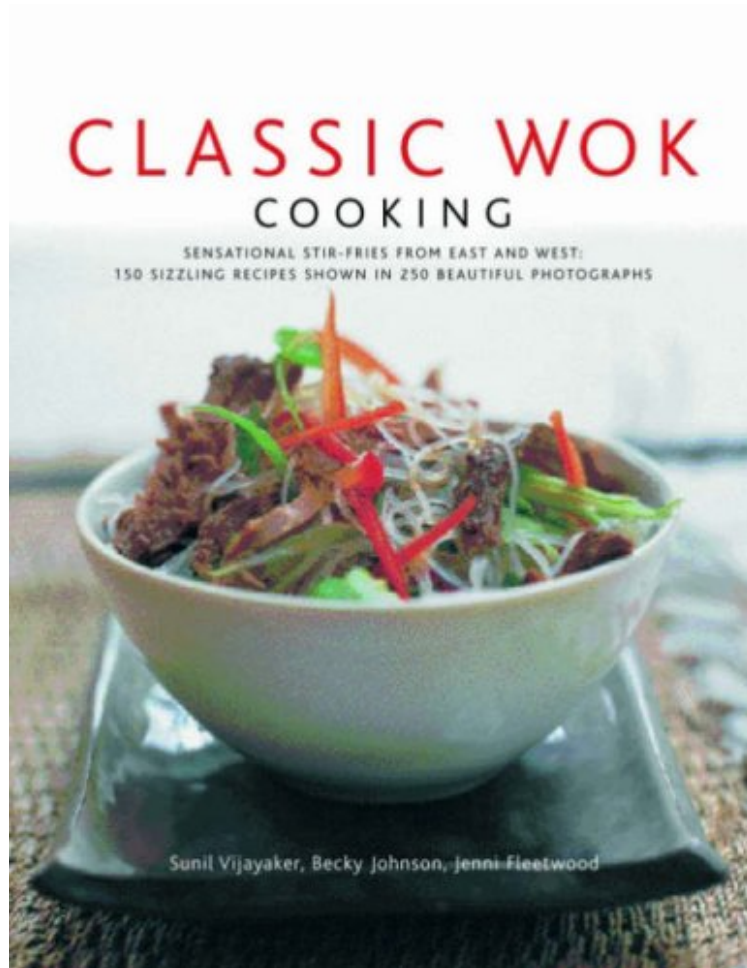


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Classic Wok Cooking

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Sunil Vijayakar : Classic Wok Cooking before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic Wok Cooking:

Cooking with a wok is one of the simplest ways of making delicious food. Its versatility is unparalleled - it can be ed it for stir-frying, braising, steaming and deep-frying. This fantastic new volume brings together the best of wok cooking. Whether you want Chinese Crispy Five-Spice Chicken, Crisp-Fried Japanese Panko Prawns, Malaysian Laksa Lemak or Indian Mee Goreng this book has 150 sizzling recipes to suit every palate and occasion.

About the Authorby Sunil VijayakarBecky Johnson worked as a chef in London and Ireland before embarking on a two-year journey of culinary discovery around the globe. Extensive travel in Southeast Asia has given her an

incomparable knowledge of Thai cuisine. Becky now works as a food writer contributing to books and magazines. Becky's other published works include *Weight Watcher's Mediterranean Cooking*, *Low Point Pasta* (both *Weight Watchers*), *The Tofu Cookbook*, and *Fondue* (both *Lorenz Books*). Jenni Fleetwood is a member of the *Guild of Food Writers* and the *Society of Authors*. She is also the author of "*Griddle, Sizzle and Sear*."