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Tropical Asian Cooking

Exotic Flavors from Equatorial Asia

Foreword by Nobuyuki Matsuhisa



Recipes from The Food Network Magazine and more

Tropical Asian Cooking Exotic Flavors From Equatorial Asia

Terry Tan, Christopher Tan



Tropical Asian Cooking Exotic Flavors From Equatorial Asia:

Tropical Asian Cooking Wendy Hutton, 2002-05-15 Featuring delicious recipes from India Indonesia Thailand Vietnam Singapore Malaysia and the Maldives this Asian cookbook is a great introduction to the flavors of tropical Asia This cookbook truly represents the contemporary flavors of tropical South and Southeast Asia today It is unashamedly Asian without being traditional reflecting the fascinating blend of peoples and cultures found in the region What is particularly fascinating is the interaction between the cuisines that expand upon and yet preserve the distinctive character and strength of the indigenous dishes and ingredients This modern fresh approach to Asian cooking is in demand around the world today honest food that is easy to put together and guaranteed to please This stunning book has been produced in collaboration with well known chefs of selected Four Seasons resorts in Asia These chefs have share here a selection of their best recipes that are absolutely perfect for every occasion from a simple breakfast for two to an alfresco picnic or barbeque to an elegant dinner party with friends at home Featured recipes include Grilled beef with rendang marinade Fragrant crab cakes Ginger poached chicken breast on mushroom medley Spiced tuna steaks with citrus salsa Green Mango salad Rose flavoured lassi with pistachios Spicy chicken and mango sushi And many more

Top 100 Exotic Food Plants Ernest Small, 2011-08-23 Many edible plants considered exotic in the Western world are actually quite mainstream in other cultures While some of these plants are only encountered in ethnic food markets or during travels to foreign lands many are now finding their way onto supermarket shelves *Top 100 Exotic Food Plants* provides comprehensive coverage of tropical and semi

Heavenly Fragrance Carol Selva Selva Rajah, 2012-07-12 Cook fresh and vibrant dishes with this easy to follow and comprehensive Asian cookbook In *Heavenly Fragrance* award winning chef and author Carol Selva Rajah brings you on an unforgettable journey of aromatic discovery in the preparation of foods from different parts of Asia Inspired by fond memories of fragrant dishes from her childhood Carol has always believed that what sets Asian cooking apart from other traditions is its vast array of highly fragrant and aromatic ingredients In this book she sets out her definitive collection of new and classic recipes for cooks who wish to recreate the memorable flavors and aromas of Asia at home The recipes in *Heavenly Fragrance* are organized according to the aromatic ingredients used Asian Herbs Fruits Spices and Seasonings which makes the creation of a meal as simple as picking and choosing from what you've already got stocked in your pantry Delicious recipes include Spring Rolls with Orange Chili Sauce Pineapple Lime Salsa with Mint Chicken Satay with Fragrant Spices and Coconut Eggplant Sambal with Black Mustard and Cashews Crab Soup with Lemongrass Tamarind and Mint Green Mango and Saffron Lassi

The Publishers Weekly, 2002 *Forthcoming Books* Rose Arny, 2002 Restaurant Business, 1999-04 **Chef**, 2000

Culinary Review, 1947 **Southeast Asian Flavors** Robert Danhi, 2008 Demystifying Southeast Asia's cuisine this cookbook translates years of photography culinary training education and resulting expertise into an adventure of recipes stories and practical advice on cooking Regardless of exotic flavors foreign ingredients and unfamiliar techniques the guide

