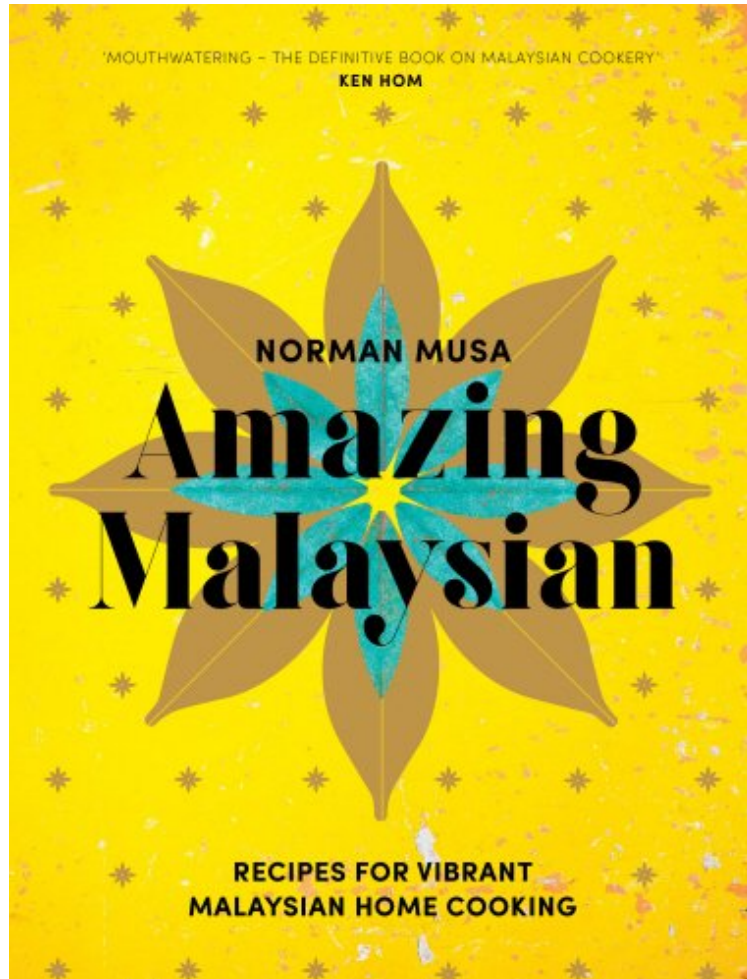


[Ebook free] Amazing Malaysian: Recipes for Vibrant Malaysian Home Cooking

Amazing Malaysian: Recipes for Vibrant Malaysian Home Cooking

Norman Musa

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#736321 in Books Musa Norman 2017-06-01 2017-02-28Original language:English 10.00 x 1.30 x 7.75l, .84 #File Name: 0224101544256 pagesAmazing Malaysian Recipes for Vibrant Malaysian Home Cooking | File size: 75.Mb

Norman Musa : Amazing Malaysian: Recipes for Vibrant Malaysian Home Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Amazing Malaysian: Recipes for Vibrant Malaysian Home Cooking:

4 of 5 people found the following review helpful. A gorgeous introduction to a marvelously diverse cuisine!By Bundt LustWhen I think of Malaysian dishes, it's the spicy, layered flavors of Norman Musar's 'Amazing Malaysian' that I think of. It opens with street food and snacks, and moves on to seafood, meat, vegetables, rice and noodles, pudding and drinks, and the Malaysian pantry. Gorgeous photos of street scenes in Malaysia pepper the pages, while the gold-embossed cover looks great sitting out on a table or countertop.You'll find street snack favorites like chicken satay, net pancakes, roti canai, and fried spring rolls, along with Indian lentil patties, grilled fish paste in

