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Chinese Technique: An Illustrated Guide to the Fundamental Techniques of Chinese Cooking

Ken Hom, Willie Kee

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#690992 in Books 1981-10Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 #File Name: 0671253476345 pages | File size: 44.Mb

Ken Hom, Willie Kee : Chinese Technique: An Illustrated Guide to the Fundamental Techniques of Chinese Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chinese Technique: An Illustrated Guide to the Fundamental Techniques of Chinese Cooking:

4 of 4 people found the following review helpful. The Dawn of HomBy Joel HendersonBefore the BBC shows, before the wok line, before leaving leaving for France permanently, there was this book. A fully illustrated (albeit in black and white) guide to cooking traditional chinese food by a young tv producer turned cooking instructor named Ken Hom. Its clearly inspired by another cooking technique book, in this case Jaques Pepin's legendary La Technique, going step by step over basic knife and cooking skills that can be subsequently applied to several other dishes. Wanna know how to velvet? Do decorative vegetable cuts? Bone a whole chicken? This book will show you how. Now considering Ken's cultural background, its no surprise that this is primarily a Cantonese oriented book. There is some Sichuan (spelled correctly!) here and there but you'll mostly be fooling around with various meals powered by oyster sauce and glutinous rice. More casual chefs may be more swayed towards the later (and far more well known as the book that put him on the map) "Ken Hom's Chinese Cookery" but you really can't go wrong with this one and even though its out of print, you can still get it at bargain prices. 0 of 0 people found the following review helpful. A Classic. Buy it if You can Find It!By Craig ScheinerI knew Ken Hom and Willie Kee when they made this cook book. This is an original. It even has BW photos that were cutting edge back in the day. And the photos tell the story. Ken writes

how to prepare the meal and Willie shows you with his photos how to do it. It you don't have a Chinese grandma to pass down original family recipes, this is the book for you. This is where you go when you want to know where Asian Fusion cooking originated. Ken has moved on and very successfully, and Willie has passed on, but what this book contains is the bedrock of Chinese cooking. You can work with it no matter your knowledge and skill with this cuisine. There are recipes for delicious meals a novice can prepare, and it reveals the subtle secrets of advanced Chinese cooking when you are proficient enough to appreciate them. No matter your skill level you will find meals you are comfortable to prepare yet you will know there are challenges ahead for you on other pages. Good luck Ken; rest in peace Willie. Your work here in this book will carry on. 1 of 1 people found the following review helpful. A useful and well written book By C. J. Thompson Although I only recently bought this book, it is not at all a new publication having been written almost thirty years ago. That fact, however, should not dissuade people from purchasing this excellent culinary work. I have been cooking Chinese cuisine since around about the time this book was written and I was still able to find some very useful tips and techniques within its pages. Indeed, this is the first book I have come across that gives a decent description of how to cut-up a whole fish for 'squirrel fish' type dishes. Most of the recipes are very good and a few were really unique. My sole disagreement with the book was the quality of the illustrations. Although each technique is illustrated with several photographs, the pictures are gray-scale and often not very clear. There is a section of color photographs showing various dishes in the middle of the book and I cannot help but wonder why these could not have appeared alongside the appropriate recipes instead of in a group together. I also find it difficult to believe that making the 'technique' photographs in color would have made the book prohibitively expensive even back in 1981. The above criticism aside, though, this book will be useful to beginners and advanced cooks should find it a great addition to their collections.

Illustrated with photographs