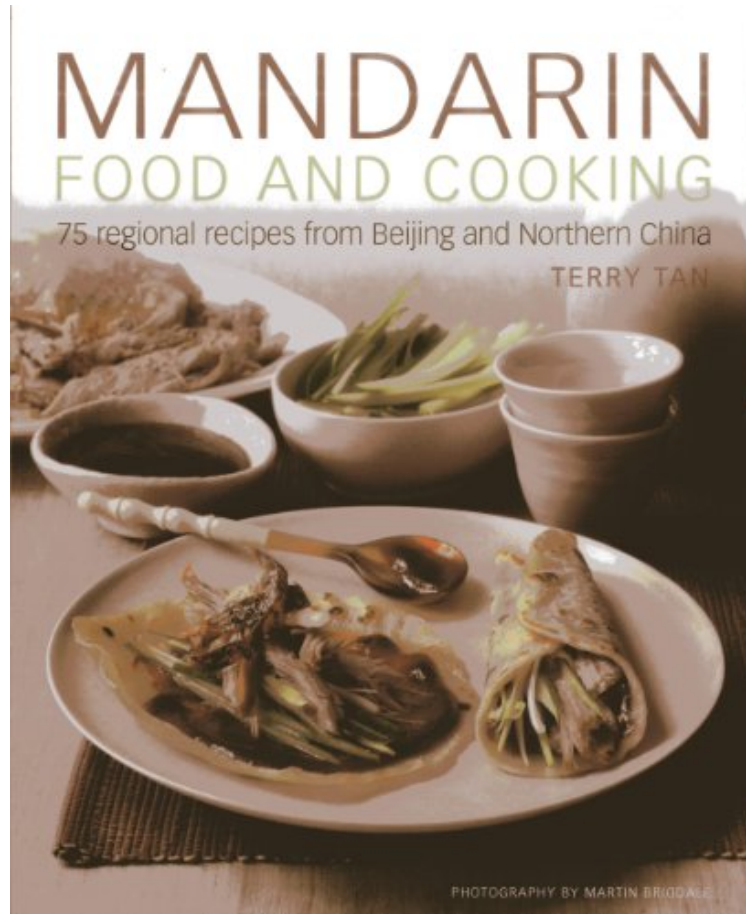


(Ebook pdf) Mandarin Food and Cooking: 75 Regional Recipes From Beijing and Northern China

Mandarin Food and Cooking: 75 Regional Recipes From Beijing and Northern China

Terry Tan

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Terry Tan : Mandarin Food and Cooking: 75 Regional Recipes From Beijing and Northern China before purchasing it in order to gage whether or not it would be worth my time, and all praised Mandarin Food and Cooking: 75 Regional Recipes From Beijing and Northern China:

2 of 4 people found the following review helpful. Not much rangeBy RKBG27I should preface this by saying that I collect Chinese cookbooks. I love Northern style Chinese food and was hoping for some more unusual authentic recipes. Sadly, I was disappointed. If you're new to Chinese cooking, this may be a great book because the recipes do look straightforward, but otherwise I would try Fuschia Dunlop, Martin Yan, or Barbara Tropp's books.0 of 0 people found the following review helpful. said that it was very good and had the authentic tastes of her homeland areaBy Kenneth SewellWithin a day of receiving this book I had made my first meal , my wife (who comes from Liaoning) , said that it was very good and had the authentic tastes of her homeland area , simple recipes with good instructions , many books I have read on Chinese cooking require ingredients that can only be found in the local area but so far I

have been able to source all ingredients here (New Zealand) , would recommend this book to the first time cook ,really tasty meals.

From the modern restaurants of Beijing to the home kitchens of Heilongjiang, Jilin, Liaoning, Hebei, Dhanxi and Shandong, this expert book presents traditional Mandarin cuisine and the foods of the northern provinces. Fabulous photographs by Martin Brigdale inspire and guide the cook.

About the Author Terry Tan is an expert in Chinese, Singaporean (Nonya) and Indonesian food, and is a consultant editor on the cuisine of South-East Asia for Wine and Dine magazine. Terry taught cooking in Singapore from 1975-1982, then taught South-East Asian cooking for eight years in Ken Lo's Kitchen in London. He has written over 20 cookbooks, and currently divides his time between conducting private cooking courses, writing and editing, and devising recipes.