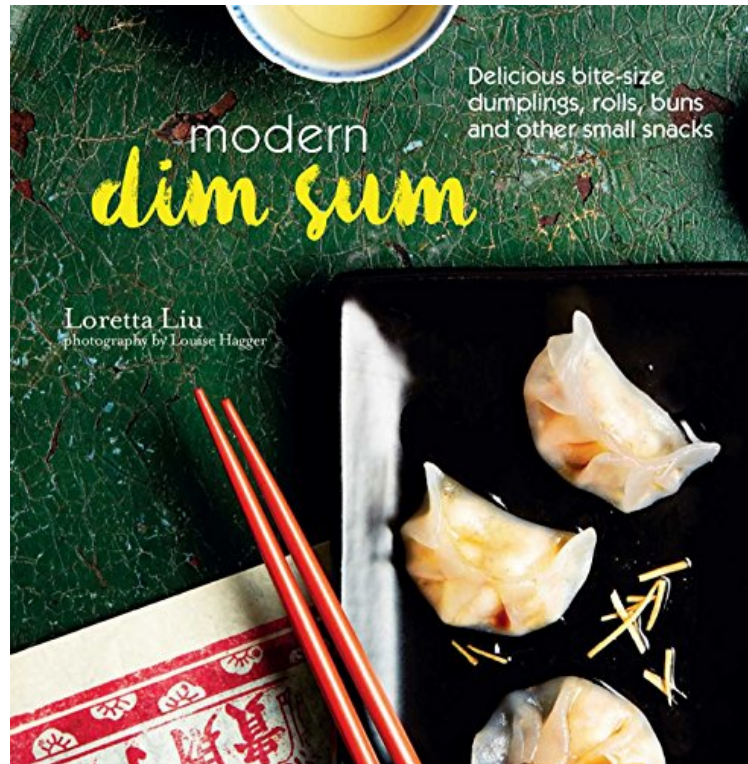


(Get free) Modern Dim Sum: Delicious bite-size dumplings, rolls, buns and other small snacks

## Modern Dim Sum: Delicious bite-size dumplings, rolls, buns and other small snacks

Loretta Liu

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**Loretta Liu : Modern Dim Sum: Delicious bite-size dumplings, rolls, buns and other small snacks** before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Dim Sum: Delicious bite-size dumplings, rolls, buns and other small snacks:

30 recipes for bite-size dumplings, rolls and wrap from China and South-east Asia. Dim Sum are tiny dishes served at the great 'yun char's; lunches found in Chinese restaurants around the world. Diners are offered their choice from trolley after trolley of amazing treats such as potsticker dumplings, spring rolls, noodle wraps, and crispy wontons. Going out for Chinese dim sum is a favorite brunch excursion, and the clatter of the carts as the endless plates of dumplings and steamed buns that are presented is part of the experience. But sometimes a leisurely morning in your own kitchen is what beckons most. Have the best of both worlds with this collection of easy to master savory and sweet recipes for steamed, fried, and boiled bite-size dumplings, buns, wraps, and rolls. Learn how to make 3 types of basic dough, work with delicate rice papers, and refine your knife skills to ensure that your filling ingredients are prepared well for perfect results. Ideal for sharing, whether served as a light meal, a feast, or as a nibble with drinks, creating your own fresh dim sum at home is easy and rewarding. Choose from vegetable, meat, and seafood options. Try steamed dumplings ndash; Pork and Prawn Meat, Monk Vegetable and Chinese Broccoli, or choose fried

and grilled dim sum recipes which include Grilled Turnip Cakes, Vegetable Spring Rolls, and Teriyaki Tofu.

About the Author Award-winning chef Loretta Liu grew up in multicultural Singapore and was exposed to many different foods and flavors from a young age. Singaporean cuisine is strongly influenced by Chinese, Malay, and Indian spices and flavors. Her love for fine food propelled her into the kitchens of the Raffles Hotel where she was schooled in classical French cooking by the likes of Pierre Gagnaire, Frederic Bau, and Alain Ducasse. Moving to the UK, Loretta became a chef and teacher in Raymond Blanc's Le Manoir Aux Quatres Saisons, and later taught at Jean-Christophe Novelli's cookery school. In 2010, Loretta started On Cafe where she makes and supplies macarons to customers from individuals to retailers such as Harvey Nichols and Michelin-starred restaurants, including Jason Atherton's Pollen Street Social. Loretta's first book for RPS was 'Supercute Macarons' (978-1-84975-564-1).