banana leaf, tofu stuffed with crunchy vegetables, and the gorgeous Kak Besah's curry puffs. The seafood dishes reminded me of many preparations I had last year while working in Taiwan; whole fish steamed with lemongrass, ginger and chilies, squid stir fry, and scrambled eggs with oysters. The meat dishes featured are mostly chicken and beef (no pork unlike Ping's book), with lamb curry, beef rendang, and numerous chicken dishes. One of my new favorite recipes is the Nyonya Vermicelli Noodle Salad, which features rice noodles, tofu beansprouts, and ginger with plenty of lime juice and fresh herbs (if you are vegetarian, leave out the shrimp paste and prawns). I also loved the Malay Vegetable Dhal Curry, pumpkin in turmeric and coconut milk, and eggs in chili sambal (think shakshuka). Rice and noodle dishes include tomato rice (nasi tomato), wok-fried flat noodles, curry laksa, chicken rice, herbal rice, and several egg-fried rices in addition to fried noodles. Desserts range from the effortless (fresh mango, honey and coconut, tropical fruit salad) to the more elaborate (pandan custard and sticky rice layered sweet, sticky rice balls, soy panna cotta with passion fruit and crushed chocolate cookies. And yours; I'll find any number of refreshing drinks, from lemongrass and honey tea and rose syrup drink to pulled sweet tea and iced fresh lime juice. At the end are several staple condiments, from the ubiquitous chili paste and ginger soy sauce to sambals (chili, coconut), sauces, and vegetable pickles. Norman Musa's recipes tend to be a bit more advanced but also result in more complex, nuanced flavors. This is a gorgeous introduction to a marvelously diverse cuisine!

1 of 1 people found the following review helpful. I want specifics

By Totem Doodle I want to make it clear that this is my first impression of the book as I've just received it today and have not tested any of the recipes out yet. I was very excited to receive this book because of the detailed 5 star review it has on . What I missed reading from the review was that this was an "introduction" to Malaysian cuisine. I very much agree with it being "a gorgeous introduction to a marvelously diverse cuisine!" but I wanted to learn about Malaysia's authentic flavors and I wanted specifics. Norman Musa writes as a chef cooking in the UK with limited access to Malaysian ingredients which can be helpful for someone trying to create a dish in the western home. Though I can't help wanting to see what ingredients the authentic version would have in the case I can get my hands on some. For example, the herbal rice recipe reads, " The original recipe has more herbs in it, but some of them are obviously difficult to find outside of Malaysia." I'd really like to know which herbs. Did he omit them from the recipe or just decreased the amount of herbs used? Another example is in the spice, herbs and vegetable index he mentions that Malaysian chillies are red, thin, long and wrinkly but I wished he wrote what specific type because chili's have their own unique taste too outside of spiciness. Like how poblano doesn't taste like a jalapeno. I'm also having a hard time navigating the book as there isn't a table of contents. It's just one page that lists the different chapters but doesn't list what recipes within a chapter. It could be why I can't seem to find recipes I'm craving. I don't see a thin skinned roti bread, prawn mee noodle soup (Penang Hokkien Mee), Sambal Okra, Flat noodles in gravy (Char Hor Fun), or even how to make those delicious fried vegetables with fish paste in the center (Yong Dau fu) which are more Chinese-Malaysian I guess. I'm still on the fence on whether I'll keep this book. I'm now living in a town that doesn't have Malaysian food and Norman does give good alternatives to get the job done. On the other hand, I like my cookbooks with knowledgeable passion with stories of experience and authenticity. I like to learn new techniques used in professional kitchens. I'm not saying Norman or the recipes aren't authentic; this book reads more like a traditional instructional cookbook with a few notes. I didn't connect with it. I'll be sure to edit this review as I begin to make dishes from this book hopefully.

Malaysian food is incredible. Think vibrant, healthy dishes with dazzling flavors and textures. With over 100 recipes, using ingredients that you can find in any supermarket, this is the ultimate guide to cooking Malaysian food at home. Try an authentic satay, an aromatic curry, a laksa, or simply the perfect fluffy coconut rice. Includes metric measures.

"Norman's knowledge and enthusiasm is fantastic and reflects in his incredible taste in food." —Tom Kerridge