

Gok Cooks Chinese

A RECOMMENDED BOOK FROM: Bon Appetit * The New York Times Book Review * Epicurious * Plate * Saveur * Grub Street * Wired * The Spruce Eats * Conde Nast Traveler * Food & Wine * Heated For the last 100 years, Nom Wah Tea Parlor has been slinging some of the world's greatest dim sum from New York's Chinatown. Now owner Wilson Tang tells the story of how the restaurant came to be—and how to prepare their legendary dishes in your own home. Nom Wah Tea Parlor isn't simply the story of dumplings, though there are many folds to it. It isn't the story of bao, though there is much filling. It's not just the story of dim sum, although there are scores and scores of recipes. It's the story of a community of Chinese immigrants who struggled, flourished, cooked, and ate with abandon in New York City. (Who now struggle, flourish, cook, and eat with abandon in New York City.) It's a journey that begins in Toishan, runs through Hong Kong, and ends up tucked into the corner of a street once called The Bloody Angle. In this book, Nom Wah's owner, Wilson Tang, takes us into the hardworking kitchen of Nom Wah and emerges with 75 easy-to-make recipes: from bao to vegetables, noodles to desserts, cakes, rice rolls, chef's specials, dumplings, and more. We're also introduced to characters like Mei Lum, the fifth-generation owner of porcelain shop Wing on Wo, and Joanne Kwong, the lawyer-turned-owner of Pearl River Mart. He paints a portrait of what Chinatown in New York City is in 2020. As Wilson, who quit a job in finance to take over the once-ailing family business, struggles with the dilemma of immigrant children—to jettison tradition or to cling to it—he also points to a new way: to savor tradition while moving forward. A book for har gow lovers and rice roll junkies, The Nom Wah Cookbook portrays a culture at a crossroads.

Chinese is a favorite takeout food, it's beloved all over the world – and it's the nostalgic, comforting creations for western palates that really get people salivating. Now you can make your favorite Chinese restaurant classics at home with Kwoklyn Wan's fabulous Chinese Takeout Cookbook. Kwoklyn is a third-generation Chinese chef: BBC (British-Born Chinese). He's also the brother of TV celebrity Gok Wan and both boys grew up working in their family's Cantonese Restaurant in Leicester in the 1970s. He has spent years perfecting recipes for Chinese dishes that taste like the ones from your local takeaway kitchen or restaurant. The book features 70 classic dishes, everything from sweet and sour chicken to char siu, wonton soup toast to chop suey, egg-fried rice to crispy seaweed – and most of them can be on the table in 20 minutes or less. Cook up a storm at home with Kwoklyn's fabulous take on food from the takeout.

Gok Cooks ChinesePenguin UK

More than 100 flavor-driven Thai recipes built on technique, balance, tradition, and innovation from award-winning chef Angus An. In Maenam, chef Angus An takes you on his ongoing journey of discovering Thai cuisine and shows how to blend traditional Thai flavors and cooking techniques with local, seasonal inspirations from the west coast. With Angus's foolproof instructions, Maenam offers the foundation to modern Thai cuisine for adventurous cooks of all skill levels. Filled with over 100 of his signature recipes, each meal balances robust, intense ingredients with his approach to Thai food's clear, sharp flavours. Transform your kitchen with snacks inspired by Thai street vendors, quick to prepare noodles and one-bowl meals, light- and full-bodied soups to have all year-round, flavorful and protein-filled salads, seasoned stir fries, killer curries, and refreshing desserts. Named after Angus's first award-winning Vancouver Thai restaurant Maenam, the Thai word for "river," this cookbook is a celebration of Angus's inventive approach to Thai cuisine that is in many ways representative of a river's constant ever-replenishing flow. Just as a river continues its course around boulders and obstacles, Angus's ongoing evolution and path to becoming one of the most significant Thai chefs in North America is an unlikely one. Angus grew up in Taiwan, moved to Canada when he was young, and trained at the French Culinary Institute. He fell in love with Thai cuisine when studying at Nahm under renowned chef and award-winning author, of Thai Food and Thai Street Food, David Thompson. He continues to travel to Thailand to eat, research, and learn. He takes his knowledge home, and finds innovative ways to root a traditional dish to the Pacific Northwest while accentuating each ingredient's flavor, aroma, and texture--all of which you will learn in this cookbook. With its beautiful design, incredible photography, and seasonal menus, Maenam offers a Thai culinary experience like no other.

