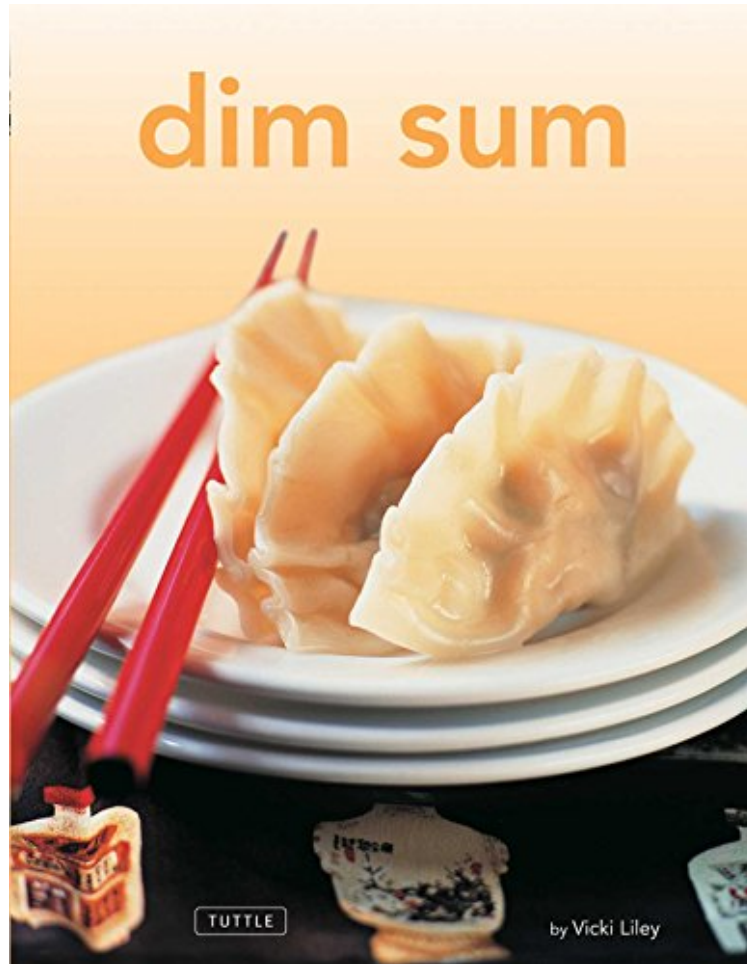


[Mobile pdf] Dim Sum: [Chinese Cookbook, 54 Recipes] (Tuttle Mini Cookbook)

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Vicki Liley

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#1789100 in Books Vicki Liley 2016-07-26 2016-07-26 Original language: English PDF # 1 8.50 x .50 x 6.50l, 1.00 #File Name: 080484747996 pages Dim Sum Chinese Cookbook 54 Recipes Tuttle Mini Cookbook | File size: 65.Mb

Vicki Liley : Dim Sum: [Chinese Cookbook, 54 Recipes] (Tuttle Mini Cookbook) before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum: [Chinese Cookbook, 54 Recipes] (Tuttle Mini Cookbook):

0 of 0 people found the following review helpful. Very Poor By C. J. Thompson There is almost nothing to commend this book. There are only 40 recipes (excluding the 7 recipes for dipping sauces) and none of them are very good in my opinion. There are illustrations for each recipe, which is usually a plus, but in this case even the pictures were not very appetizing for the most part. I found very little in the book that looked much like anything one would find at a dim sum restaurant and there are too many recipes which recommend store bought won-ton wrappers even for steamed items. Quite frankly, it strikes me that the author has perused a few cookery books and thrown together this production without any real understanding of, or expertise in this particular style of cuisine. 100 of 105 people found the following

review helpful. westernized dim sum recipes
By A Customer
For the price, this book gives less recipes than any you would find on any ethnic food site! Almost half the recipes for dim sum involved DEEP-FRYING. For anyone who has actually experienced the traditional brunch menu in chinatown, you'll know the vast majority of dishes are STEAMED. Except for the a scant handful of the basics (i.e., pork buns, shrimp dumplings, etc.), i didn't recognize ANY of these recipes! somewhat of an oddity, given the fact that i am actually chinese. it was particularly galling to see someone try to pawn a glossy, overly westernized 'chinese' cookbook as an authentic representation of dim sum.while it's understandable that most people who buy this book will not be chinese, this is NOT the book to get if you want to duplicate the dishes you've tasted before.And why did i give it 1 star instead of the 0 it deserved? it has nice pictures.0 of 0 people found the following review helpful. Made a great gift! I would love one!
By MarionS.gave as a gift, it looks amazing with all these sauces to make along with the dim sum. It seems to have usable recipes as opposed to ones that are so intimidating that the cookbook stays on the shelf.

Dim Sum is a contemporary cookbook collection of traditional Chinese appetizers.A variety of succulent Chinese recipes can be found. included is information about the culture surrounding Dim Sum, ingredients and utensils, and cooking methods. Full-color photos accompany every recipe, guaranteed to inspire you to discover the superb flavors of Chinese cuisine in your own home. Featured dim sum recipes include:Steamed Pork BunsPot Sticker DumplingsVegetable Spring RollsRoast Duck PancakesMango Pudding

About the Author
Vicki Liley lives in Sydney, Australia, where she has done public relations for the Sydney Market Authority and presented fresh fruit and vegetable recipes on television and radio. After extensive travel in Asia, Vicki turned her hand to food styling and has since worked for Australia's leading food magazines. A self-confessed health fanatic, Vickli believes dishes should be fresh, simple, and colorful.