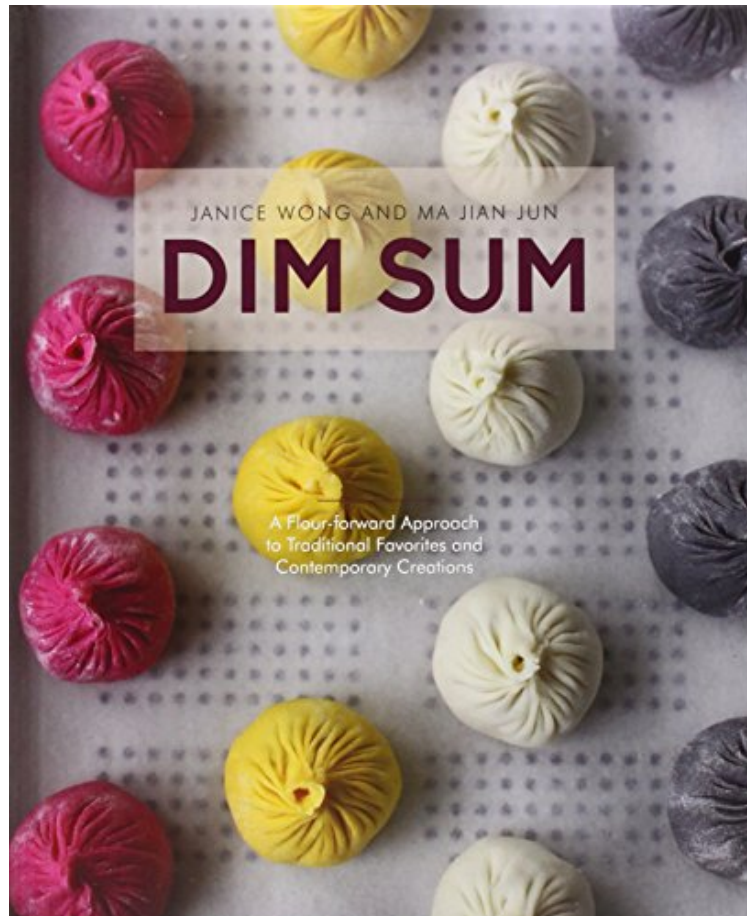


(Download) Dim Sum: A Flour-forward approach to Traditional Favorites and Contemporary Creations

Dim Sum: A Flour-forward approach to Traditional Favorites and Contemporary Creations

Janice Wong

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Janice Wong : Dim Sum: A Flour-forward approach to Traditional Favorites and Contemporary Creations before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum: A Flour-forward approach to Traditional Favorites and Contemporary Creations:

17 of 18 people found the following review helpful. Even though I have been making dim sum for many ...By FornaiοEven though I have been making dim sum for many years, I found some of the instructions in this book made no sense at all. This book could have benefited greatly from more rigorous editing.Example: Page 79, Flower Buns.In the first instruction we are directed to cut the dough into 25g portions. Then in the 4th instruction we are again directed to cut the dough into 25g portions. No matter how I interpret the intervening instructions, I see no way a 25g portion can be cut into a 25g portion. So I must be a complete idiot (always a possibility - I'll be happy to alter my rating if that is the case). My guess is that the first instruction should be completely ignored and that the portioning be done after rolling the dough into a thin sheet, brushed with the oil and sprinkled with the scallions, and then rolled up like a

Swiss roll. Then it makes sense to cut into portions. Any one got a better idea? 24 of 26 people found the following review helpful. A little disappointed with the lack of instructions in this book. By KCI read a review on this book and was excited, since the review said it contained easy to follow instructions on how to make dim sum. I'm Chinese, and grew up working in a restaurant and I already know how to make some types of dim sum, but wanted to expand my repertoire. I was disappointed that the book didn't contain detailed instructions at all, especially for the different ways of sealing each type of dim sum. Most, if not all of the instructions said "seal with small folds"...that doesn't tell me anything! Also the measurements are in grams, not teaspoons or tablespoons, e.g. 10g of sugar, which I found odd. The book also contains recipes for non-dim sum dishes, but again, vague instructions and I found the cooking time too short for the eggplant dish. The book says 2 - 3 mins, but I found it was closer to 10 - 15 mins. I don't think this is a book for beginner cooks and I certainly wouldn't agree that the instructions were easy to follow. 14 of 16 people found the following review helpful. I put cookbooks like that back on the shelf and forget about them. By EVA I normally don't do that. I put cookbooks like that back on the shelf and forget about them. Dear authors! Why? The informational structure of the book and the idea to explore different Asian dumplings through the array of flours is great. But why didn't you test your recipes? The photography is inspiring; I am obsessed now to find out how to make that beautiful lace on pot stickers. I've got your book because of that recipe. And because of fluffy steamed pork buns. And because of your recipes for the net dumplings. None of them work. None. If you are sure your recipes do not work on my kitchen because I am doing something wrong, please contact me. Kate

Chef Janice Wong's approach to cuisine is novel and innovative--she views familiar items in a different light, twisting and combining them in a unique way. In this book with dim sum expert Chef Ma Jian Jun, Chef Wong brings her unique concepts and presentation to the traditional Cantonese art of dim sum. Together they have pioneered a collection of over 90 traditional recipes as well as new creations incorporating both Chef Ma's impeccable craft and Chef Wong's pastry vision.

About the Author Janice Wong's culinary training has taken her around the world and back. The native Singaporean holds a degree in Economics, but a last minute career change saw her embark on a frenetic culinary grand tour. She learned from some of the world's best chefs, including US luminaries Thomas Keller and Grant Achatz, virtuoso Spanish chocolatier Oriol Balaguer and prodigious French pastry chef Pierre Herme. Chef Wong has received worldwide recognition for her cutting edge creations and is a regular on the global pop-up circuit. She has recently been named "Asia's Best Pastry Chef" by the prestigious San Pellegrino Asia's 50 Best for 2013.