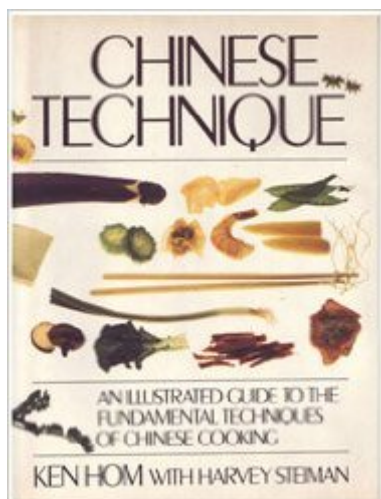


The book was found

Chinese Technique: An Illustrated Guide To The Fundamental Techniques Of Chinese Cooking



Synopsis

Illustrated with photographs

Book Information

Hardcover: 345 pages

Publisher: Simon & Schuster (October 1981)

Language: English

ISBN-10: 0671253476

ISBN-13: 978-0671253479

Product Dimensions: 11 x 8.7 x 1.1 inches

Shipping Weight: 2.3 pounds

Average Customer Review: 4.8 out of 5 starsÂ Â See all reviewsÂ (8 customer reviews)

Best Sellers Rank: #333,169 in Books (See Top 100 in Books) #112 inÂ Books > Cookbooks,

Food & Wine > Asian Cooking > Chinese #2750 inÂ Books > Cookbooks, Food & Wine > Cooking Methods #3751 inÂ Books > Cookbooks, Food & Wine > Regional & International

Customer Reviews

Every recipe has not only a photo of the completed dish but many step by step black and white photos of the cooking process. Instructions are accurate. The book covers the core of Chinese cooking technique. It is great for learning how things are done in Asian cuisine. I have never come by a more instructive book. This book has no color photos like the new books on the market. But if you were never taught how to cook Chinese and really want to know how to cook this cuisine - You will not find a better book than this.

Before the BBC shows, before the wok line, before leaving leaving for France permanently, there was this book. A fully illustrated (albeit in black and white) guide to cooking traditional chinese food by a young tv producer turned cooking instructor named Ken Hom. Its clearly inspired by another cooking technique book, in this case Jaques Pepin's legendary La Technique, going step by step over basic knife and cooking skills that can be subsequently applied to several other dishes. Wanna know how to velvet? Do decorative vegetable cuts? Bone a whole chicken? This book will show you how. Now considering Ken's cultural background, its no surprise that this is primarily a Cantonese oriented book. There is some Sichuan (spelled correctly!) here and there but you'll mostly be fooling around with various meals powered by oyster sauce and glutinous rice. More casual chefs may be more swayed towards the later (and far more well known as the book that put him on the map) "Ken

Hom's Chinese Cookery" but you really can't go wrong with this one and even though its out of print, you can still get it at bargain prices.

Although I only recently bought this book, it is not at all a new publication having been written almost thirty years ago. That fact, however, should not dissuade people from purchasing this excellent culinary work. I have been cooking Chinese cuisine since around about the time this book was written and I was still able to find some very useful tips and techniques within its pages. Indeed, this is the first book I have come across that gives a decent description of how to cut-up a whole fish for 'squirrel fish' type dishes. Most of the recipes are very good and a few were really unique. My sole disagreement with the book was the quality of the illustrations. Although each technique is illustrated with several photographs, the pictures are gray-scale and often not very clear. There is a section of color photographs showing various dishes in the middle of the book and I cannot help but wonder why these could not have appeared alongside the appropriate recipes instead of in a group together. I also find it difficult to believe that making the 'technique' photographs in color would have made the book prohibitively expensive even back in 1981. The above criticism aside, though, this book will be useful to beginners and advanced cooks should find it a great addition to their collections.

Not as glamorous as much of today's stuff but full of terrific information and recipes. Out of print I believe so you need to track it down but it is worth it.

[Download to continue reading...](#)

Chinese Technique: An Illustrated Guide to the Fundamental Techniques of Chinese Cooking
Chinese Cooking: No Wok Takeout! 80 Amazingly Delicious 3 Steps Or Less Chinese Recipes Revealed (Chinese Cookbook, Cooking For One) (cookbook for beginners, ... meals cookbook, easy meals for one 2) Roofing (Fundamental Series) (Passbooks) (Fundamental Passbooks)
Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) The Chinese Cookbook: 50 Great Recipes from the Chinese Kitchen (Chinese Cooking) Chinese Cookbook - 25 Delicious Chinese Recipes to Chinese Food Made Easy: Recipes from Chinese Restaurants
Essential Chinese Cooking: Authentic Chinese Recipes, Broken Down into Easy Techniques Le Cordon Bleu's Complete Cooking Techniques: The Indispensable Reference Demonstrates Over

700 Illustrated Techniques with 2,000 Photos and 200 Recipe Choir Builders: Fundamental Vocal Techniques for Classroom and General Use Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) The Microwave Gourmet Cookbook!: Quick and Easy Microwave Cooking Recipes that will Blow your Mind! (Fast, Quick, and Easy Cooking Recipes and Cooking Tips! Book 1) Easy Hawaiian Cookbook: Authentic Tropical Cooking (Hawaiian Cookbook, Hawaiian Recipes, Hawaiian Cooking, Tropical Cooking, Tropical Recipes, Tropical Cookbook Book 1) Slow Cooking - Top 500 Slow Cooking Recipes Cookbook (Slow Cooker, Slow Cooker Recipes, Slow Cooking, Meals, Slow Cooker Chicken Recipes, Crock Pot, Instant Pot, Pressure Cooker, Vegan, Paleo) Chinese Cooking: The Chinese Takeout Recipes, Quick & Easy to Prepare Dishes At Home Chinese Cooking: Enjoy The Best Collection Of Chinese Dishes Under One Cookbook HAPPY CHINESE NEW YEAR. Kids Coloring Book.: Children Activity Books with 30 Coloring Pages of Chinese Dragons, Red Lanterns, Fireworks, Firecrackers, ... 3-8 to Celebrate Their Fun Chinese New Year! Chinese Hot Pot Cookbook - Your Favorite Chinese Hot Pot Recipe Book: No Other Chinese Cookbook Can Compare 49 Awesome Chinese Recipes (The Ultimate Chinese Cookbook That Brings an Entire American Chinese Buffet to Your Dinner Table) Chinese Recipes. Delicious Chinese Recipes For All The Family: Easy & Tasty Chinese Cookbook

[Dmca](#)