

(Pdf free) Madhur Jaffrey's Far Eastern cookery

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Madhur Jaffrey

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Madhur Jaffrey : Madhur Jaffrey's Far Eastern cookery before purchasing it in order to gage whether or not it would be worth my time, and all praised Madhur Jaffrey's Far Eastern cookery:

0 of 0 people found the following review helpful. Great Book!By mark mckennaGreat Book !! Second one I've owned.....completely worn out my first copy. We've loved this book so much that we've bought the book as gifts over the years for many of our friends.1 of 1 people found the following review helpful. Lovely text and photos, ample explanationsBy SummerrollI received this book as a present about 20 years ago, and find myself thinking about the recipes and going back to consult the book even now.Jaffrey is a generous writer, in that she often brings credit to other chefs who introduce her to new ingredients and techniques. Along the way, she shares what she has learned about the culture of the food she cooks. Culture, habits, climates all influence the choice of ingredients, the degree of flavoring, the methods of preparation. A Thai seafood soup, for instance, is approached and prepared completely differently than a Japanese fish soup or an American chowder. It's not simply the difference in ingredients, but the difference in geography, history, and culture. Jaffrey explores and gives light explanation of these differences, and this alone makes the cookbook wonderfully unique.The beautiful, full-page photographs illustrate the completed dishes. The recipes are printed on 10 x 13 glossy paper, more resistant to stains and water.The glossary in the back gives simple explanation of exotic ingredients, their flavors, and where to purchase them. It has helped me with cooking that I am not familiar with, especially Indian food and Japanese (we love restaurant preparations, but suspect they are not exactly authentic).There are very basic recipes that are the foundations of whole genres. For instance, she gives a recipe for teriyaki sauce that involves 3 ingredients (shoyu, mirin, sugar) and a cucumber pickle with three ingredients

(cucumber, rice vinegar, sugar) that form the basis for a large numbers of dishes you can experiment with. The teriyaki sauce is one that never fails to elicits compliments from my guests, and is so much better---fresher, more intense, less cloying---than anything you can easily buy at a grocery store. And it's so easy. That's Jaffrey's point, really--- anyone can make these dishes, and make them authentically, with easily obtained ingredients. In fact, the food tastes so good, I can get my family to eat a lot more vegetarian dishes.8 of 8 people found the following review helpful. The best single Asian cookbook!By A CustomerIf you only own one Asian cookbook, this should be it. Madhur Jaffrey provides authentic, delicious--and beautifully illustrated--recipes from Thailand, Malaysia, Indonesia, Viet Nam, Singapore, Japan, and more. Just as in her Indian cookbooks, she collects recipes from both restaurants and good home cooks. Best of all, at the back of the book she has included pages of photographs of ingredients, packaged and loose. Armed with this book, you can successfully shop for exotic ingredients anywhere, even when many things are unlabelled and you and the proprietor do not share a common language!

Wonderful recipes, step-by-step guidance and personal anecdotes from one of the world's favourite cooks. Includes all the guidance you need on ingredients and techniques.

From Library JournalAlthough Jaffrey is known for her Indian cookbooks , her recent Madhur Jaffrey's Cookbook: Easy East-West Menus for Family and Friends (LJ 6/15/89) included dishes from all over the world, and this new work, the companion to an upcoming PBS series, focuses on the cuisines of the Far East, from Japan to Vietnam. She admires these cuisines for their emphasis on the freshest and best ingredients and for their unique combinations of tastes and textures. Her recipes come from restaurant chefs, home cooks, and her own inspiration, and they range from elegant company dishes to the snacks sold by street vendors. Still, good books on Far Eastern cooking abound; buy for demand. Copyright 1989 Reed Business Information, Inc.