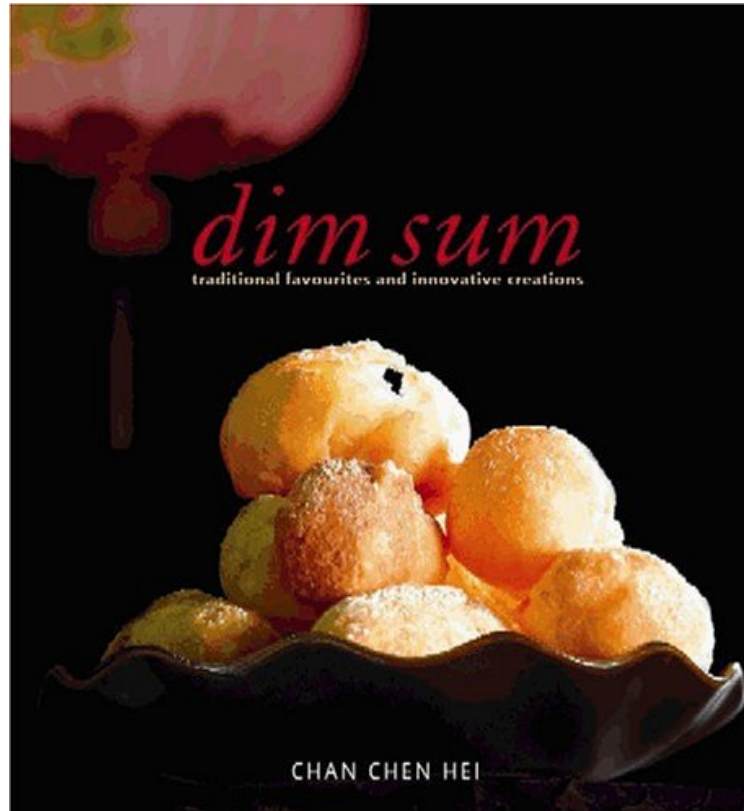


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Dim Sum: Traditional Favourites and Innovative Creations (Mc Cuisine)

Chan Chen Hei

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Chan Chen Hei : Dim Sum: Traditional Favourites and Innovative Creations (Mc Cuisine) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Dim Sum: Traditional Favourites and Innovative Creations (Mc Cuisine):

0 of 0 people found the following review helpful. Four Stars By Gordon Quan wished the measurements were not in metrics. 7 of 7 people found the following review helpful. Bad recipes By T. Lee I bought this book and was very excited when I read about the author's background and list of dim sum items. When I started making some of the recipes, I realized that the recipes were a joke. It is well known that dim sum chefs will not truly tell all the methods/secrets of making the items and this is true with this book. I have a culinary background and my grandmother knows how to make some of these dishes. It seems as if the author purposely left out the correct ingredients or had incorrect measurements. I tried the black sesame roll. When my mother read the recipe, she laughed and said that he left out the most important ingredient: rice flour. Without it, it's just sludge. I tried making the steamed buns and they weren't successful. I won't even try to make his radish cake because I think my grandmother's is the best. Don't buy this book, you'll have better success searching the internet for recipes that are better written. 4 of 4 people found the following review helpful. Recipes were clearly not tested. By Julie If you want beautiful photos, this is the book. Many

of the recipes are a joke and inedible. Example: If you try making what looks like taro root hash browns in the photo, you end up with a mash potato texture mush that is sooooo salty that it's inedible. The recipe calls for too much sugar as well as salt. I measured the ingredients accurately. 09/16/2015 Update: I have since found an amazing dim sum book called Asian Dumplings by Andrea Nguyen. I've tried numerous recipes without fail and the instructions were so clear. I think being an editor helps Andrea because editors are by nature perfectionists.

One of the greatest pleasures in Chinese cuisine is dim sum (which means 'touch the heart' in Cantonese) is probably the most often enjoyed culinary fare and offers an endless assortment and variation of dish choices. These exotic tasty delights are often served in petite portions and have become increasingly popular to be had as a meal. With a great assortment of savory and sweet choices ranging from enticing buns, dumplings and pastries who wouldn't enjoy having dim sum? Anyone who has enjoyed the pleasures of a dim sum meal has more often than not wondered at the gastronomical possibilities of recreating these delights in their very own kitchen. This is now made possible with Dim Sum. Dim Sum is a contemporary compilation of authentic dim sum recipes from the private collection of renowned chef Chef Chan Chen Hei. Chef Chan's bold and original approach to traditional dim sum strips much of the mystery that goes into his scrumptious creations such as Steamed Pork Dumpling topped with Crab Roe, Deep-fried Chewy Dumpling, White Jade Roll with Crab Sauce to name a few. His creativity and desire to experiment with unexplored combinations of flavours and textures is evident in his other unique creations like Sugar Cane Jelly, Ginger Egg Tart, Green Tea Dumpling etc, these and many more never fail to excite and tantalise the palates. The recipes featured are specially selected from Chef Chan's private collection that he has compiled over years of experimenting, innovating and perfecting dim sum dishes. Dim Sum is an unique treasure cove of many delightful dim sum recipes and peppered with nuggets of advice and tips from Chef Chan. Both professionals and novices will find Dim Sum a useful reference for replicating dim sum dishes that are served in top restaurants. Beautiful full colour photos accompany the recipes and these in itself will guarantee to inspire even novices to discover the superb flavours of dim sum at home. Expand your culinary repertoire with Dim Sum!

About the Author Canton-born Chef Chan Chen Hei is one of the best-known personalities in Singapore's culinary galaxy. After years of working in various leading food establishments, this Chinese Master Chef recently set up a restaurant - Chef Chan's Cantonese Cuisine - which is fast making a name for itself in Chinese fine dining circles. For more than a decade, Chef Chan was the Executive Chef of Hai Tien Lo at The Pan Pacific Hotel Singapore, and received various accolades for his cuisine. In 1996, he was a finalist in the Bonlac 'Great Chefs of Asia' competition. Chef Chan moved to Hong Kong at age 13 with his family and embarked on his culinary journey as a kitchen helper. After his stint as a 'steamcook' in Wanchai Restaurant in Hong Kong, he worked his way through several well-known restaurants in Hong Kong and Singapore, before joining Hai Tien Lo in 1988. Chef Chan has cooked for many prominent personalities, appeared on television and radio, and been the subject of newspaper and magazine articles and books. The chef is also an avid collector of rare and priceless Chinese antiques and artifacts, many of which are food-related. His collection now graces his charming new restaurant. Chef Chan's first book The Art of Taste published by Marshall Cavendish, garnered a nomination for Best Hard Cover Recipe Book at the prestigious 2003 Jacob's Creek Awards.