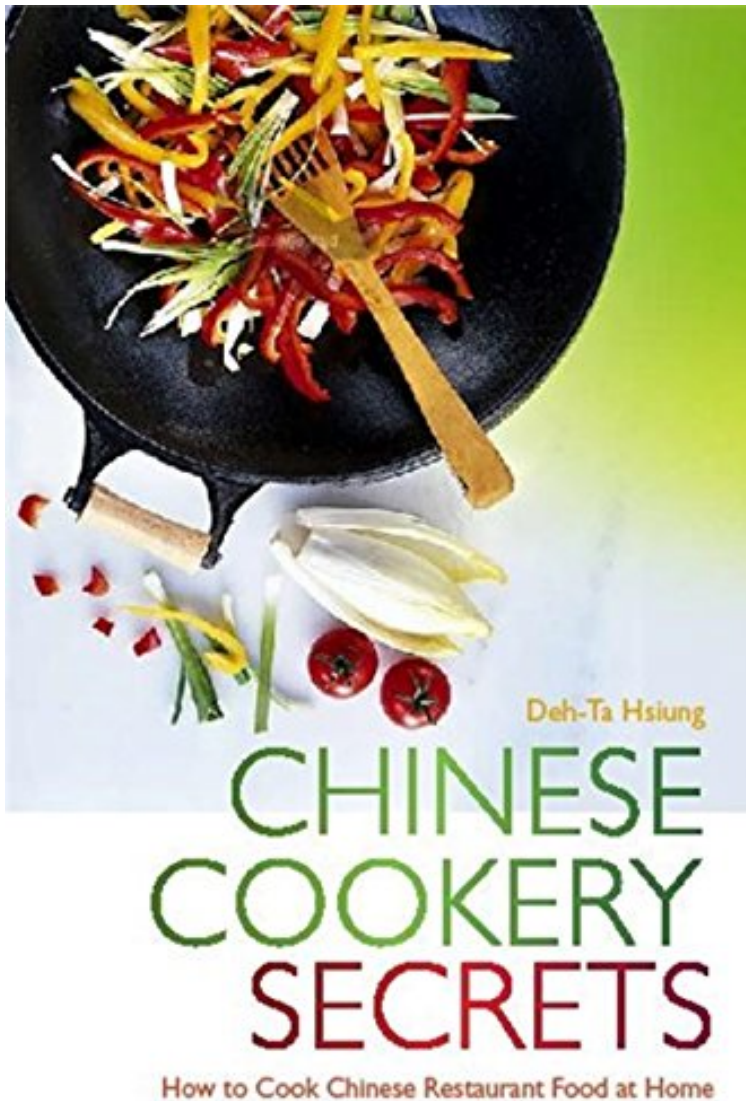


[Free and download] File size: 69.Mb

Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home (English Edition)



Par Deh-Ta Hsiung
*audiobook | *ebooks | Download PDF |*
ePub | DOC

Dtails sur le produit Rang parmi les ventes : #389775 dans eBooksPubli le: 2013-07-25Sorti le: 2013-07-25Format: Ebook Kindle

[Free and download] Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home (English Edition)

Par Deh-Ta Hsiung : Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home (English Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Chinese Cookery Secrets: How to Cook Chinese Restaurant Food at Home (English Edition):

Download

Read Online

Description :

Prsentation de l'diteurDeh-Ta Hsiung shares his life-long knowledge of Chinese restaurant cooking to help you successfully reproduce your favourite meals at home - from a simple, single dish to an elaborate, grand feast. In a clear, straightforward style, he vividly reveals the elusive secrets that produce perfection.He shows you each crucial stage of preparation to enable you to recreate the harmonious blending of subtle

flavours, delicate textures, aromas, colours and shapes that are the hallmarks of authentic Chinese restaurant cooking. This updated version of Chinese Cookery Secrets contains recipes for dishes as diverse as 'Smoked'

Chicken, Deep-Fried Squid and delicious Iron-Place Sizzled meat and fish dishes, sure to be a wonderful centerpiece for any dinner party, to takeaway staples like Egg Fried Rice and Sweet and Sour Chicken. Presentation de l'auteur Deh-Ta Hsiung shares his life-long knowledge of Chinese restaurant cooking to help you successfully reproduce your favourite meals at home - from a simple, single dish to an elaborate, grand feast. In a clear, straightforward style, he vividly reveals the elusive secrets that produce perfection. He

shows you each crucial stage of preparation to enable you to recreate the harmonious blending of subtle flavours, delicate textures, aromas, colours and shapes that are the hallmarks of authentic Chinese restaurant cooking. This updated version of Chinese Cookery Secrets contains recipes for dishes as diverse as 'Smoked'

Chicken, Deep-Fried Squid and delicious Iron-Place Sizzled meat and fish dishes, sure to be a wonderful centerpiece for any dinner party, to takeaway staples like Egg Fried Rice and Sweet and Sour Chicken. Biographie de l'auteur Deh-Ta Hsiung was born in 1933 in Peking (Beijing) and educated amongst other places at University College, Oxford, and the Slade School of Fine Art, University College, London.

His career has included the following: food and wine consultant to Chinese restaurants in the UK, Hong Kong and India; teacher of Chinese cooking regularly around the world (including France, Ireland, Finland, India and at Ken Lo's Chinese Cookery School in London); Chinese restaurant inspector for a prestigious guidebook and for several major food manufacturers. He is also the author of numerous books on Chinese cooking, including two he co-authored with Ken Lo. But his accolade must be as special Guest Chef at the Savoy, London, for their staff on several occasions.