demonstrates how cooking remains universal and the science of food holds fast Including more than 100 recipes 700 photographs and vivid anecdotes this is the perfect book for anyone seeking to learn about the flavors of Southeast Asian cuisine or just looking for a unique recreational read **The Magic of Asia** Kim Chung Lee,2000-01-03 Over 120 glorious color photographs of the finished dishes inspire you to try the recipes in this beautiful book Clear step by step instructions guide you through each recipe effortlessly **Bold Vegan Food of South East Asia** Molly Patrick,2012-10-03 BOOK OVERVIEWSouth East Asia consists of 10 countries and Bold Vegan Food of South East Asia takes you on a culinary journey through some of the region s most popular street food The food of the South East Asian region is a mix of Chinese Indian Middle Eastern Polynesian French Portuguese and other European influences Infused with South East Asian spices and flavors this book offers vegan versions of popular delicious street cart and home cooked meals This cookbook is geared towards anyone who loves to cook whether you are an experienced chef a home cook interested to explore new and authentic recipes from South East Asia Each recipe comes with full color images of what the final dish looks like including the cooking process for the more difficult recipes The level of difficulty and spiciness is also indicated on the top right corner of each recipe to give you an idea **ASIAN INGREDIENTS**We know that Asian ingredients can be intimidating because there are so many of them We have also found that a lot of Asian ingredients can be hard to find unless you have an Asian grocery store at your disposal The recipes in this book were created with this in mind The majority of ingredients in this book can be found at most grocery stores and or your health food store Inside this book you will also find full color pictorial guides of spices used oils noodles and sauces **A Touch of Tropical Spice** Wendy Hutton,2016-07 Unabashedly Asian without being traditional A Touch of Tropical Spice reflects the fascinating blend of peoples and cultures of Southeast Asia and how that affects their respective cuisines This modern fresh approach to Asian cooking is in demand around the world today honest food that is easy to put together healthy and guaranteed to please A Touch of Tropical Spice is a selection of the best recipes from select Four Seasons chefs ranging from tropical India the Maldives Indonesia Singapore Malaysia Thailand and Vietnam With recipes perfect for every occasion from a simple breakfast for two to an alfresco picnic or barbecue to an elegant dinner party with friends at home this lovely book will be a cherished addition to every food lover s library **Asian Culinary Tapestry** Jackson Wu,2023-06-17 In Asian Culinary Tapestry Embarking on an Exotic Journey through Asia s Diverse Cuisine acclaimed chef Jackson Wu guides you on a gastronomic journey across the vast landscape of Asian cuisine Wu with his deep rooted passion for Asian flavors and cooking techniques aims to demystify Asian cuisine showcasing its diversity depth and culinary complexity More than just a recipe collection this book dives into the culture history and traditions behind the dishes It navigates you through the various regional cuisines revealing the unique characteristics that define each area s food From street food to family feasts Wu highlights the fundamental ingredients techniques and flavors that make Asian cuisine so enticing and distinctive Asian Culinary Tapestry is a celebration of the culinary heritage of Asia and a guide to understanding

and appreciating its flavors and traditions This book is a must read for anyone interested in Asian cuisine or looking to expand their culinary repertoire and experience **Southeast Asian Kitchen** Emma Yang,2024-03-17 Are you looking for a cookbook that will infuse your kitchen with the exotic flavors of Southeast Asia Introducing Southeast Asian Kitchen by Emma Yang Your Gateway to 110 Authentic Recipes and the Diverse Cooking Traditions of Southeast Asia Take a culinary adventure with Emma Yang s Southeast Asian Kitchen where you ll uncover a trove of 110 authentic Southeast Asian recipes From the rich aromatic broths of Vietnam to the bold complex spice blends of Malaysia and Indonesia this book is a celebration of regional flavors Whether you crave classic dishes like Pho and Nasi Goreng or seek the thrill of lesser known local specialties you will discover recipes that range from the familiar to the exotic Each carefully crafted recipe brings a taste of the street markets and home kitchens of Southeast Asia to your dining table complete with innovative twists to refresh these timeless cuisines for the modern palate Make Southeast Asian cooking a staple in your home with marvels from the Southeast Asian Kitchen 110 detailed recipes Venture on a flavor packed journey through Southeast Asia Lush full color print Every recipe is accompanied by a stunning photograph Grand images for every dish Cook with confidence as you emulate these culinary works of art Insightful nutritional info easy to follow variants and a backstory for each recipe Delve into the culture behind the flavors Simple yet exquisite recipes Perfect for beginners and experienced cooks longing for culinary exploration Eager to savor the delights of Southeast Asia Do not wait to dive into this rich collage of cuisines Scroll up click Buy It Now and get your copy today to start your Southeast Asian culinary adventure *From Bangkok to Bali in 30 Minutes* Theresa Volpe Laursen,Byron Laursen,2003 The authors present 165 fabulous recipes that use ingredients now found in supermarkets everywhere to create home cooked southeast Asian meals in less than half an hour *Shiok!* Terry Tan,Christopher Tan,2003 *Touch of Tropical Spice* Wendy Hutton,2012-03-13 The foods of Bali and Singapore come alive in A Touch of Tropical Spice your chef inspired guide to fresh stylish and modern Asian cooking Wendy Hutton longtime author and ambassador of Southeast Asian cuisine developed this compilation cookbook alongside the masterful chefs at the Four Seasons Resort hotels in Singapore and Bali A Touch of Tropical Spice will bewitch your taste buds with a host of sensational Asian recipes including Mango Fig and Date Cake Masala dosai Balinese sushi Sashimi Salad with Soy Lime Dressing Clams with Red Sauce and Chinese sausage Barbecued Jumbo Shrimp with Chili Dip Black Pepper Beef Coconut and Palm Sugar Ice Cream *Asian Kitchen* ,2012-03-13 Prepare a wide range of dishes from all over Asia with this easy to follow Asian cookbook Savor the authentic flavors of dishes from every part of Asia with The Asian Kitchen from the spicy satays of Bali to the fragrant spring rolls of Saigon and the hearty barbecued beef ribs of Seoul In this remarkable compilation you ll find recipes from every major country in Asia Burma China India Indonesia Korea Japan Malaysia Singapore the Philippines Sri Lanka Thailand and Vietnam Complete menus are suggested for each cuisine consisting of appetizers salads soups noodles rice dishes vegetables poultry meat seafood desserts and drinks Authentic Asian recipes