Discover the master guide to simple, healthy and delicious Chinese cooking from the creator of the hit show Gok Wan's Easy Asian For Gok, Chinese food is all about sitting down, tucking into fantastic food that is fuss-free, healthy, and packed with flavour. Now, in Gok Cooks Chinese, he gives us his personal and modern take on the Chinese food that he grew up eating. With 80 different recipes and chapters on Chinese Takeaway Classics, Dim Sum, Street Food and One Pot Wonders (to name a few), you will find recipes for all occasions and moods, whether entertaining friends or enjoying a meal at home by yourself. Filled with mouth-watering dishes including: · My Perfect Fried Rice · Spicy Sichuan Chicken · Poppa Wan's Amazing Pork Ribs · Leftover Roast Duck Noodles · Sweet and Sour Fish · My Ma-Po Tofu with Chinese Omelette Above all, Gok Wan will help you replicate your favourite takeaway dishes in your own kitchen!

Over 100 deliciously fuss-free recipes from The Dumpling Sisters' Kitchen. Amy and Julie Zhang have been entertaining and educating their thousands of followers on Youtube with their recipes for deliciously easy homemade Chinese food - now THE DUMPLING SISTERS COOKBOOK brings you more of the easy Chinese recipes and advice that those fans have been clamouring for. Dedicated to and destined to be adored by every Chinese food lover, this book is full of Chinese-food favourites, impressive sharing dishes and even sweet treats that have been little acknowledged in a western understanding of Chinese food - until now. This is Chinese home cooking at its best. The recipes are structured as to give a gradual introduction to Chinese dishes, beginning with the simple; Best Ever Fried Rice, and working up to the more elaborate Cracking Five-Spice Roast Pork Belly, and are interspersed with the insider tips and tricks that the girls' Youtube fans adore. There is also a focus on Chinese culture and eating etiquette (for perfecting those chopstick skills), including sharing menu planner and a guide to shopping at the Chinese supermarket. Amy and Julie write with wit and gusto - they are the perfect cooks to take any food lover on a journey to discover real Chinese cooking.

Gok Cooks Chinese Cookbook Get your copy of the best and most unique recipes from Carol Ogden ! Do you miss the carefree years when you could eat anything you wanted?Are you looking for ways to relive the good old days without causing harm to your health?Do you want an ideal way to preserve your food?Do you want to lose weight? Are you starting to notice any health problems?Do you want to learn to prep meals like a pro and gain valuable extra time to spend with your family? If these questions ring bells with you, keep reading to find out, Healthy Weekly Meal Prep Recipes can be the best answer for you, and how it can help you gain many more health benefits! Whether you want to spend less time in the kitchen, lose weight, save money, or simply eat healthier, meal prep is a convenient and practical option and your family can savor nutritious, delicious, homemade food even on your busiest days. ? Purchase The Print Edition & Receive A Digital Copy FREE Via Kindle Matchbook ? In this book: This book walks you through an effective and complete anti-inflammatory diet-no prior knowledge required. Learn how to shop for the right ingredients, plan your meals, batch-prep ahead of time, and even use your leftovers for other recipes.and detailed nutritional information for every recipe, Gok Cooks Chinese Cookbook is an incredible resource of fulfilling, joy-inducing meals that every home cook will love. In addition, 2 weeks of meals-a 14-day schedule of meals, including step-by-step recipes and shopping lists for each, with tips on what you can prepare ahead of time to get dinner or meal on the table faster. Let this be an inspiration when preparing food in your kitchen with your love ones for the Holiday. It would be lovely to know your cooking story in the comments sections below. Again remember these recipes are unique so be ready to try some new things. Also remember that the style of cooking used in this cookbook is effortless. I really hope that each book in the series will be always your best friend in your little kitchen. Well, what are you waiting for? Scroll to the top of this page and click the Add to Cart button to get your copy now!

