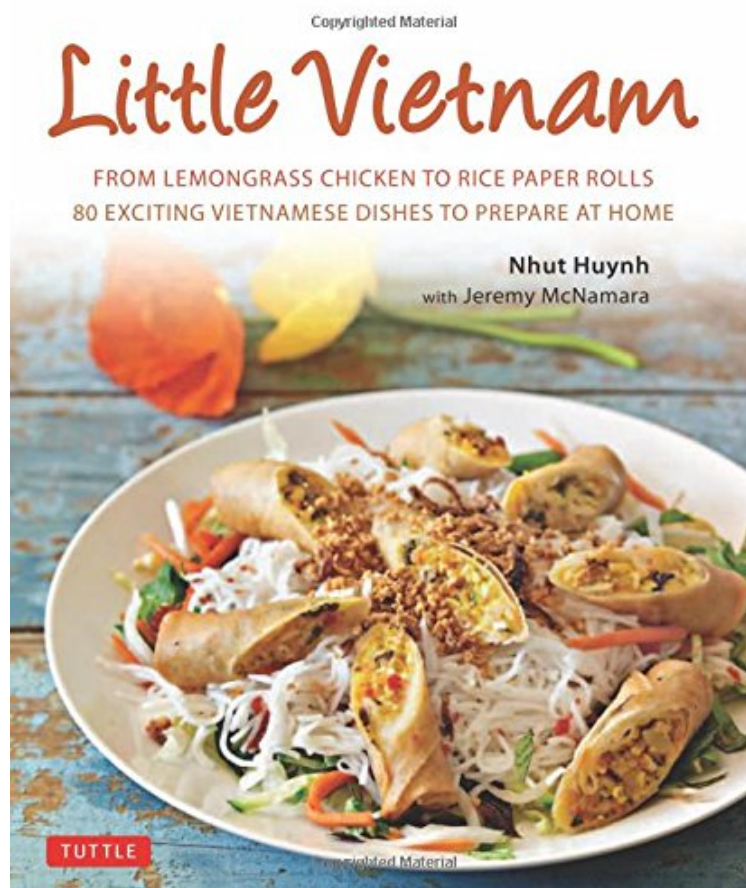


[Ebook free] Little Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook]

Little Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook]

Nhut Huynh

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Nhut Huynh : Little Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook] before purchasing it in order to gauge whether or not it would be worth my time, and all praised Little Vietnam: From Lemongrass Chicken to Rice Paper Rolls, 80 Exciting Vietnamese Dishes to Prepare at Home [Vietnamese Cookbook]:

0 of 0 people found the following review helpful. Five Stars By Customer Awesome cook book I like trying new recipes and these ones are great. 0 of 0 people found the following review helpful. Five Stars By Erin G. Came in great condition 1 of 2 people found the following review helpful. Three Stars By W.B. T. Recipes and resources good. I was sent two copies. Don't know how to return the 2nd copy.

Little Vietnam brings together 80 authentic recipes that capture the energy, color and excitement of Vietnamese cooking. Acclaimed Vietnamese chef and restaurateur Nhut Huynh shares his passion for the food that sustained his family during times of war and separation and which today inspires him to explore Vietnam's wonderfully rich culture. In this easy-to-follow Vietnamese cookbook, Nhut introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to Vietnam to visit friends and family. Throughout, Nhut offers practical tips on sourcing ingredients locally and mastering cooking techniques. Delicious Vietnamese recipes include: Beef Noodle Soup Salt and Pepper Squid Rice Paper Rolls Chicken with Lemongrass and Chili Crab with Tamarind and Chili And many morehellip;. Based on ingredients available at most Western supermarkets, these recipes will delight the home cook, while Nhut's personal story will inspire all of us to take a longer look at an emerging country and its rich culinary traditions.

"I like the cookbook because I would actually use it. Some cookbooks are meant for reading, some for browsing and flipping through, while some are packed with recipes that I can see myself cooking from. This is the latter. This crab with tamarind and chili immediately caught my attention. The reasons are simple: I am a huge fan of crab and the recipe looks absolutely mouthwatering and delicious." mdash;RasaMalaysia.com blog" This is a beautiful book with lots of gorgeous photos. I love that the dishes are usually photographed as they'd be served and not in high-fashion, stylized photos. Simple food served on simple dishes as they should be." mdash;Sandra's Kitchen Nook blog" Acclaimed Vietnamese chef and restaurateur Nhut Huynh shares his passion for the food that sustained his family during times of war and separation and which today inspires him to explore Vietnam's wonderfully rich culture. In this easy-to-follow Vietnamese cookbook, Nhut introduces traditional classics alongside the eclectic street-stall dishes he has collected on his many trips back to Vietnam to visit friends and family. Throughout, Nhut offers practical tips on sourcing ingredients locally and mastering cooking techniques." mdash;Ang Sarap blog About the Author Nhut Huynh was born in Soc Trang in the south of Vietnam, and moved to Australia as a refugee in 1984. Starting work as a kitchen hand, he was soon offered a chef's apprenticeship. In 2002, he and his business partner, Jeremy McNamara, opened their first venture, RQ Restaurants in Surry Hill. Currently, Nhut Huynh runs Snakebean Asian Dinner, a casual eatery and successful eatery catering business.