include Tangy Thai salads Flavorful Vietnamese soups Aromatic Indian curries Hearty Chinese noodles Exquisite Malaysian sambals Delicate Japanese sushi rolls Take a flavorful and aromatic tour of Asia within the comfort of your own home and kitchen with the recipes in *The Asian Kitchen* Surprise your friends and entertain your family with interesting stories about faraway dishes and Asian cuisines that taste incredible Each recipe is simple to prepare and the ingredients are easy to find Clear color photographs show you exactly what the dishes look like

Exotic & Flavorful Asian Fusion Recipes

Rose Rivera,2021-07-18 Are you an avid foodie Always looking to add new and spicy dishes to your repertoire How about Asian fusion cuisine It s exotic and so tasty Asian fusion cuisine incorporates the most popular foods in Asia with various cooking techniques to bring new dishes to life Many countries in Asia create a superlative balance in their dishes like a yin yang type of balance The colors represent tastes like green for sour red for bitter or hot yellow for sweet white for spicy and black for salty dishes Asian fusion cuisine revolves around umami which translates to delicious taste in Japanese It s the flavor a dish leaves on your taste buds The umami taste comes from foods high in protein like fish nori seaweed aged or pickled foods and soy based foods Asian countries are well known for their favorite flavors Many dishes are pungent or spicy and some utilize fermented foods In coastal Asia salt is used more than in regions in the interior of the continent Turn the page let s cook Asian fusion delicacies

Exquisite Flavors from the Taste of Asia Lisa Windle,2023-10-26 Exquisite Flavors from the Taste of Asia Tantalizing Tastes from Across the Asian Continent takes readers on a delectable culinary journey through the diverse and captivating world of Asian cuisine This captivating book a gastronomic masterpiece explores the rich tapestry of flavors ingredients and culinary traditions that define the continent s culinary landscape From the bustling streets of Bangkok to the serene tea gardens of Japan this book delves into the heart of Asian cooking Each page is a sensory adventure with vivid descriptions of mouthwatering dishes aromatic spices and the skillful techniques that bring them to life Whether you re a seasoned chef or a novice in the kitchen Taste of Asia offers something for everyone with recipes ranging from simple classics to intricate restaurant worthy creations The book doesn t just stop at recipes it s a cultural exploration Through its pages you ll gain a deeper understanding of the cultural significance behind each dish as well as the stories and traditions that have shaped Asian cuisine over centuries It s a celebration of food as a means of connection a way to bridge cultures and a source of joy that transcends borders Illustrated with stunning photographs that capture the vibrancy and beauty of Asian ingredients and dishes Taste of Asia is a feast for the eyes as much as the palate Whether you re craving the umami of Japanese sushi the bold spices of Indian curry or the delicate balance of flavors in Chinese dim sum this book is your passport to an unforgettable culinary adventure In this book food enthusiasts travelers and anyone with an appreciation for the finer things in life will savor every page discovering the magic and wonder that Asian cuisine has to offer Get ready to embark on a mouthwatering odyssey that will leave you hungry for more

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