Michel Roux has a justifiable reputation as someone who knows everything there is to know about food, how it should taste and how it should be cooked. He is very serious-minded about cooking and his masterly performances on MasterChef have created a wide and admiring fan base. 'MasterChef shows cooking as it should be and it's very good at showing the passion and skills required in becoming a chef and you learn something about food.' For food has always been at the forefront of his life and the recipes in this book are a distillation of his vast knowledge and experience, made available to the home cook.

Sartorial superstar Gok Wan from TV's How to Look Good Naked is every girl's favourite style guru and confidence booster. His fantastic guide has all the advice and inspiration you'll ever need to look and feel totally fabulous, whatever the occasion.

The pressure to live your best life can feel intense. The great job, the perfect partner, the dream home. Where do you even start? Enter Gok Wan, who wants you to live big without dying trying. Gok says the way to feel like a winner is to recognise all the ways in which you are already winning. Then it becomes easy to build more little wins on top. Your little wins might look like bringing that joyful holiday vibe into your daily life, taking the first step towards a change of career, or learning to love the way you present yourself to the world. Start small and you'll be amazed at the results. Divided into four sections, Home, Style, Work and Relationships, the book shows how your little wins can build into the big, beautiful life you deserve.

100 recipes to celebrate the bold flavors, bright colors, and fresh tastes of the Middle East. In Arabic, "habibi" translates to "my darling," and it is this loving endearment, reserved for the closest friends and family, that permeates every recipe that Canadian-Egyptian chef and television host Shahir Massoud has to offer. Sharing mouthwatering street foods and casual everyday staples, as well as new interpretations of traditional dishes, Eat, Habibi, Eat! encourages you to explore the rich spices and irresistible dishes of the Middle East at home. And Shahir's personal stories, all told in his warm and playful voice, are just as captivating as his food (you'll burst out laughing at his mother's insistence that the Egyptian people would never forgive him if he altered the definitive recipe for ful mudammas). Combining his family's heritage meals with his French and Italian chef training, Shahir teaches you how to build the ultimate Egyptian pantry using some special food items, but mostly ingredients that can be found at your local grocery store. From there, you'll dive in to the over 100 mouthwatering recipes for every meal and time of day. From classic mainstays like Shakshuka, Shawarma and Fattoush Salad, to modern plates like Chickpea Fries with Harissa Mayo and Coffee and Coriander Beef Ribs with Pomegranate BBQ Sauce, Eat, Habibi, Eat! is a feast for the eyes and the taste buds. Whether you already love Middle Eastern cuisine or have never heard of sumac before, Shahir's sumptuous book will inspire you to try something new in the kitchen and have fun doing it.

