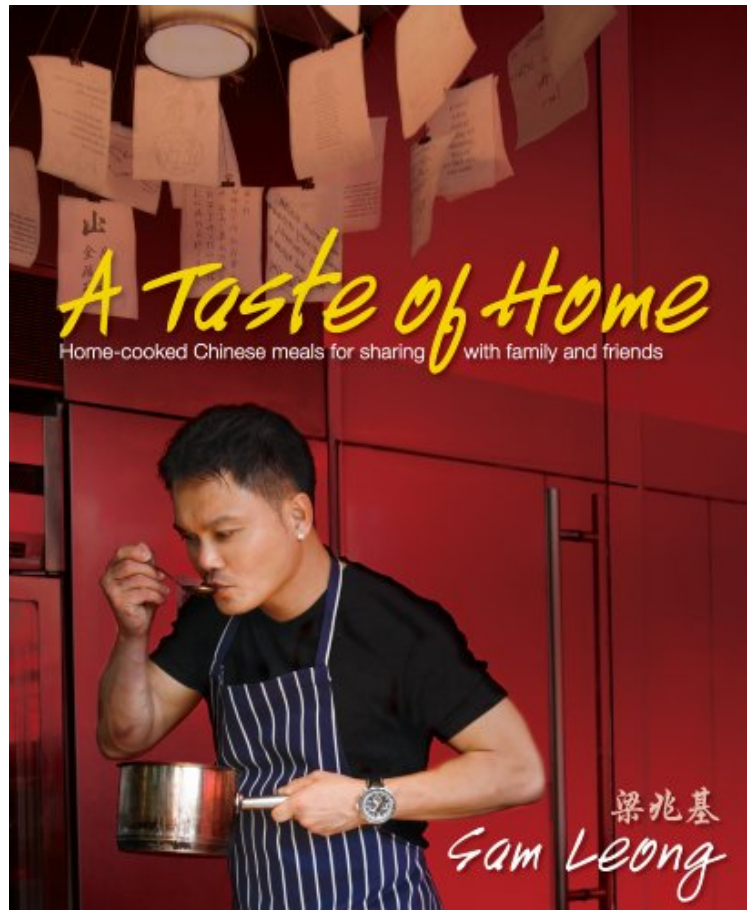


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A Taste of Home: Home-cooked Chinese Meals for Sharing with Family and Friends

Sam Leong

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Sam Leong : A Taste of Home: Home-cooked Chinese Meals for Sharing with Family and Friends before purchasing it in order to gage whether or not it would be worth my time, and all praised A Taste of Home: Home-cooked Chinese Meals for Sharing with Family and Friends:

1 of 1 people found the following review helpful. Don't think I'll be cooking these recipesBy AZ ReaderAn attractive cookbook and fairly interesting to browse. But pretty terse, occasionally obscure (even Google hasn't heard of "sterculia seeds"), and missing the chatty headnote information that would draw me in. I just couldn't warm up to this book, especially since I'd just finished Breath of a Wok, which is lyrical, stuffed with technique and background, and utterly appealing.0 of 0 people found the following review helpful. Dishes can be replicated easily at home!By Esther LienThis is a great cookbook! The recipes for the dishes are simple and ingredients are easily available in our country, Singapore. The dishes can be easily replicated at home.

Widely acknowledged as a trendsetter in Modern Chinese cuisine and the maestro behind the unique dishes offered at My Humble House and Space @ My Humble House, Sam Leong's gourmet creations are showcased in his first two cookbooks, *A Wok Through Time* and *Sensations*, published in 2005 and 2007 respectively. Since his appearance on Singapore television in several Chinese language cooking shows early in 2005, the award-winning chef also gained a loyal following for his easy cooking style in the kitchen, which is the theme of this third cookbook. From tasty soups and quick stir-fries to easy one-dish meals and mouth-watering desserts, the ingredients required are easily available from local markets and supermarkets, and can also be readily substituted to offer more dining options. Re-discover the joy of home cooked meals with Sam!

About the Author Chef Sam Leong was trained in the culinary arts by his father, a Malaysian chef well-known for his shark's fin dishes. Sam worked at the Kuching Hilton and Novotel Bangkok before becoming the executive chef of Jiang Nan Chun at the Four Seasons Hotel, Singapore, at 28. Today, Sam is the Corporate Chef/Director of Kitchens for the Tung Lok Group which boasts more than 20 world-class restaurants in Singapore, Japan, China, Indonesia and India.