

(Free pdf) Malaysian Cooking: A Master Cook Reveals Her Best Recipes

Malaysian Cooking: A Master Cook Reveals Her Best Recipes

Carol Selva Rajah

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#1720052 in Books 2013-08-06 2013-08-06 Original language: English PDF # 1 11.75 x .40 x 9.00, 1.37
#File Name: 0804843775112 pages | File size: 35.Mb

Carol Selva Rajah : Malaysian Cooking: A Master Cook Reveals Her Best Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Malaysian Cooking: A Master Cook Reveals Her Best Recipes:

0 of 0 people found the following review helpful. Five Stars By masterja great cooking book nice art photos too 0 of 1 people found the following review helpful. Three Stars By RiceandUlam not as much recipes as i thought 5 of 6 people found the following review helpful. A top pick any general lending library strong in ethnic cooking will find popular and eye-catching By Midwest Book Review Malaysian Cooking: A Master Cook Reveals Her Best Recipes is packed with lovely large-size color photos by Masano Kawana inspired by her childhood memories, and offers dishes any Asian cook will find appealing. From Bean Sauce Noodles with Prawns and Sausage, spiced with sweet soy sauce and chili paste, to Ginger Soy Chicken with Rice Wine, filled with herbs and flavor, this is especially recommended for its

focus on Malaysian dishes, as usually Malaysian fare is not given its own book but blended in with more general 'Asian' cookbooks. A top pick any general lending library strong in ethnic cooking will find popular and eye-catching.

Cook spicy and fragrant dishes with this innovative and easy-to-follow Malaysian Cookbook. Carol Selva Rajah, a well respected authority and dedicated educator in the field of Asian culinary culture, honors her childhood memories of sweet-smelling and fragrant kitchen aromas in her newest Asian cookbook, *Malaysian Cooking*, which also features a foreword by David Thompson, winner of the James Beard Award and IACP Finalist for *Thai Food*. Since three quarters of what we taste comes from smell, Chef Carol understands that the aromas produced by our food are vitally important to the enjoyment that comes from eating. This is particularly evident of the Malaysian and Indonesian food recipes she includes in this book. To excite both the palate and sense of smell, Chef Carol predominantly uses Malaysia's most aromatic cooking ingredients—;from sweet tamarind date chutney and cucumber mint raita to cashew nut and plum sauces—;to prepare easy Malaysian and Indonesian foods that not only burst with flavor, but also overwhelm the kitchen with wonderful fragrances anyone would like to create. Original Malaysian recipes include: Vegetarian Fritters with Sweet Chilli Dip Basmati Rice with Spiced Chicken and Yoghurt Sweet Soy and Sambal Fried Chicken Grilled Prawns with Lemongrass Eggplant and Tofu with Sweet Spicy Bean Paste Black Rice Pudding with Ginger Coconut Cream Detailed with mouthwatering, dynamic photographs, this book is an inspired collection of new and traditional Malaysian dishes for anyone wishing to serve the best flavors of Malaysian cooking at home.

"Carol Selva Rajah, a well-respected authority and dedicated educator in the field of Asian culinary culture, honors her childhood memories of sweet-smelling and fragrant kitchen aromas in her newest Asian cookbook." —Publishers Weekly "Excites the imagination and fills the senses with the possibility of pungent fragrances and taste;" —David Thompson, winner of the James Beard Award for *Thai Food* About the Author Carol Selva Rajah is an award-winning chef and food writer currently based in Sydney, Australia. She is a food consultant to the hospitality and food manufacturing industry, and makes regular television appearances in Asia and Australia as well as participating in food festivals, master classes and charity functions. She is a writer and consulting editor for various magazines and has written 10 cookbooks on Malaysian and Southeast Asian cuisine. Her book *The Food of India* won the gold award at the prestigious Jacob's Creek World Food Media Awards. Award-winning photographer Masano Kawana is one of the most exciting food, interior, and landscape photographers in Asia today. Born in Japan and based in Singapore, he has traveled, lived, and surfed throughout the region, photographing a wide variety of subjects for books and lifestyle magazines. His book *Shunju: New Japanese Cuisine* won a James Beard Award for best cookbook photography. Foreword writer David Thompson is one of Australia's leading chefs, restaurateurs, and cookery writers. He is the owner of *Sailors Thai* in Sydney. In 2001, he opened *Nahm* in London's *Halkin Hotel*, which was awarded a Michelin star seven months later. He now heads up a second *Nahm* in Bangkok at *Metropolitan by COMO*. His book, *Thai Food*, won the James Beard Award and was a finalist for the IACP award in 2003.