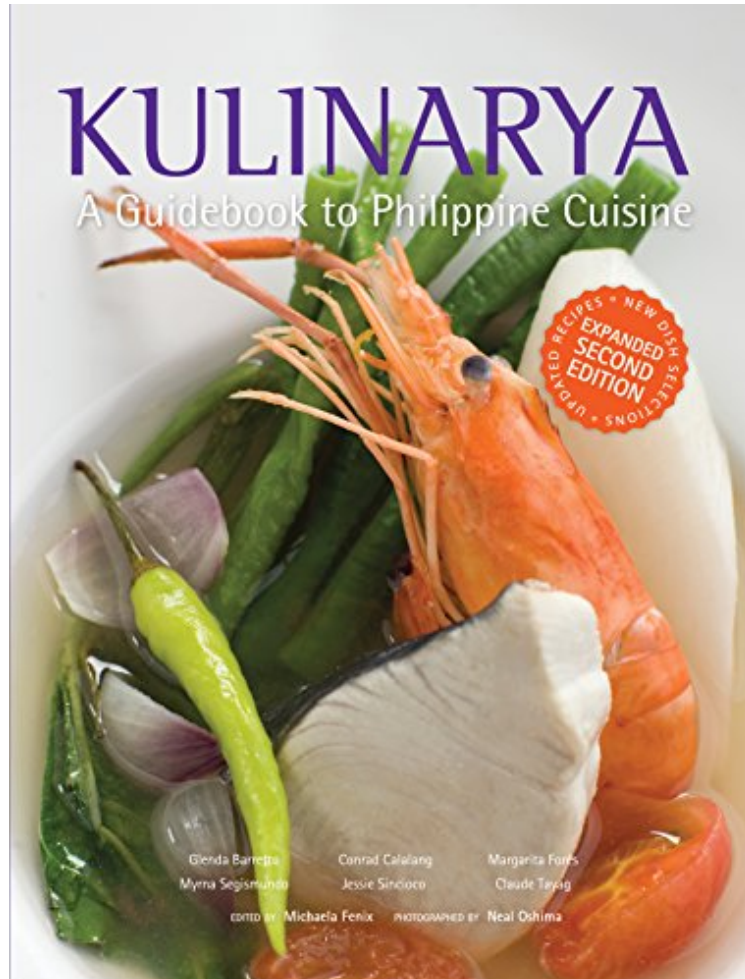


(Download) Kulinarya, A Guidebook to Philippine Cuisine

Kulinarya, A Guidebook to Philippine Cuisine

Glenda R. Barretto et al.

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Glenda R. Barretto et al. : Kulinarya, A Guidebook to Philippine Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Kulinarya, A Guidebook to Philippine Cuisine:

0 of 0 people found the following review helpful. Four Stars By M.S. MI'm not a professional cook but i learned some dishes that will improve more on my cooking skills. 0 of 3 people found the following review helpful. For such a prize I would really like to return the book for a less pretentious cuisine ...By ccomposition I did not expect such a mediocre presentation of Philippine cuisine .For such a prize I would really like to return the book for a less pretentious cuisine presentation. With the collaboration of the sso-called chefs, I will be embarassed to invite them again to be included to a book specially to represent a cuisine of any country. Sorry It must really be a 2 star rating but for the colored pictures I give it an extra star, but not for the recipe content.

Learn to cook the best dishes The Philippines has to offer from some of its best chefs with this comprehensive Filipino cookbook! *Kulinarya: A Guidebook to Philippine Cuisine, Expanded Second Edition*, is the continuation of a movement to inspire homemakers, cooks, students, purveyors, retailers, and restaurants of all types to bring Filipino cuisine to the highest level of excellence in preparation and presentation for the world to appreciate. Authors and noted Filipino Chefs Glenda Barretto, Conrad Calalang, Margarita Fores, Myrna Segismundo, Jessie Seincioco, and Claude Tayag have succeeded in capturing the feel and essence of traditional Filipino cuisine through the Guidebook, which has become a staple of Filipino kitchens. Filipino recipes include: Beef Steak with Onions, Deep-Fried Pork Belly, Stuffed Crab Steamed in Banana Leaves, Stewed Pork and Chicken in White Vinegar, Rice Noodle Saute', Grilled Fish, White coconut Custard, and many more! This expanded second edition, with a more carefully-thought-out selection of recipes from classical and regional dishes, now with brilliant new photographs and, most of all, notes and tips from some of the best-kept culinary secrets. It is a must have for the experienced or new cook, a lover of Filipino food, or even someone who has never tried it before.

"I love discovering new dishes to make that are authentic, simple, and oh so deliciously yummy!! A great culinary guide book with a plethora of recipes." —San Francisco Book "This is no ordinary recipe book. *Kulinarya* was conceived as a beacon for bringing Philippine cuisine to tables all over the world. It offers professionals in the kitchen practical advice tried and tested by six chef-authors who share what has been working for their awarded restaurants, catering services, and special events when the goal has been to shine a spotlight on the Philippines." —Felice Prudente Sta. Maria, Author, culture advocate, and Philippine culinary historian "Finally a cookbook that presents Filipino cuisine for a 21st century global audience." —Thelma San Juan, Lifestyle editor, Philippine Daily Inquirer "I'm in awe of what gourmet chefs and the Asia Society have been able to produce — a book titled *Kulinarya*. It was like putting a corset on a Philippine *suman* so it can stand up to other cuisines of the world." —Gilda Cordero-Fernando, author, publisher, painter "Kulinarya is that cookbook which every Filipino should own and use as a first step to mastering Filipino cuisine. It's simple but it's precise so it works. Who knows, with this guide you might learn to cook better than your grandmother!" —Margaux Salcedo, Food columnist, Sunday Inquirer Magazine "Too many cooks spoil the broth,' so they say. Not in the case of this ambitious culinary project, cooked up together by six of country's most respected chefs. They didn't mess up the project but rather made every Filipino proud of Philippine cooking." —Vangie Baga-Reyes, Journalist, Philippine Daily Inquirer "Whether simple or complex, these recipes are all exquisite without abandoning their traditional roots." —Retailing Insight "This book is a great pick for those interested in Filipino cuisine. Recipes range from simple to complex. Stews, soups, and sweets are particularly plentiful." —Tara's Multicultural Table