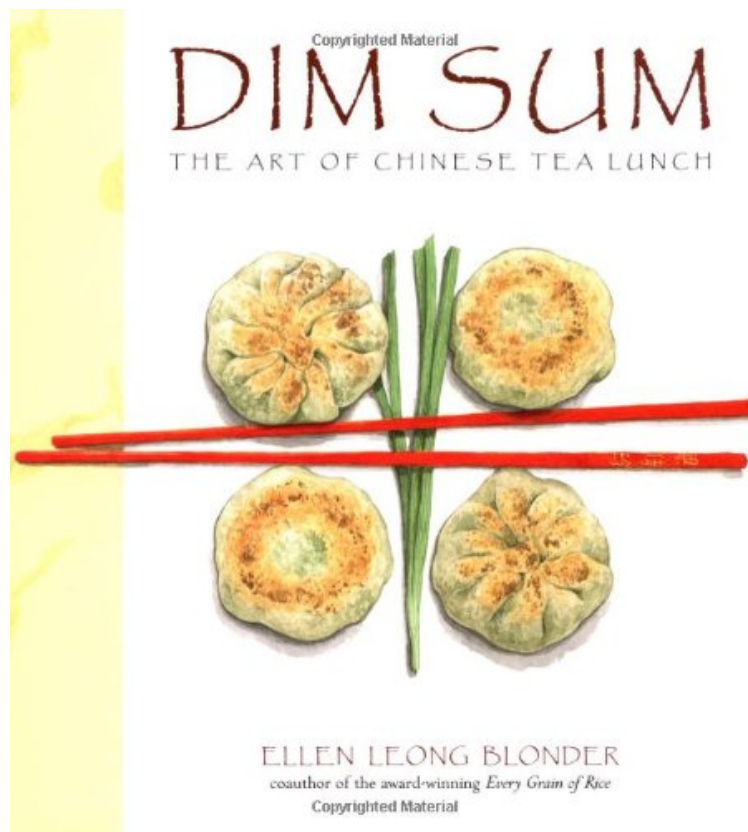


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Dim Sum: The Art of Chinese Tea Lunch

Ellen Leong Blonder

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Ellen Leong Blonder : Dim Sum: The Art of Chinese Tea Lunch before purchasing it in order to gauge whether or not it would be worth my time, and all praised Dim Sum: The Art of Chinese Tea Lunch:

1 of 1 people found the following review helpful. I love it By Kimmie I am so glad that I found what I was looking for, there are many recipes in this dim sum cookbook that I like for my taste, I am So glad I found this cookbook because now I can make my own delicious dim sum at home without the long wait, However The only thing that are missing in this book are curry beef tripe, chicken feet and the steamed surf clams that I use get at San Francisco Gold Mountain restaurant because of sweet and savory taste without those rice noodles at the bottom if those recipes were added to this book I would be really happy! 2 of 2 people found the following review helpful. Brought back memories... By John Cirocco I not only loved this as a cookbook but also for the stories that are recounted throughout. I have loved Dim Sum from my first experiences in Singapore and wanted to try something at home that was more creative than normal. I have already tried 8 of the recipes with varying success (through NO fault of the book - only my lack of practice creating some of the delicate folds in the wheat starch dough). Couple of hints: 1) Practice, practice, practice 2) Before doing a full meal, there is a resources section at the book's end that has great suggestions for combinations that can mostly be made ahead. 3) Finally - if you really want to do a lot and often, invest in multiple bamboo steamers. I just purchased my fifth and sixth. Dinner table now reminds me of Dim Sum houses from my past... 1 of 1 people found the following

review helpful. shortcut to munchiesBy Hon Leethe big thing is making these little tasties at home. the next big thing is making them look good. dexterity helps, but a little knowledge goes a long way, especially if you have the munchies. just the cover alone gets you drooling, and the contents fulfills that promise. a little chitchat and a few pics and you have the confidence to tackle the stuff that you see on trays at some Chinese restaurants. it's all here, easy to read, fun to anticipate.