A Weissman once said... "...can we please stop with the barrage of 2.3 second meals that only need 1 ingredient? I get it...we're busy. But let's refocus on the fact that beautifully crafted burgers don't grow on trees." Ironically this sounds a lot like he's trying to convince you to cook, but he's really not. Is this selling the cookbook? The point is that the food in this book is an invitation that speaks for itself. Great cooking does, and should, take time. Now is the time to double down and get your head in the cooking game. Or you know, don't. Maybe get someone else to cook this stuff for you...that works too. How can you know if something is your favorite if 50 to 80 percent of the stuff you've been eating was made by someone else? Butter, condiments, cheese, pickles, bread, patties, and buns. For the superlative gastronomic experience, you can (and should, to be honest) make these from scratch. Create the building blocks necessary to make the greatest meal of your life. While you're at it, why not give it the Joshua Weissman twist? Afterall, it's hard to buy lacto-fermented white asparagus with black garlic at the local grocery store. From simple staples to sophisticated curiosities and from gourmet to deep-fried, you are the master of your own kitchen, and you'll make it all, on your terms. With no regrets, excuses, or apologies, Joshua Weissman will instruct you how with his irreverent humor, a little bit of light razzing, and over 100 perfectly delectable recipes. If you love to host and entertain; if you like a good project; if you crave control of your food; if fast food or the frozen aisle or the super-fast-super-easy cookbook keeps letting your tastebuds

down; then Joshua Weissman: An Unapologetic Cookbook is your ideal kitchen companion.

Style supremo and every woman's best friend, Gok Wan knows how important it is for a woman to look and feel her best. In his fantastic new style bible Gok breathes new life into your existing wardrobe, showing you how to transform the basics we all have into a fabulous new look. You will love your look without breaking the bank balance.

Make every day feel like the weekend with the first official cookbook from Channel 4's Sunday Brunch. Cheers Tim! Cheers Simon! Enjoy 100 delicious, fuss-free and easy recipes from your favourite weekend food and chat show. Find quick and easy mid-week meals, simple slow cooking, and dinners you can get on the table in under 30-minutes. Make lazy breakfasts and brunches, roasts, curries, bbqs and delicious sharing plates for the whole family or to share with friends. And don't forget about pudding and drinkipooos! Discover proper home comforts and your new family favourites in this gorgeous new cookbook. Includes brand new dishes as well as popular recipes from the show, such as: Sweet & Sour Crispy Fish Bites, Korean Sticky Pork Belly, Filthy Dirty Ham & Cheese Toastie, Blueberry Pancakes with Eggs & Bacon, Moroccan Carrot & Avocado Salad, Rump Steak with Kale Salad, San Francisco Fish Stew, Chilli Aubergines with Smoked Feta, Chicken Katsu Curry Burger, Mushroom Puri, Salted Popcorn Brownies, Strawberry, Watermelon & Rose Jelly Mousse AND MORE!

Celebrate fast, furious and fresh Asian cooking with over 80 recipes from TV's Jeremy Pang and his award-winning cookery institution, School of Wok. Bringing together the best Asian flavours from across the continent, this book is a combination of quick-fire, easy meals that take minutes to cook up. Most recipes in the book utilise the 'wok clock' technique, where the ingredients are laid out in a clock formation in the order they will be cooked for complete simplicity. From quick weekday suppers to family feasts with a bit more flare, Jeremy Pang's School of Wok contains the tips and tricks you need to make the world of Asian cooking easily accessible so you never have to resort to a fakeaway ever again. Chapter one: Chinese Including General Tso's Chicken; Garlic & Vermicelli Steamed Prawns and Vegan Chow Mein Chapter two: Thai Including Steamed Fish with Lemon Grass & Lime Broth; Bangkok Crab Omelette and Green Chicken Curry Chapter three: Vietnamese Including Quick Chicken Pho; Sweet Potato & Prawn Fritters and Crispy Tofu in Tomato Sauce Chapter four: Singaporean & Malaysian Including Vegan Laksa; Malaysian Mixed Rice and Sesame Oil Chicken Chapter five: Indonesian & Pinoy Including Pinoy Garlic Butter Chilli Prawns; Coconut Spicy Squash Stew and Ben's Spicy Fried Chicken Chapter five: Korean & Japanese Including Kimchi Fried Rice, Korean Fried Chicken and Quick Vegan Ramen

