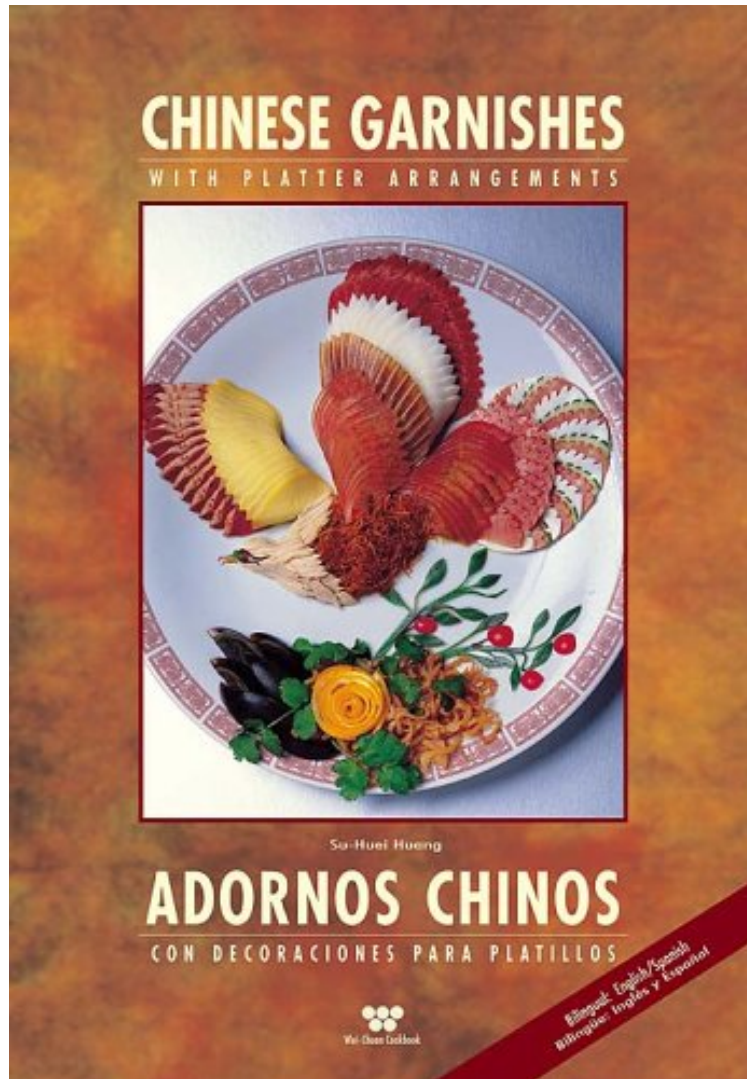


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## Chinese Garnishes with Platter Arrangement (Wei-Chuan Cookbook)

*Su Hwei Huang, Shuhui Huang*  
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#2766317 in Books Wei-Chuan Publishing 2005-01-01Ingredients: Example IngredientsOriginal language:SpanishPDF # 1 .46 x 7.36 x 10.04l, 1.32 #File Name: 0941676846173 pages | File size: 15.Mb

**Su Hwei Huang, Shuhui Huang : Chinese Garnishes with Platter Arrangement (Wei-Chuan Cookbook)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Garnishes with Platter Arrangement (Wei-Chuan Cookbook):

0 of 0 people found the following review helpful. Great book!By IzzieI bought this book for the mother of my daughter-in-law. It will be a birthday gift for her this coming March. She had told her daughter that she has been looking for a garnishing book and couldn't find any. Fortunately I have one and sent it to my daughter-in-law for her

mother. this is another one of the other three I had purchase for that purpose...I would like to own my own copies of these books. It will be a nice reference.0 of 0 people found the following review helpful. A very attractive book. However, impossible to work ...By Guadalupe GA very attractive book. However, impossible to work with.0 of 0 people found the following review helpful. Chinese CookbooksBy SunnyChinese Garnishes / Adornos Chinos: With Platter Arrangements / Con Decoraciones Para Platillos (Wei-Chuan Cookbook Seris)This is the 2nd Edition to the 1st Edition I bought several years ago. This book is much more comprehensive and has much easier to follow along instructions, beautiful pictures and a great design and layout and much easier use. I tried the "Fish Carrot Net" and my friend tried the "Radish Flowers" we both found them fun and amazingly easy to do that the average person can do. They would look great added to your next potluck or event. The bonus is it comes in both "English and Spanish" Great for the beginner or novice. Two thumbs up!!