In Cantonese, “dim sum” means “touch the heart,” and Ellen Blonder’s charming celebration of China’s famed tea lunch does just that. More than sixty carefully crafted, authentic recipes, each illustrated with Ellen’s exquisite watercolor paintings, put the key to re-creating these delectable morsels in every cook’s hand. Anyone who has enjoyed the pleasures of a dim sum meal has inevitably wondered what it would be like to create these treats at home. The answer, surprisingly, is that most are quite simple to make. From dumplings to pastries, Dim Sum is filled with simple, foolproof recipes, complete with clear step-by-step illustrations to explain the art of forming, filling, and folding dumpling wrappers and more. Ellen Blonder offers her favorite versions of traditional Pork and Shrimp Siu Mai, Turnip Cake, and Shrimp Ha Gow, each bite vibrantly flavored, plus recipes for hearty sticky rice dishes, refreshing sautéed greens, tender baked or steamed buns, and a variety of pastries and desserts—all the ingredients required for an authentic, restaurant-style dim sum feast. Practical advice on designing a tea lunch menu and making dim sum ahead of time round out this irresistible collection.Lovingly created from years of tasting, refining, and seeking out the best dim sum recipes from San Francisco to Hong Kong, Dim Sum is a gem that any student of Chinese cooking will treasure.

.com Who doesn't love dim sum, those enticing dumplings, buns, and pastries served in Chinatowns everywhere? But making it at home? This seemingly formidable business now proves infectiously doable, thanks to Ellen Leong Blonder's Dim Sum. Coauthor of the IACP-award-winning cookbook Every Grain of Rice, Blonder has found a way, through lucid explanation and her own telling illustration, to help readers reproduce dim sum favorites themselves. Ranging from Pork and Shrimp Siu Mai, Potstickers, and Chinese Chive Dumplings to Scallion Pancakes and Three-Mushroom Dumplings and more, these delicious nibbles--great cocktail fare as well as wonderfully tasty meals--are also fun to prepare. Beginning with a discussion of the dim sum restaurant experience and the kinds of tea involved, the book then offers concise data on setting up a steamer, making doughs, and advance preparation. The 80 recipes follow in chapters that include breads and baked dishes, such as Steamed Char Siu Bao (barbecued-pork-filled buns), and rice and rice flour specialties, like Chicken and Sausage Rice Bowl and Rice Flour Rolls with Beef. Greens and pan-fried dishes are also covered with the tempting likes of Pea Shoots with Garlic, as are deep-fried and bean curd specialties, including Deep-Fried Stuffed Eggplant and Salt-Fried Whole Prawns. Recipes for dim sum sweets like Almond Pudding and Egg Custard Tarts are also offered, as are interesting sidebars--A Trip to the Luk Yu Tea House is one--and ingredient notes, menus, and supply resources. This is one of those happy cookbooks that tackle a potentially problematical subject beautifully, delivering the kitchen ease and good eating it promises. --Arthur BoehmFrom Library JournalMost Chinese cookbooks include some recipes for standard dim sum dishes such as scallion pancakes and potstickers, but as Blonder (Every Grain of Rice) found, there is little devoted solely to these popular brunch/tea snacks and certainly nothing as charming and accessible as her little book. She provides 60 recipes, from Pork and Chinese Chive Dumplings to Salt-Fried Prawns, along with sweets and condiments, all illustrated by her own lovely watercolors. The recipes are clearly written, with step-by-step drawings of various techniques, and most include make-ahead suggestions. Recommended.Copyright 2002 Cahners Business Information, Inc.From BooklistAs more and more Americans become familiar with the Chinese breakfast/brunch tradition of dim sum, they are eager to make these little delicacies at home. Ellen Leong Blonder does a remarkably good job of explaining dim sum technique in Dim Sum. Each of these dainty, tasty morsels has its own traditional method of filling and forming before steaming, baking, boiling, or frying. Flavors range from rich and unctuous through earthy and unfamiliar. Each of the wrappings of these Chinese dumplings uses different starches and flours to create special textures. Line drawings lead the beginner through the different steps of making some of the dozens of varieties of these toothsome delights. Mark KnoblauchCopyright © American Library Association. All rights reserved