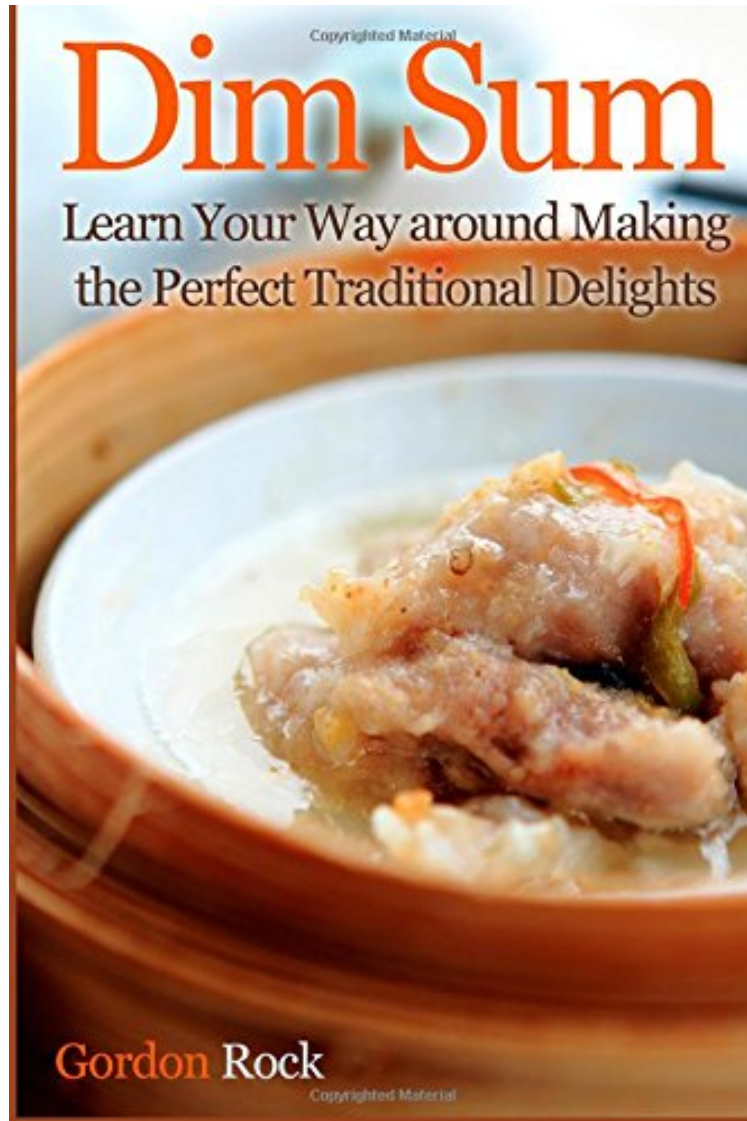


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Dim Sum: Learn Your Way around Making the Perfect Traditional Delights

Gordon Rock

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1 of 1 people found the following review helpful. But this book was recommended to me by a friend so I decided to ...By T. JohnsonI've never really been into dim sum, or really, didn't know what it was. But this book was

recommended to me by a friend so I decided to give it a shot. This is, hands down, my favorite cookbook that I've ever purchased on the net. I LOVE SPRING ROLLS. And the recipe here is so delicious, the spring roll wrapper gets perfectly crunchy, while everything inside is savory and delicious. The mango pudding was also a nice surprise, sweet and slightly tangy and was a really filling and healthy dessert option. As this was recommended to me, I'd definitely recommend it to you. 1 of 1 people found the following review helpful. I loved trying the prawn dim sum recipe By Nikki Smith This was such an interesting recipe book! I had no idea that dim sum originated in Chinese teahouses. I loved trying the prawn dim sum recipe, it was so easy to follow! I was a little intimidated when I saw the picture because I'm never quite sure if I'll be able to replicate the recipe of something from a foreign country and do it justice, but this was PERFECT. So tasty and filling. I can't wait to try the rest of the recipes. Next will be the Chinese turnip cake! This is so exciting, I definitely recommend this book for anyone who likes to try new things. 0 of 0 people found the following review helpful. Drool worthy! By Madeupagin Has ingredients called for that I cannot get in my small New England village (although technically the size of a village, we're a city to get a mayor, go figure). Anyway, there are things here I'd love to make, but cannot get the ingredients for. Pictures are always a plus!

The tradition of dim sum cooking is as old as time in Chinese culture. The tea houses in China have stayed extremely popular over the years and have been serving some delicious assortments of tiny little bite-size delicacies with the wonderful blend of teas to refresh their customers. These bite-size delicacies are traditionally known as dim sum, which literally means "to touch your heart". Steamed, fried, and cooked in a number of other ways, these dim sum delights include rolls, buns, wontons, pastries and a variety of other things that can be served with tea. In this book, we have shared 25 different dim sum recipes with you that you can easily make at home with the least amount of effort. If you want to learn your way around dim sum cooking, this book can be a wonderful treasure.