

Chinese Appetizers Garnishes

Su-Huei Huang

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Su-Huei Huang : Chinese Appetizers Garnishes before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Appetizers Garnishes:

Su-Huei Huang is a teacher, writer and cooking consultant as well as an astute business operator. She began her career with the Wei-Chuan Food Corporation in Taiwan and eventually founded the Wei-Chuan Cooking School as well as its publishing arm. Her book "Chinese Cuisine" has been something of a publishing phenomenon which has seen almost 70 reprintings as well as many editions. She is recognized throughout Asia for her expertise in the area of Chinese food - a fact which is amply demonstrated by the recipes described in her book, Chinese Cuisine. Wei Chuan Foods is a Taiwan-based manufacturer of Chinese condiments, canned goods, drinks, and frozen goods. In this specialty book on the artistic level of Chinese cookery, CHINESE APPETIZERS AND GARNISHES, it includes: appetizers and garnishes that are presented according to difficulty, ingredients and occasions they are usually served. Various methods of carving that are clearly explained and can be easily followed by looking at the smaller "hands on" photographs, procedures that range in difficulty from simple to complex. The wide variety allows the selection of the particular appetizers and garnishes to suit the individual needs, and a collection of special appetizers and garnishes that may be used for special occasions. The artistic carving techniques belong to a special class in the art of serving Chinese cuisine. The carving techniques take practice to acquire; however, once the techniques have been acquired,

any creative design may be made. Suitable cutting utensils are necessary. The utensils and carving tools used by experts differed with individual preference. A thin blade cleaver and a sharp pointed knife were used to prepare most of the garnishes. The names of the carving tools used for the special garnishes are listed in a separate section of the book. Book is in Chinese and English.