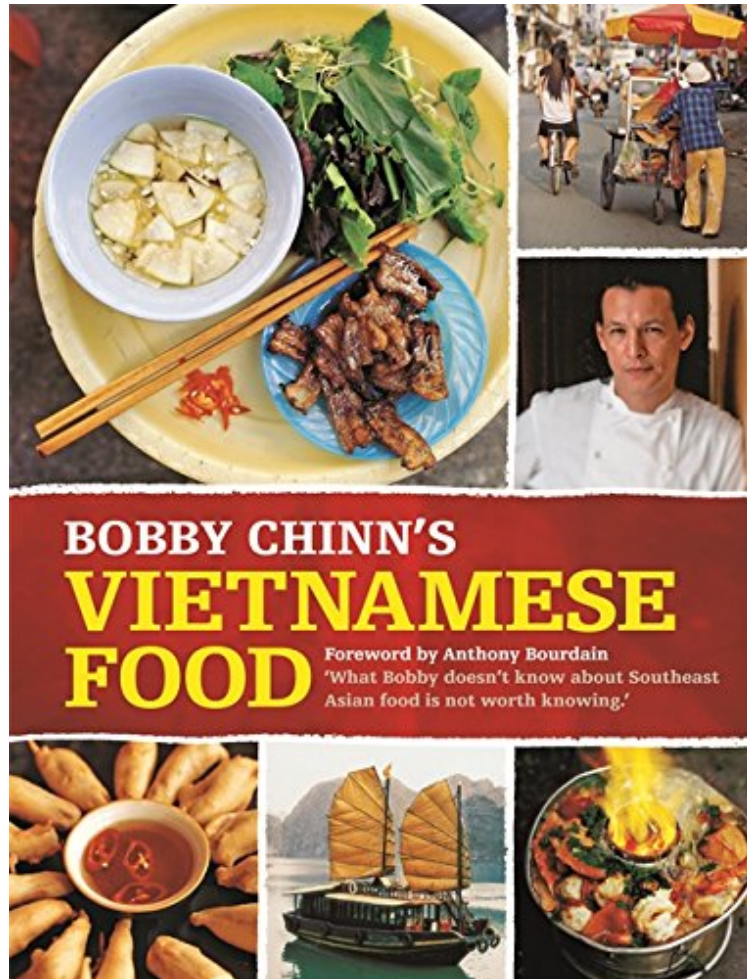


Bobby Chinn's Vietnamese Food

Bobby Chinn

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#310437 in Books 2013-11-11 Original language: English PDF # 1 9.96 x .91 x 7.68l, #File Name: 1840916613224 pages | File size: 68.Mb

Bobby Chinn : Bobby Chinn's Vietnamese Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Bobby Chinn's Vietnamese Food:

2 of 2 people found the following review helpful. I really enjoyed following him to travel around the world learning different ...By StelCheFirst know about Bobby Chinn from watching BBC show called Street Food. I really enjoyed following him to travel around the world learning different ingredients people uses for the attractive everyday eats. I have a few Vietnamese cookbook but this is the best. You can feel that Bobby is really passionate about cooking real good Viet food. The book is nicely format and a good read.

"What Bobby doesn't know about Southeast Asian food is not worth knowing" - Anthony Bourdain Renowned for subtle yet bold, fresh and clean flavours, Vietnamese food is at the height of its popularity. One of the most enthusiastic and respected exponents of modern Vietnamese cuisine is Hanoi and London-based restaurateur Bobby

Chinn. Bobby Chinn describes Vietnamese food as being as near to Nirvana as he can imagine - fresh clean flavours, light and healthy and incredibly diverse. Vietnamese Food explores the exciting array of native dishes, from snacks and street foods like the traditional rice noodle wraps, to his own restaurant dishes such as tamarind glazed crab cakes with chive flowers, and green tea smoked duck breasts with sticky rice parcels and baby bok choy. The book includes over 100 recipes, in addition to a comprehensive section on Vietnamese ingredients and a guide to the building blocks of Bobby's recipes - such as sauces and stocks - as well as being interspersed with Bobby's foodie stories and kitchen tales such as his first experiences of running a kitchen and his off the wall tales of the more unusual dishes and ingredients. Bobby Chinn's Vietnamese Food is a true adventure story for the palate; from simple grilled chicken wings to Imperial spring rolls and his own fusion-style dishes, this is not just a recipe book but an authentic guide to Vietnamese food as it is eaten today.

About the Author Half Chinese, half Egyptian, brought up between England, Egypt and San Francisco, Bobby Chinn is one of the most exciting chefs in Asia. Taken under the wings of various cutting-edge San Francisco chefs - Hubert Keller, Gary Danko and Traci Des Jardins - Bobby learned his trade through osmosis and travel. He now owns his own restaurant in Hanoi and has launched The House of Ho in London's Soho. Bobby has recently filmed the 5th series of World Cafe Asia for Discovery and been awarded Best Entertainment Presenter at the Asian Television Awards. He has also appeared in the UK on BBC2's Saturday Kitchen and Channel 4's Sunday Brunch.