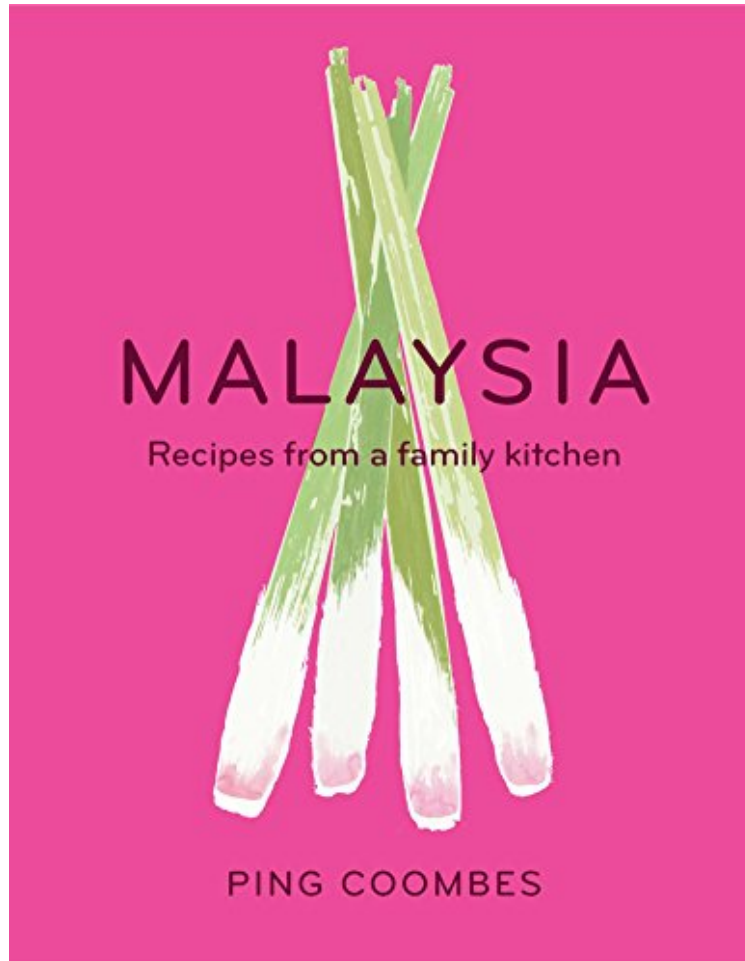


(Read ebook) Malaysia: Recipes From a Family Kitchen

Malaysia: Recipes From a Family Kitchen

Ping Coombes

*audiobook / *ebooks / Download PDF / ePub / DOC*



[Download](#)

[Read Online](#)

#635061 in Books Coombes Ping 2017-04-25 2017-04-25 Original language: English 10.00 x 1.00 x 7.751, .0
#File Name: 1681881853248 pages Malaysia Recipes from a Family Kitchen | File size: 16.Mb

Ping Coombes : Malaysia: Recipes From a Family Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Malaysia: Recipes From a Family Kitchen:

2 of 2 people found the following review helpful. Yum! By Carol Mathis If you haven't had Malaysian food, check this out. If you have, you know this is good! I ogled this cookbook last year in London, decided not to weigh down my bag, and lived to regret it. I was so happy to see that it's come out here. I like how accessible Ping's cooking is. There are a few items I would have to search for even in the SF Bay Area, but most of them are available right here on . Really. I've only made two recipes thus far (roast skate with sambal and jook) and both were excellent. Neither was difficult, but both did take some shopping. While you are waiting for a few exotics (century eggs, anyone?), this is also a fun read. There are stories about Ping's childhood. Ping won a big cooking contest in the UK that she entered to share her love of Malaysian food. I sincerely hope she does as well here. 0 of 0 people found the following review helpful. Great book for good food By Customer Love the stories and love the recipes.

When it comes to Southeast Asian fare, Malaysian cuisine is a hidden treasure. The winner of MasterChef 2014, Author Ping Coombes brings Malaysian cuisine into the spotlight, and from her family table to yours, in this beautiful and unique cookbook. Drawing inspiration from her mother and from the late-night stalls and street markets in her hometown of Ipoh, Ping has assembled 100+ authentic and accessible recipes that serve as the perfect introduction to the tastes, textures, and colors of Malaysian fare. Find new household favorites like Malaysian Shrimp Fritters, Chicken and Sweetcorn Soup, Spicy Shrimp and Vermicelli Salad, Nyonya Fried Rice, Chili Pan Mee, Caramel Pork Belly, Malaysian Chicken Curry and Potatoes, Quick Wonton Soup, Pan-fried Seabass with Kecap Manis, Chilli Crab with Fried Mantou, Crispy Squid, Malaysian Fish and Chips, Pork Macaroni, Coconut-filled Pancakes, Banana Spring Rolls, Iced Lemon Grass Tea, Chilli Dark and Stormy, and many more! Chapters include: My Pantry Pastes, Sambals, and Condiments Small Plates and Snacks Salads and Broths Rice and Noodles Fish and Seafood Vegetables and Eggs "English" Food Sweet Things Drinks So "sek fan la!" "come and eat!" and enjoy your introduction to Malaysian cookery.

"This book is a great pick for those interested in Malaysian and Southeast Asian cuisine. Most of the recipes are easy for the home cook to create with a nice assortment of appetizers, snacks, meat, seafood, desserts, and drinks. Everything I tried was simple, yet perfectly-balanced." (Tara's Multicultural Table) About the Author Ping Coombes is a mom, the winner of MasterChef 2014 and a Malaysian cook. She serves up her signature Bao and more at her popup, Chairman Ping. Excerpt. copy; Reprinted by permission. All rights reserved. MEE GORENG MAMAK Fried Mamak Noodles Serves 4 For the sauce 1 Tbsp sweet soy sauce (kecap manis) 2 Tbsp oyster sauce 3 Tbsp tomato ketchup 1 tsp dark soy sauce 1/4 tsp salt 1 tsp crispy prawn chilies (optional) For the chili paste 3 fresh red chilies 1 Tbsp water 3 Tbsp vegetable oil Half an 8-oz block firm tofu, cut into 1/4-inch cubes 2 cloves garlic, finely chopped 8 oz raw peeled tiger prawns 1 tomato, cut into 6 wedges 2 stalks choy sum, roughly chopped 14-oz pack fresh yellow noodles 2 green onions, sliced 4 oz bean sprouts Salt, to taste 4 lime wedges 3 Tbsp crispy shallots fried mamak noodles Mix all the ingredients for the sauce in a small bowl. Put the chilies and water for the chili paste in a small blender and blitz to form a paste. Heat the oil in a wok or large frying pan and fry the cubed tofu for about 15 minutes, until browned all over. Remove and drain on paper towels. Using the same wok, add the garlic and chili paste and fry for 1 minute. Add the prawns and fry until they start to turn pink, then add the tomato and choy sum and stir-fry for a minute more. Add the noodles, browned tofu, and sauce, then the green onions and bean sprouts. Mix well and make sure the prawns are cooked through. Check the seasoning and add salt to taste, then serve at once, with lime wedges and crispy shallots. Squeeze over the juice from the lime before eating.