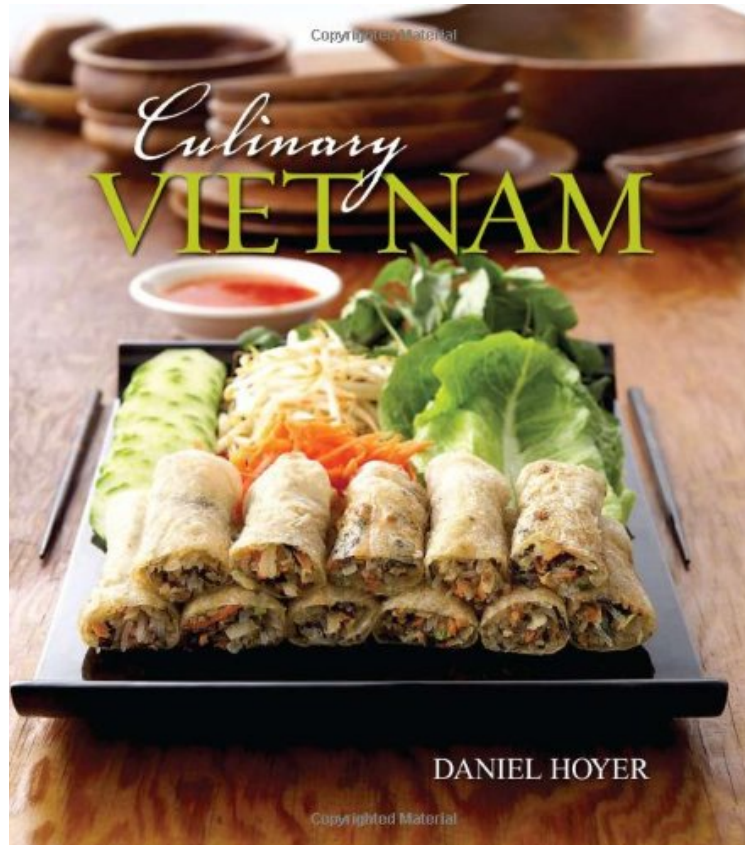


(Pdf free) Culinary Vietnam

## Culinary Vietnam

*Daniel Hoyer*

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#1589551 in Books 2009-09-01 Ingredients: Example Ingredients Original language: English PDF # 1 10.00 x .87 x 8.50l, 2.73 #File Name: 1423603206224 pages | File size: 37.Mb

**Daniel Hoyer : Culinary Vietnam** before purchasing it in order to gage whether or not it would be worth my time, and all praised Culinary Vietnam:

0 of 0 people found the following review helpful. What a wonderful cookbook and I went shopping at a local Vietnamese ...By PURRRL Productions What a wonderful cookbook and I went shopping at a local Vietnamese market and bought so many things. I decided to make Bo Kho. This recipe is quite delicious and I look forward to making each one in this book. UPDATE..... TADA! I indeed made Bo Kho and loved every bite. I did not have the carrots for color and texture so I used potatoes and orange bell pepper. Adding the pepper in last kept it still crunchy and the potatoes worked fine too. This is a lovely cookbook and I recommend it to anyone that really wants to cook authentic Vietnamese foods. 0 of 0 people found the following review helpful. Beautiful Book By Nancy Bear My husband and I met Daniel while taking a small group (6) market and sampling tour in Hanoi in January. Daniel had a copy of his book with him. Now asthen the pictures are outstanding and the help with substitue ingredients helpful. If I had my way there would be more recepies included. However the book is a joy to revisit, page through, and use for it is beautiful and reflects Daniel's culinary knowledge and appreciation of Vietnamese food. It is currently one of my numerous cookbooks and is off the shelf for easy visitation. Nancy Bear 1 of 1 people found the following review

helpful. Authentic Recipes and The photography is beautiful By JoNell Quinton I was lucky enough to actually do a culinary tour with Mr. Hoyer in Hanoi. We had wonderful meals at Produce Markets to Streetside Cafes to wonderful, refreshing Vietnamese Iced Coffees! I would highly recommend this book not only for the fabulous recipes but for the photo tour of this beautiful city and it's amazing people!