Since its first printing in 1982, CHINESE APPETIZERS GARNISHES has been met with great enthusiasm from readers around the world. With the increased interest from Spanish readers in Europe and the Americas, Ms. Huang is pleased to introduce this newly expanded English/Spanish edition. CHINESE GARNISHES unlocks the secrets of transforming simple fruits, vegetables and various meats into an array of incredible and easily adaptable garnishes. The first section guides the reader in the Chinese art of cutting, slicing, sculpting, and the myriad ways of creating and applying garnishes. The second section features the unique and classic approach based on the Chinese aesthetics of platter arrangements. From Plum Blossom Shrimp Platter, The Arrival of the Phoenix to The Good Luck Dragon, each presentation transforms a simple dish into a captivating visual experience. CHINESE GARNISHES WITH PLATTER ARRANGEMENTS is destined to become the new revered reference source for Chinese garnishing. Another "must have" for the culinary novice as well as the professional.

From the PublisherMost Chinese learn at a young age that the famous adage: appearance, aroma, and taste are the three indispensable ingredients in a good dish. In this fusion of experience, the appearance of a dish takes precedence over all else, including aroma and taste. At a Chinese banquet, the guests are enticed, teased, and then satisfied by the masterfully prepared and beautifully presented dishes. Gracing the table are mouthwatering delicacies that are feasts for the eyes. Food styling is a recognized and honored art form within the Chinese culinary community. An eye-pleasing presentation goes a long way in tantalizing and enhancing one's appetite, as well as in attracting one to enjoy food as a captivating visual pleasure. Although the preparation and the creation of intricate garnishes may require a mastery of technical skills and creative imagination, readers will be pleasantly surprised that they are much easier to master than they appear. Furthermore, with the exception of certain sculptural pieces, which may require special carving knives, most can be made with simple tools such as a thin-blade cleaver or a sharp-pointed knife. This collection offers a wide range of garnish styles, from the simplest to the most complex. It will meet the needs of the amateur and the professional who wish to add a special touch to their Asian or Western cuisine dishes. The garnishes and platter arrangements featured in this book are provided by veteran teachers at the Wei-Chuan Cooking School, famous chefs and restaurateurs in Taiwan, many of whom have won numerous competitions and food styling awards. Each person has shared his unique approach and exceptional inspiration to garnishing. All are highly accomplished in their own right as inventors and masters of the art of garnishing. Some of them are now retired while others have continued their careers in Taiwan, Japan, and the United States.

From the AuthorIn an effort to present a book that exemplifies the artistry of classic Chinese garnishing, I consulted various experts in the field, gathered much information about garnishes, and in 1982 published Chinese Appetizers and Garnishes. Since its first printing, it has been used by professionals in the culinary arts, restaurateurs, served as a reference book in numerous culinary schools, and received complimentary accolades from readers around the world. In my travels, I have been gratified to observe various garnishes, taken directly from this book, displayed at banquets aboard cruise ships, capital cities in Europe, banquets, as well as weddings attended in the United States. I am pleased to find the art of Chinese garnishing being adopted by chefs around the world and to see how it has been incorporated into various cuisines. In response to the growing interest and requests I have received over the years from Spanish readers in Europe and the Americas, I have taken this opportunity to reexamine and reorganize the original format. Additionally, I have addressed questions and comments from my readers. This newly edited English and Spanish bilingual volume, Chinese Garnishes, is an expanded revision of Chinese Appetizers and Garnishes, which was a bilingual Chinese and English edition.

From the Inside FlapChinese Garnishes With Platter Arrangements Since its first printing in 1982, Chinese Appetizers and Garnishes received great enthusiasm from readers around the world. With growing interest from Spanish readers in Europe and the Americas, Ms. Huang is pleased to introduce this new expanded English/Spanish edition. Chinese Garnishes unlocks the secrets of transforming simple fruits, vegetables and meats into an array of easily adaptable garnishes. The first section guides the reader in the Chinese art of cutting, slicing, sculpting, and the myriad ways of creating and applying garnishes. The second section features the unique and classic approach based on the Chinese aesthetics of platter arrangements. From the "Arrival of the Phoenix" to "The Good Luck Dragon", each presentation transforms a simple dish into a captivating experience. With this book as your guide, you can turn an ordinary tomato

into a blossoming rose or display a basket of flowers made of a variety of cold cuts. Whether cooking Chinese or continental meals, at home, catering, or in a restaurant, this book is an invaluable addition to your culinary library.