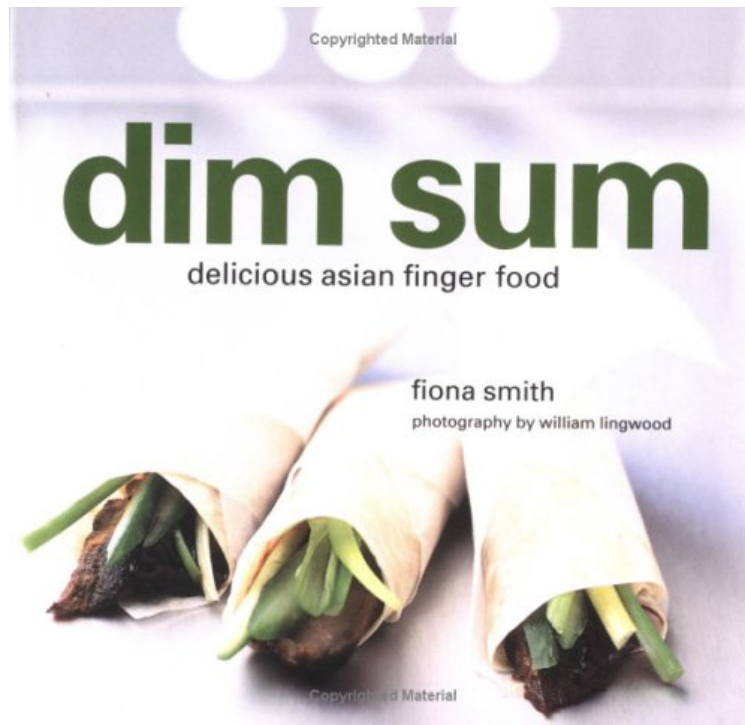


(Read free ebook) Dim Sum: Delicious Asian Finger Food

Dim Sum: Delicious Asian Finger Food

Fiona Smith

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Fiona Smith : Dim Sum: Delicious Asian Finger Food before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum: Delicious Asian Finger Food:

0 of 0 people found the following review helpful. Five StarsBy MWThe best!0 of 0 people found the following review helpful. Great recipes!By Michael D. FamicoGreat product. Easy to read and follow. Would order from them again without hesitation.2 of 2 people found the following review helpful. Fusion cuisine at its most deliciousBy H. Grove (errantdreams)Every recipe comes with an artfully arranged photo as background, showing what the recipe will (ideally) look like when you're done with it. The photos are gorgeous and wonderful to look at, and sometimes aid you in figuring out exactly what the author means when she gives an instruction on how to put something together. (Not that her instructions are confusing, but sometimes pictures can say things that are difficult to get across through words.)The recipes are fairly simple and short, and simply arranged. Ingredients are nicely separated from directions, and directions are divided into short paragraphs. Each recipe comes with a brief paragraph commenting on some aspect of the recipe or the tradition behind it.The book includes a very brief introduction to the idea of dim sum-this really isn't an introductory text, and would not be best as a first dim sum book unless the cook using it is experienced and confident in the kitchen in general. (Ellen Leong Blonder's Dim Sum: The Art of Chinese Tea Lunch makes a great starting text.)Recipes range from "crisp vegetables with roasted salt and pepper dip" (read: tempura), to sweet and sour pickled vegetables, wilted bean sprout and peanut salad, salmon and Asian pesto packages, mussels with egg noodles and black bean sauce, shrimp and scallion fritters (which are "based on a Mexican original" with "a Chinese twist"), little Szechuan chicken steamed buns, steamed dumplings with kaffir lime and lemongrass, peking-style duck

pancake wraps, and a decent spread of dips and sauces—as well as other dishes. The recipes don't call for a lot of unusual ingredients. We can find many of them at our local generic grocery store (and it doesn't have a lot of odd stuff), and sometimes substitutions are suggested. For example, when making sticky rice in banana leaves with chicken skewers, it's suggested that you could use foil instead of banana leaves.[...]can be a good source of some harder-to-find ingredients such as lemongrass. The recipes come out uniformly delicious and delightful in our experience. The chile beef wontons are, so far, our favorite of the various fried wonton recipes we've made. The tiny pork, tofu, and broccoli spring rolls are delicious. The mango wontons with lime sauce were to die for. And this book is one of the best sources, among the dim sum books we have, for sauces and dips. There are only four of them (technically there are a few additional ones to be found among the other recipes), but they're perfect: a sweet chile sauce that goes well with almost anything, plum sauce, soy and ginger sauce, and a sweet and sour sesame sauce that's even better than the sweet chile sauce (and beats every other "sweet and sour" sauce we've tried so far, hands down). Fiona Smith's approach to dim sum may be slightly unorthodox, but if you enjoy dim sum in specific or small appetizer foods in general, it's well worth a look. The recipes are fresh and creative, fairly easy, and absolutely delicious!

Fiona Smith shows you how to make some of the best dim sum -- and lots of modern variations. She has included dishes from Thailand, Vietnam, Malaysia, and Japan, as well as from China -- all ready for you to recreate when you entertain. Fiona's ideas are based on tried-and-true, easy-to-prepare recipes that she uses in her own catering business. The emphasis is on lots of flavor, finger-food-sized morsels, and cooking methods that are simple enough for home cooks to manage. Just one or two of these recipes will make all the difference to your next party.

From Publishers Weekly Food stylist Fiona Smith dishes out 30 manageable recipes for party food in *Dim Sum: Delicious Asian Finger Food*. Innovating on classic dishes, Smith tells lay chefs how to whip up wonders like Pea Shoot and Shrimp Dumplings, Peking-style Duck Pancake Wraps, and Jicama and Lime Salad. With mouthwatering photographs by William Lingwood and suggestions for presentational flourishes, this attractive little hardcover will appeal to established and aspiring gourmands. (Mar.) Copyright 2001 Reed Business Information, Inc. About the Author William Lingwood, one of Britain's best-known names in food photography, didn't start that way. As an oil-worker in the Middle East, he discovered the books of Elizabeth David and Jane Grigson, and the photography by Robert Freson and Tessa Treagar. In 1990, he hung up his desert boots and picked up a camera: his work now appears in his books and magazines. Fiona Smith is a young New Zealander based in London and working in Europe. Her innate sense of taste, colour, and style has formed the basis of her career. As a food stylist, she works on books, and in advertising and television, while her reputation for innovative and stylish catering has made her a favourite with those "in the know". Fiona manages a private chalet in the Swiss Alps during the winter, she is able to combine her love of good food with a passion for snowboarding.