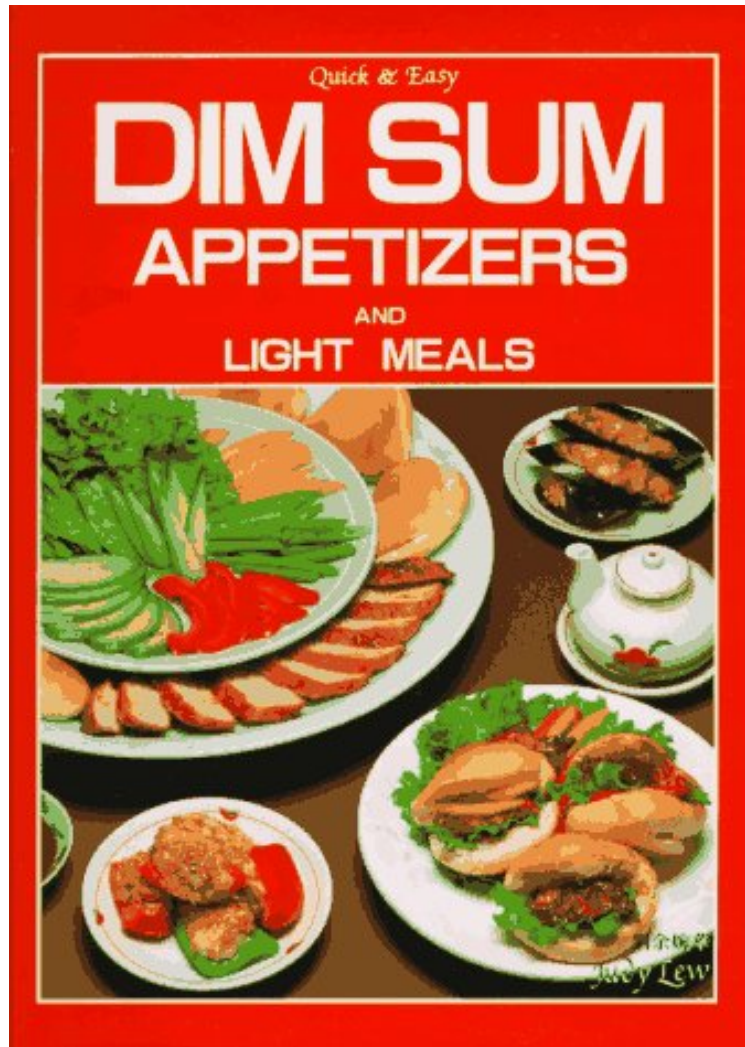


(Download) Dim Sum Appetizers and Light Meals: Quick Easy (Quick and Easy)

Dim Sum Appetizers and Light Meals: Quick Easy (Quick and Easy)

Judy Lew, George Nakaue
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Judy Lew, George Nakaue : Dim Sum Appetizers and Light Meals: Quick Easy (Quick and Easy) before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum Appetizers and Light Meals: Quick Easy (Quick and Easy):

0 of 0 people found the following review helpful. good bookBy Customerthis is a great book to have in you library of japanese cookbooks. i love to cook. great recipes in this book!0 of 0 people found the following review helpful. Good for dimsum lovers!!!By genieGood book for those who like dimsum. This book have nice pictures and the instruction is well written and easy to follow. Good for biginners like me who likes experimenting in the kitchen.6 of 6 people

found the following review helpful. Loved this excellent, full-color guide to dim sum By Gen of North Coast Gardening I was so impressed with this book's layout and recipes. Each page is in full color, and every recipe has photos of what the ingredients look like, what each step of the process looks like, and what the finished product looks like, including garnishes and attractive presentation. For example, for Egg Rolls, she first has a large photo of the finished product, then the ingredients list and photos of everything used. Then there are photos of the eight steps used in making the egg rolls, from making the batter of the wrapper to making the filling, how to roll them so they look nice and stay closed, and then finally a picture of how she fries them in the wok, with a neat wire attachment on the wok which holds the egg rolls just after you remove them from the oil. In many books of ethnic cooking, the descriptions are accompanied by illustrations or maybe one photo. So if I have never heard of a tool or ingredient before, I have to look it up or ask someone, which often discourages me from trying something new on the fly. This book is arranged so that anyone can make dim sum meals with readily available supermarket ingredients, even if you have never tried anything like that before. I am very, very impressed with the layout and multiple full color photos on every single page. I have tried two recipes so far and have enjoyed them both very much, so it gets high marks there, too.

Dim Sum and other types of small dishes continue to be one of our hottest culinary trends. These tasty little treats--from dumplings and spring rolls to buns, noodles and mini cakes--allow diners to sample a wide variety of dishes as a snack or a full meal. Now, Judy Lew, author of the two bestselling books in the Quick Easy series, shows readers that Dim Sum are not only fun to eat--they're fun and simple to prepare and serve as well. Lew begins with Basic Hints (if the formation of a dumpling seems difficult at first, try to shape it in an easier style, it will taste just as delicious) and Preparations (Basic Bun Dough); then goes on to offer 50 individual recipes, grouped according to type: Buns-Rolls, Black Bean Sauce Variations, Siu Mai Spring Rolls, Seafood, Meat, Rice-Noodles and Confectionary. She also covers essentials like how to make sweet and sour sauce, using a wok, steaming rice, making soup stock and preparing tea. The volume concludes with sections on menu planning, cooking methods, utensils and a glossary. Dim Sum Appetizers and Light Meals has been designed and packaged in the immediately-recognizable and user-friendly format of the Quick Easy series. Each recipe is accompanied by a vivid color photograph of the finished dish, as well as photos showing ingredients and each step of the preparation. With its emphasis on simple, fresh seasonal ingredients, Quick Easy Dim Sum Appetizers and Light Meals will appeal to cooks at all levels of experience who want to produce delicious meals for casual family dining or festive occasions.

The aim of this book is to present the essential process and technique for making Dim Sum. Use this book as a guide and try to create your own delicious Dim Sum with which to enhance your party menus. -- Book Description