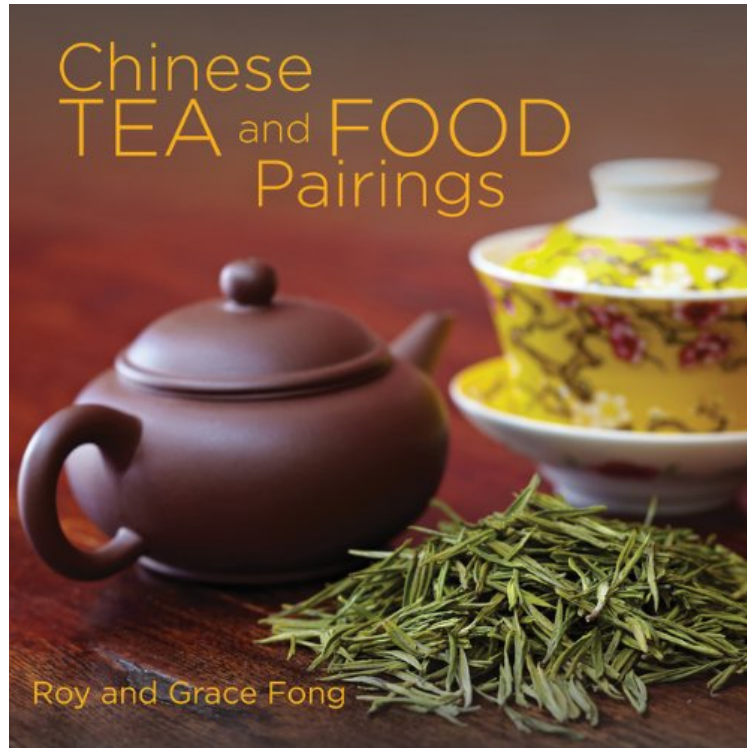


Chinese Food and Tea Pairings

Roy Fong

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Roy Fong : Chinese Food and Tea Pairings before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Food and Tea Pairings:

The Imperial Tea Court in San Franciscorsquo;s Ferry Building has been an inspiration to a generation of tea enthusiasts, who visit from all over the world to enjoy the finest selection of Chinese teas available in America. For the first time, Roy and Grace have written down their traditional restaurant and family recipes, for example, Jasmine Shrimp Dumplings, Braised Pork Belly, and Mandarin Chicken. Coupled with Roysquo;s insights for choosing, brewing, and enjoying his favorite Chinese teas, the result is collection of masterful pairings for entertaining at home. Fong and his wife, Grace, are proprietors of the famous Imperial Tea Court, with locations in San Francisco and Berkeley. Roy is a former Head of Research and Development for the International Tea Masters Association. He is widely recognized as an authority on Chinese tea and has written about tea for Kyoto Journal and Tea Magazine and has been featured in numerous publications, including the New York Times, Forbes, Gourmet, Wine Spectator and Sunset magazine.

About the AuthorIn 1993, Hong Kong native Roy Fong and his wife, Grace, created the now famous Imperial Tea Court in San Francisco, California. He is widely recognized as an authority on Chinese tea and has written about tea

for Kyoto Journal and Tea Magazine, been featured in numerous publications including The New York Times, Forbes, Gourmet, Wine Spectator, and Sunset Magazine, and has appeared on the National Public Radio program "Talk of the Nation" and in the film The Meaning of Tea.