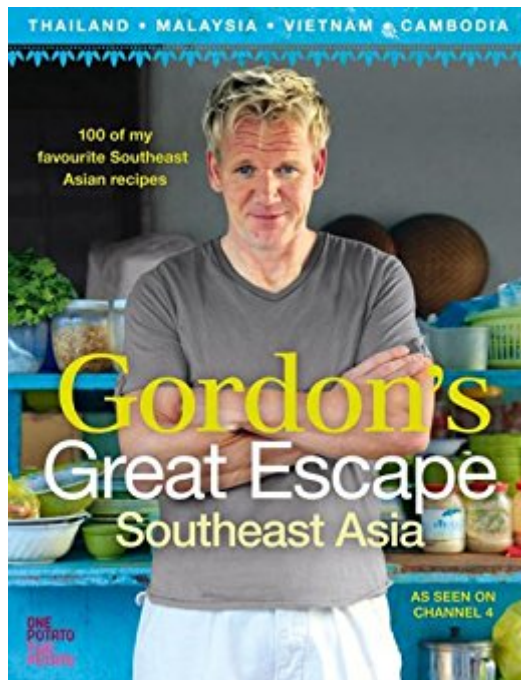


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Gordon's Great Escape Southeast Asia: 100 Of My Favourite Southeast Asian Recipes



Synopsis

On the second leg of his Great Escapes series, Gordon Ramsay sets out to discover the flavours of Asia, on a remarkable journey that leads him through Thailand, Cambodia, Malaysia and Vietnam. 100 new recipes are inspired by the tastes and experiences he encounters along the way. In this book to accompany the TV series, stunning photography and Gordon's inspirational travel stories combine to depict a richly-textured portrait of a continent. With breathtaking landscapes as his backdrop, Gordon is welcomed into local communities and shown the age-old traditions and secrets that underpin their native dishes. He meets characters with fascinating lives, shares delicious meals in beautiful surroundings, and is invited to take part in the customs and rituals of the land – venturing into paddy fields to observe the rice worship, accompanying huntsmen on their quest for frogs and honey, navigating the inky night-time ocean for moonlit fishing, and cooking up a feast in a colossal Malay temple. Gordon has devised over 100 new recipes to showcase the very essence of these cultures and cuisines. There are unique tastes and styles from across the region, with a wealth of enticing ingredients: from tangy limes and the earthy scent of sesame oil, to floral jasmine and lush green banana leaves. Don't let unfamiliar recipe names put you off – Tom Yam Goong Nam Khon is a divine hot and sour prawn soup, Ngah Poh Kai Fan a slow-cooked clay-pot chicken and Karipap the Malay answer to a Cornish pastie. And there are recipes that even wary cooks will recognise – Chicken Satay, Pad Thai, Red and Green Curries – though look closer and each recipe has something extra, an authenticity that comes from taking the time to understand the origins of the dish. Gordon proves that the real thing is easy to replicate at home, whether it's a single spice that makes all the difference, marinating a cut of meat for 12 unhurried hours, or being brave enough to try a key new ingredient such as kaffir lime leaves or lemongrass (readily available in supermarkets but often overlooked). Let Gordon open your eyes with his vivid portrayal of a magnificent continent, and enjoy some of the very greatest Asian dishes in your own kitchen.

Book Information

File Size: 75670 KB

Print Length: 272 pages

Publisher: HarperCollins (May 12, 2011)

Publication Date: May 12, 2011

Sold by: HarperCollins Publishers

Language: English

ASIN: B004X5V0S4

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Enhanced Typesetting: Enabled

Best Sellers Rank: #268,151 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #14

inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Thai #15 inÂ Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Vietnamese #34 inÂ Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese

Customer Reviews

Ok, I am a fanatic about Thailand and this was a must have for some of the recipes included in the book. I did do the Tom Kha Gai recipe and it was just like what I am used to eating there. Gordon Ramsey has you using part coconut milk, part coconut cream to make it a little thicker than just using coconut milk. There is only a little left in the can of cream based his his recipe, so I just added the whole can. The recipes are easy to follow and if you are looking for something different to try and cook and enjoy, I really recommend this book. I have the Kindle edition and there are some quirks with it, but overall I really like this book. Check out the videos regarding this series of recipes on YouTube as well. Very entertaining. :)

I love Gordon and he did pick some really delightful recipes for this book. Only reason I didn't give it 5 stars was that he didn't give pictures as many pictures for the recipes as I would have liked. The book is not so large that they couldn't have had a picture for every recipe.

The book is great, the dvd is even better, if you get one you have to have the other. More please.

This is a great book if you want to try out different recipes from Asia. I still have yet to try them out but they seem really good.

These recipes are for the most part quick, easy and delicious. There are enough really good ones to make the purchase worthwhile.

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