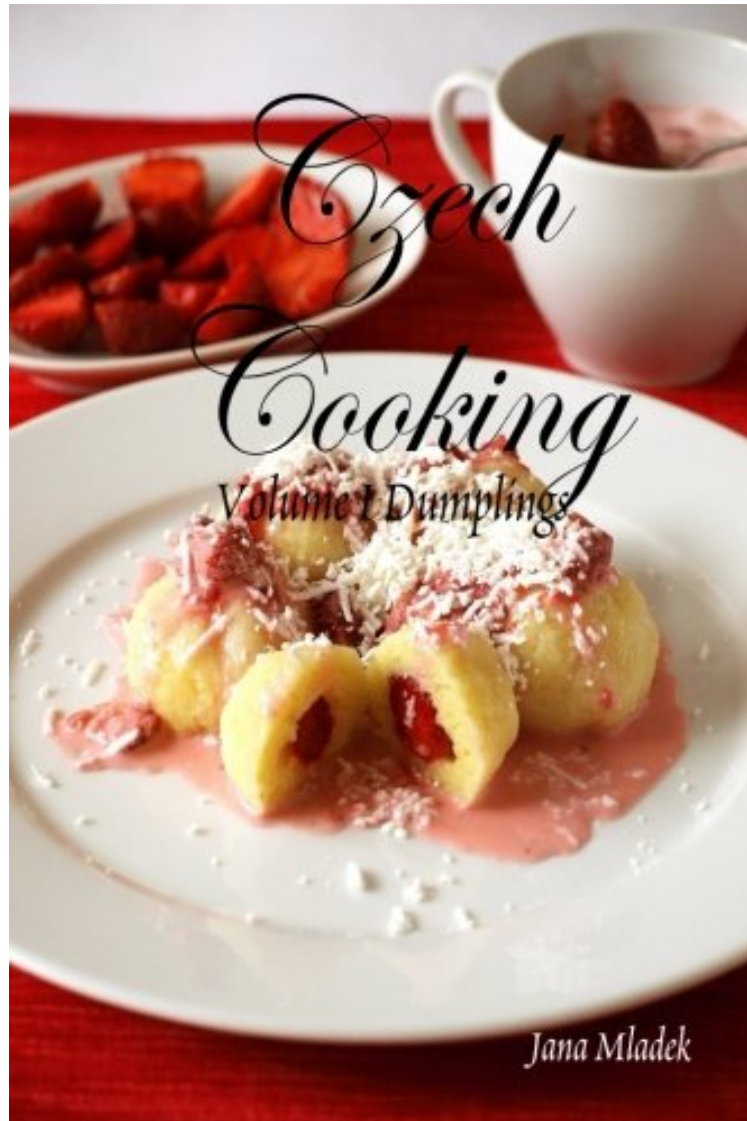


(Library ebook) Czech Cooking Dumplings: Knedlicky (Volume 1)

## Czech Cooking Dumplings: Knedlicky (Volume 1)

*Jana Mladek*

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**Jana Mladek : Czech Cooking Dumplings: Knedlicky (Volume 1)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Czech Cooking Dumplings: Knedlicky (Volume 1):

6 of 6 people found the following review helpful. Something DifferentBy Lucy DittyI love good dumplings. I'm not good at making good dumplings, though.This gave me a new perspective on them; this book is far different than the dumplings I put in my chicken stew or the gnocchi I've made occasionally.The introduction tells us about the author, which is nice. There is a section with detailed information about dumplings and the ingredients used in the book.At the

