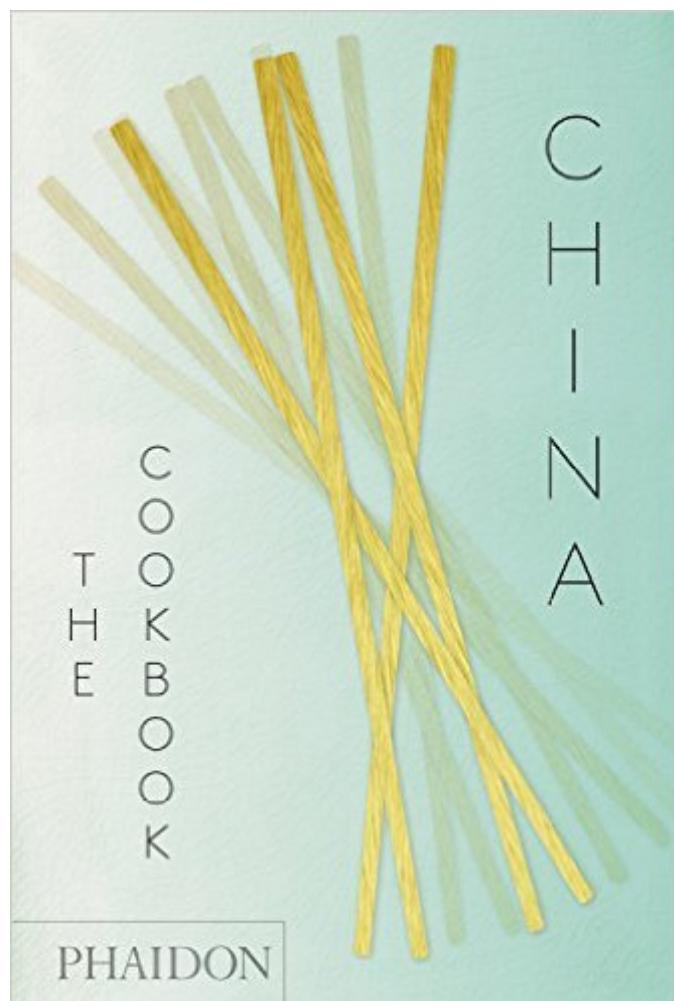


The book was found

China: The Cookbook



Synopsis

The definitive cookbook bible of the world's most popular and oldest cuisineIn the tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions.China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world.

Book Information

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Average Customer Review: 5.0 out of 5 starsÂ See all reviewsÂ (2 customer reviews)

Best Sellers Rank: #9,379 in Books (See Top 100 in Books) #3 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #113 in Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

Over the years I've looked for a truly comprehensive book on Chinese cuisine; I am happy to say that I have finally found a cookbook that does justice to an amazing cuisine. I apologize if I seem overly effusive but this is a great book. The book starts with a brief history of the Chinese food culture, then gives an overview of the primary culinary regions and a quick review of classic Chinese cooking techniques and equipment. The best forty pages of content I've read in a long time. No fluff, no hyperbole.The recipes, and there are over 600 of them, cover the full range of topics, appetizers and salads, soups, fish and seafood. poultry, meat, vegetables, tofu and eggs, rice and noodles, and desserts. The book also has a very small section of recipes from famous Chinese chefs from around the globe. It closes with a good glossary and index. I believe that even a novice cook can do

well with most of the recipes. A more experienced cook will have no issues following them and improvising with them. I have already tried three of the recipes and they did not disappoint. What I really liked about the recipes, other than the finished product, was how simple and straightforward the instructions were. I reviewed another hundred or so recipes and found that they were equally straightforward and easy to grasp. I have been a student of Chinese cooking for several years and lived in Asia for part of my life. I found the recipes that I read to be faithful to what I was taught. I can't say that about most Chinese cookbooks. I also want to praise and thank the authors and the publisher, for giving us a book that is full of content, not fluff. No glossy art photos, no wasteful white space. You will usually find two recipes per page.

Exterior: Book is a monster clocking in at almost 700 pages of recipes, regional info, and cooking skills. Gorgeous book with textured cover and gold pages. One of my favorite things in the inclusion of two bookmark ribbons for those who may be preparing more than one dish/appetizer. Attached photo shows it dwarfs the 1000 page *Infinite Jest*!
Content: The author spends the first portion of the book explaining the different cuisine regions in China. Very helpful later on when exploring the recipes as they're all associated to each specific region. Next comes an in depth look at the various cooking methods that are used in the preparation of the dishes. Some of these may be familiar to seasoned chefs (boiling, braising, etc.), but others such as shallow-frying and red braising were new to me. Unlike other cookbooks, *China: The Cookbook* doesn't go overly in depth in the introduction. The recommended equipment section is only two pages with no pictures, assuming that someone has the ability to research and acquire things like rice paddles and steamer racks here on .
Recipes: Quite dense with both a diversity of courses and recipes within. Each page has roughly 2 recipes leaving plating photography to about 1:5 (one photograph for every five recipes). It's important to keep in mind that this isn't a molecular gastronomy book and therefore those looking for inspiration in the style department may want to look in other books. It seems that most of the dishes are served on a platter anyways so I'm not sure if fancy plating is even relevant with what the author is trying to accomplish. There is certainly something to appeal to almost anyone within the covers of *China: The Cookbook*.

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