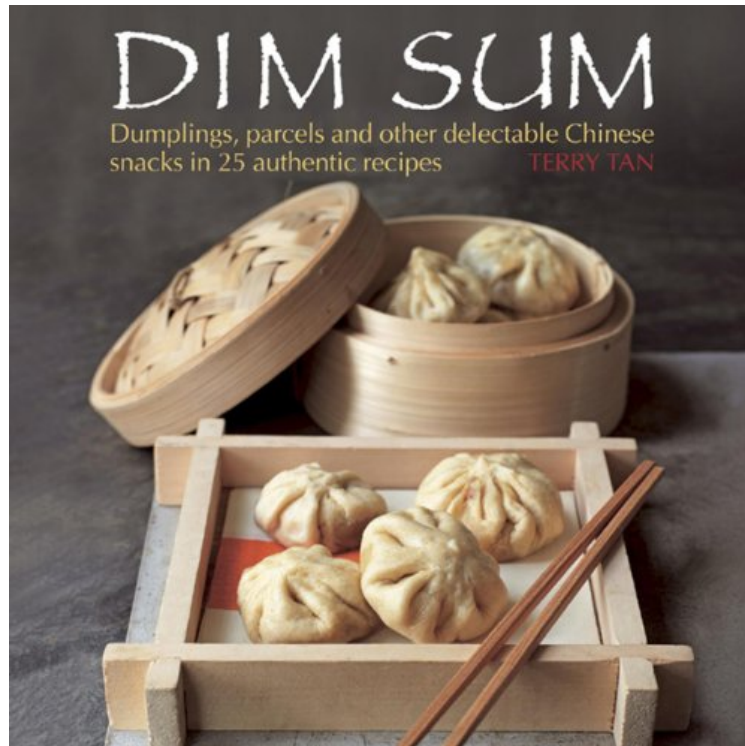


(Read now) Dim Sum: Dumplings, Parcels and Other Delectable Chinese Snacks in 25 Authentic Recipes

## Dim Sum: Dumplings, Parcels and Other Delectable Chinese Snacks in 25 Authentic Recipes

Terry Tan

DOC | \*audiobook | ebooks | Download PDF | ePub



 Download

 Read Online

#89948 in Books Lorenz Books 2014-06-15Original language:EnglishPDF # 1 6.60 x .63 x 6.571, .0 #File Name: 075482840964 pagesLorenz Books | File size: 35.Mb

### Terry Tan : Dim Sum: Dumplings, Parcels and Other Delectable Chinese Snacks in 25 Authentic Recipes

before purchasing it in order to gage whether or not it would be worth my time, and all praised Dim Sum: Dumplings, Parcels and Other Delectable Chinese Snacks in 25 Authentic Recipes:

8 of 9 people found the following review helpful. Lazy author, serious lack of variety in the recipesBy R. S. There are a couple interesting recipes but many of them felt very repetitive. Many of the dumpling recipes have virtually the same few ingredients tweaked slightly to have them count as different. Unfortunately, in too many cases there isn't enough difference to legitimately count as a unique stand alone recipes, many should have been listed as simple variations. Of the 25, maybe 12 are actually significantly different from one another without also suffering from simply being lazy, unimaginative recipes. I speak of the chive dumplings, really, soy sauce and chives as a filling, really, that's the best you could come up with? Also, wow, fried shrimp and sesame seed chicken...Lazy and boring! I am quite disappointed with the lack of variety. If you are going to only do 25 recipes, (which is a nice number for a beginner book), you could at least make an effort to come up with 25 distinct and interesting things. There is an incredible number of amazingly easy and yummy types of dim sum out there to pick from, I shouldn't think it would be that difficult to do. I would send the book back but for the 3 interesting cakes in the beginning and the fried shrimp balls. The rest are all less interesting than the ones in the 50 most delicious dumplings ebook I downloaded a few months ago for about 2 bucks. Granted, this one has pretty pictures which the other lacks, but that isn't the reason I buy cookbooks.24 of 27

people found the following review helpful. Delightful little bookBy GREEN ZONE BAKERI ordered three different dim sum books, and this little gem is my favorite. I returned one (Dumplings All Day Wong) because it had way too many recipes (TMI: too much information), both traditional and non-traditional. All I wanted was the basics, and Terry Tan's book provided everything I needed. It is a small, padded book (7"x7"x3/8") with adequate detail, and recipes seem easy to follow.1 of 1 people found the following review helpful. Love itBy Destinee ZFiance loved the gift! Lots of recipes we cant wait to make!!

Whether steamed or fried, vegetable or meat, roll or dumpling, there is a delicious bite here to tempt everyone's tastebuds; bring the tastes, textures and traditions of a classic Chinese style of dining to your own home.

About the AuthorTerry Tan is an expert in Chinese, Singaporean (Nonya) and Indonesian food, and is a consultant editor on the cuisine of South-East Asia for Wine and Dine magazine. Terry taught cooking in Singapore from 1975-1982, then taught South-East Asian cooking for eight years in Ken Lo's Kitchen in London. He has written over 20 cookbooks, and currently divides his time between conducting private cooking courses, writing and editing, and devising recipes.