Vietnamese cuisine has developed over thousands of years with countless influences from other cultures. Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all while showing just the breadth of this simple, agriculturally based cuisine. Chef Daniel Hoyer is the author of Culinary Mexico, Fiesta on the Grill, Tamales, and Mayan Cuisine: Recipes from the Yucatan Region. He is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company, Well Eaten Path-Chef Tours, [www.welleatenpath.com](http://www.welleatenpath.com), and teaches at The Santa Fe School of Cooking, where he has been an instructor for over thirteen years. He lives near Taos, New Mexico. Explore the tantalizing blend of the fresh, bright, sweet, and hot flavors of Vietnam

From the Inside Flap Vietnamese cuisine, developed over thousands of years with countless influences from other cultures, is a tantalizing blend of clean, fresh, bright, sweet, and hot flavors. Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all while showing just how broad the scope of this simple, agriculturally based cuisine really is. Daniel Hoyer first learned to cook as a young boy by helping his two grandmothers. His stint as sous chef for Mark Miller's Coyote Cafe inspired his interest in Mexican and Latin American cooking and launched his culinary career. Chef Hoyer has traveled extensively in Mexico and Vietnam, exploring the cooking as well as the history and culture of each country. He is currently a restaurant consultant, cooking-school instructor, and guide of gastronomic adventure tours in Mexico and Vietnam. His culinary tour website is [www.welleatenpath.com](http://www.welleatenpath.com). About the Author Chef Daniel Hoyer is the author of Culinary Mexico, Fiesta on the Grill, Tamales, and Mayan Cuisine: Recipes from the Yucatan Region. He is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company, Well Eaten Path-Chef Tours, [welleatenpath.com](http://welleatenpath.com), and a former teacher at The Santa Fe School of Cooking, where he was an instructor for over thirteen years. He lives in Hanoi, Vietnam and operates a restaurant and food tour company there. Excerpt. copy; Reprinted by permission. All rights reserved.

Sliced Beef with Asparagus Thit Bo Mang Tay

1 tablespoon soy sauce 1 teaspoon fish sauce 1 tablespoon rice wine or dry sherry 1 teaspoon sugar 1/4 teaspoon ground black pepper 1 tablespoon cornstarch 12 ounces beef, chuck, sirloin, or round steak, thinly sliced and cut into bite-size pieces 3 tablespoons vegetable oil 1 (1-inch) piece ginger, peeled and sliced into 3 smaller pieces 2 cloves garlic, peeled and sliced 2 teaspoons minced shallots 1 pound asparagus, woody stem ends removed and the remaining tender part cut into 1-inch sections 1 tablespoon oyster sauce 1 tablespoon beef both, chicken broth, or water

1. Mix the soy sauce, fish sauce, rice wine, sugar, pepper, and cornstarch in a bowl until smooth. Mix in the beef slices until well coated and marinate 15 minutes.

2. Heat the oil in a wok. Add the ginger, garlic, shallots, and asparagus. Stir-fry for 1-2 minutes, or until the asparagus is warmed through and tender with a little color around the edges. Remove from the wok with a slotted spoon and reserve.

3. Add the beef to the pan and spread it around the surface of the wok so that all of the pieces have contact with the oil. Stir-fry for 2-3 minutes, or until the beef is cooked through. Add the reserved asparagus and ginger mixtures, and cook 30 seconds to warm through. Add the oyster sauce and broth, and stir well to coat. Remove from the wok and serve. Serves 2 as a main dish or 4-6 as part of a larger meal

A Chinese-style dish with French-introduced asparagus, this is a true fusion food. I had this at a small restaurant in Hue, and it was simply delicious. Some other vegetables like broccoli or green beans could be substituted here. Serve it with jasmine rice or some noodles.