The Flavors of Asia by Mai Pham

A Worthy Compendium Of Culinary Delight

The second book in DKs series with the CIA covering the Worlds of Flavor International Conference and Festival, ,The Flavors of Asia culls recipes from 40 leading chefs from Asia, India and the U.S., including Masaharu Morimoto, Suvir Saran and many others. By transforming the Worlds of Flavor festival into a cookbook, the Culinary Institute of America --- one of the best culinary schools in the world --- brings the conferences superb culinary talent right into the home kitchen. Award-winning restaurateur, chef, and author Mai Pham joins the CIA in presenting 125 accessible recipes, from Ammini Ramachandrans Spicy Fritters with Coconut Chutney to Fuchsia Dunlops General Tso s Chicken, from Myung Sook Lee s Korean Lettuce Wrap with Spicy Beef to Elizabeth Andohs Kabocha Squash with Red Beans. The chefs cooking techniques and regional notes appear in feature spreads throughout the book. An enthusiastic foreword by conference chairs and culinary experts Suvir Saran and Fuchsia Dunlop as well as an introduction by Mai Pham, describe Asias rising influence on world cooking round out this must-have book.

My Personal Review:
The Flavors of Asia is a gorgeous, hardcover cookbook collecting recipes from forty of the best chefs in India, Asia, and America. Each of the 125 recipes is presented with numbered, step-by-step instructions, a beautiful full-page photograph of the dish, and insightful comments on the origin and use of the recipe. Recipes include Baechoo Kimchi, Spicy Lemongrass Tofu, Singapore Chili Crab, Banana Blossom Salad with Chicken, and more. Additional comments on more general Asian culinary techniques such as stir-frying round out this user-friendly cookbook excellent for chefs of all skill and experience levels. A worthy compendium of culinary delight.

For More 5 Star Customer Reviews and Lowest Price:
The Flavors of Asia by Mai Pham - 5 Star Customer Reviews and Lowest Price!