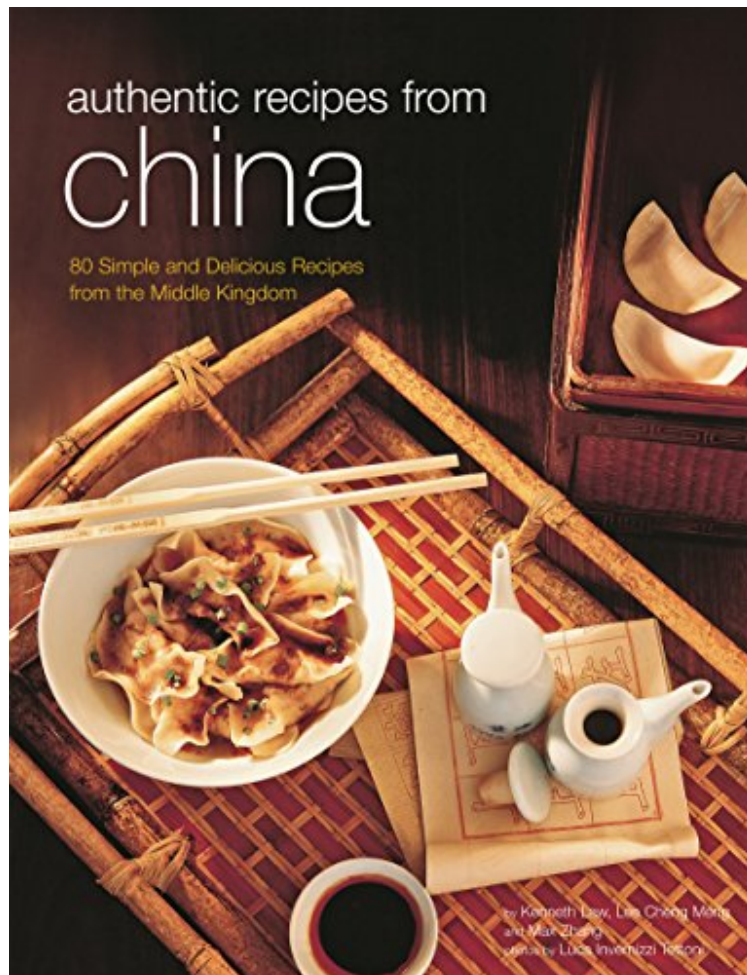


[Download free ebook] Authentic Recipes from China (Authentic Recipes Series)

## Authentic Recipes from China (Authentic Recipes Series)

*Kenneth Law, Lee Cheng Meng, Luca Invernizzi Tettoni, Max Zhang*  
*\*Download PDF / ePub / DOC / audiobook / ebooks*



[Download](#)

[Read Online](#)

#3204281 in Books Periplus Editions (HK) Ltd. 2004-01-15 2004-01-15 Original language: English PDF # 1  
11.00 x .50 x 8.251, 1.66 #File Name: 0794602088112 pages | File size: 56.Mb

**Kenneth Law, Lee Cheng Meng, Luca Invernizzi Tettoni, Max Zhang : Authentic Recipes from China (Authentic Recipes Series)** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Authentic Recipes from China (Authentic Recipes Series):

1 of 2 people found the following review helpful. TastyBy L. JohnsonI first noticed this cookbook in the Beijing airport. I was happy to find this cookbook on . The recipe for hot and sour soup is great. There are a lot of pictures, which I find helpful because I'm still learning how to cook Chinese dishes. The cookbook is only 120 pages or so, but the recipes it includes are the ones I wanted to find in a Chinese cookbook, so I don't mind that it's short. I highly recommend this cookbook.0 of 4 people found the following review helpful. book in excellent conditionBy Rachel C. KuhnI was very pleased with the delivery and condition of the Chinese cook book I purchased from this seller. I would certainly buy from this seller again.1 of 1 people found the following review helpful. Essentially the same as "the food of china"By davelf you like periplus cookbooks and already own "the food of" version of this book, then reconsider

buying this one. The new "authentic recipes from" series is just a rehash of the "food of series" with a few subtle changes such as replacing obscure recipes with more recognisable ones, bigger font and format, less on the history and some updated pictures. Overall I kind of like the recipes in the new books more as there is less filler and odd recipes, but I do like the layout and format of the older hardcover "food of" books. So if you own "the food of" and want to get this book, be prepared to sell it off as you will only end up doubling up 90% of recipes between the 2.

The cuisine of China is widely regarded as one of the finest in the world. This collection of recipes, gathered from the top kitchens of this vast country, presents an exciting range of regional dishes. Included are spicy Sichuan favorites, refined dishes fit for an emperor's table, robust Mongolian fare, and creative Cantonese cuisine. An extensive array of popular foods including appetizers, dips, soups, noodles, and rice dishes enables the reader to participate in China's fascinating history and fast-paced modern era.

About the Author The recipes in this book were produced by chefs from several hotels in China. The three master chefs featured in this volume are Kenneth Law in Beijing, Lee Cheng Meng