end of the book, there are tables with conversions from metric to standard, which is a nice touch. The glossary of cooking terms is also potentially helpful general information. Unfortunately, the instantized flour (Wondra) is more expensive than regular flour and using 4 cups of it in one recipe isn't something I'd really want to do. However, not every recipe calls for that flour or quite as much of it, so there are recipes I can try. The fruit dumplings section could use a bit of work - in I, there is no fruit listed in the ingredients, just in the instructions. Some hints about what types of fruit work with this dough would be helpful to those new to this type of cooking (although other recipes do include that information, so it is at least included elsewhere). I can't find fruit in Fruit Dumplings II in the ingredients or instructions. The format is generally clean, if a bit over-spaced in spots, and there is a linked table of contents at the beginning. The \*\*\*\*\* indicating the authors's 5-star family recipes should have been placed at the beginning. The index is not really all that helpful, since my Kindle doesn't give me page numbers. I wavered between 3 and 4 stars, but ultimately went with 4. It's a bit unpolished, but it's original, some care was taken to give background and substitution information, and it's an interesting and unusual book with recipes I plan on trying, both the regular and fruit dumplings. 1 of 1 people found the following review helpful. Barebones List of Recipes By Lebouquineur The recipes seem doable, but I wish the author had included labeled illustrations of the cooking process. The Kindle reader jumped right into the first recipe, followed breathlessly by the second, the third etc. with nary a space between recipes. I was greatly disappointed until I realized that there was an introduction hiding at the very front of the book, accessible only if one is deliberately looking for it. Still, I would have appreciated reading comments with individual recipes: anecdotes, explanations of what to eat or drink with dumplings, perhaps a little history to make the recipes come alive. Example: How do you get the fruit inside? Do you cook the dumplings and spoon the fruit on top, or do you cook dumplings and fruit together? So many questions! I've never eaten East European dumplings before and I am quite curious about the details. 0 of 0 people found the following review helpful. Czech Dumpling Recipes By Breezy As a 100% Czech (Bohemian) on both sides of the family, I've grown up with authentic Bread Dumplings, Potato Dumplings, Fruit Dumplings. This little book brings back many memories of authentic recipes from my parents, grandparents, great uncles aunts. Am looking forward to other authentic recipes from this author, even if they're just duplicates from those hand-written from my family archives.

Born in Czechoslovakia, originally from Mraacute;kotiacute;n, Vysocina, in Bohemia her family emigrated from Czechoslovakia during Prague Spring to America in 1968. The culture of food was a staple and she preserved her heritage by documenting recipes. Jana studied Molecular Biology at Auburn University in Auburn, Alabama and has worked for the USDA in food safety and vaccine development for more than decade. Jana Mladek also works as the Communication Manager for Czech-American TV which broadcasts television and an e-Radio program that brings important information about Czech culture, traditions, genealogy and events in America and the Czech Republic. The recipe collection ranges from the traditional Czech recipes passed down through Bohemian ancestry or translated from antique 1800's cookbooks and adapted for American kitchens to our own original recipes with more diversity reflecting our lifestyle. Czech Cooking Volume I Knedliacute;ky is the first book in the recipe series, featuring 40 Czech Dumpling (Knedliacute;ky) recipes including bread (plain, yeast, or baking soda), potato and dessert dumplings. Czech Cooking is a collection of recipes collected, preserved and authored by Jana Mladek, a USDA employee in food safety and vaccine development for more than decade. The recipe collection ranges from the traditional Czech recipes collected and passed down through Bohemian ancestry or translated from antique 1800's cookbooks and adapted for American kitchens to our own original recipes with more diversity reflecting our lifestyle and new trends in Czech Cooking.

About the Author Born in Czechoslovakia, originally from Mraacute;kotiacute;n, Vysocina, in Bohemia her family emigrated from Czechoslovakia during Prague Spring to America in 1968. The culture of food was a staple and she preserved her heritage by documenting recipes. Jana studied Molecular Biology at Auburn University in Auburn, Alabama and has worked for the USDA in food safety and vaccine development for more than decade. Jana Mladek also works as the Communication Manager for Czech-American TV which broadcasts television and an e-Radio program that brings important information about Czech culture, traditions, genealogy and events in America and the Czech Republic. The recipe collection ranges from the traditional Czech recipes passed down through Bohemian ancestry or translated from antique 1800's cookbooks and adapted for American kitchens to our own original recipes with more diversity reflecting our lifestyle.