With his infectious energy and charisma, Gok Wan has an incredible gift of making women feel more confident within themselves - but it's not until you read his own inspirational story that you find out where he got that gift from. Gok grew up on a Leicester housing estate, with a loving family who ran a Chinese restaurant. For his parents, food meant love - and Gok was so well loved that by the time he was a teenager he weighed 21 stone. Being Asian and gay as well, Gok felt lonely and out of place. He was an easy target for bullies and suffered terribly at their hands. In a moment of inspiration, he decided to reinvent himself with his first style makeover and a larger-than-life personality to go with it. But his next move was to lose a devastating ten stone in nine months. In *Through Thick and Thin*, for the first time, Gok reveals all about that life changing period. The lessons Gok learnt during this time helped him bounce back to become a stylist to the stars, every woman's best friend and a national treasure. In this intimate memoir Gok tells his full story in his own words. Whether he's recounting the horrors of childhood bullying or riotous anecdotes about his loving family, behind the scenes in the fashion world or TV shows, Gok's voice jumps off the page with all the honesty, wit and warmth we've come to know and love him for.

An illustrated basic Chinese cookbook plus several special features.

One of the great cuisines of the world, the cooking of the Sichuan (Szechwan) region of south-west China is legendary for its sophistication and diversity, but is known in the West for just a few dishes. Real Sichuanese food is unlike any other. Famously spicy and exciting (thanks to the liberal use of red chillies and Suchuan pepper), its twenty-three distinct combinations of flavour, applied to a wide variety of ingredients, create an extraordinary range of foods - including many cooler dishes. With Fuchsia Dunlop's fascinating, practical and comprehensive book you can now create authentic Sichuan dishes at home. Twice-cooked Pork, Pock-marked Mother Chen's Beancurd, Sichuanese hotpot, spicy 'Zhong' Dumplings - these are just a few of the delicious recipes to be found in this definitive guide to an often overlooked cuisine.

Winner for the UK in the Gourmand World Cookbook Awards 2020 in the Easy Recipes category. 'As always, Ching's recipes are not only deliciously healthy but easy enough for anyone to have a go at and enjoy.' - Tom Kerridge Perfect for sautéing, braising, frying and steaming, cooking with a wok is a way of life all over Asia. In *Wok On*, bestselling author Ching-He Huang celebrates the huge versatility of this magical 2,000-year-old cooking pot with a modern collection of recipes that are simple enough for every day as well as every cook. Featuring dishes from across Asia, including Taiwan, Hong Kong, Malaysia and Macau, almost every recipe can be made in 30 minutes or less and has been created with nutrition, taste and affordability in mind. Many are suitable for those with gluten and dairy allergies, and because Asian food typically includes lots of vegetables, many are also vegetarian or vegan too.

Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the *Complete Chinese Cookbook*, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and

inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Learn to create exceptional, authentic Chinese food at home with founder of the award-winning School of Wok, Jeremy Pang. Chinese Unchopped demystifies Chinese cooking for beginners with a step-by-step guide of all the essential techniques.

The Hamlyn Classic Recipes series is a celebratory collection of some of the most admired chefs the world has to offer - noteworthy not only for their pioneering approach to food, but also for their dependable, uncomplicated and trustworthy recipes. Ken Hom is regarded as the world's leading authority on Chinese cookery and here shares over 75 of his finest recipes, honouring the simplicity and freshness of Chinese food. From the secret to the best Bok choy chicken soup to timeless dishes such as Five-spice fish and Beef dumplings, this exquisite book will help you to recreate a classic oriental feast at home.

As rates of depression, anxiety, self-harm and eating disorders are on the up among young people, how can schools provide appropriate information and support for the young people in their classrooms? How can they bridge the gap between what they know matters - the impact of these issues on learning and life-long health - and the mounting day-to-day priorities and pressures of school life? This book provides unique insight into 12 projects that are helping to answer these questions and supporting teachers to make mental health and emotional wellbeing a key player in the school day. With a mix of longer-term initiatives and simple strategies that schools can put in place immediately, it explores mentoring and mindfulness, social action and sport, Lego play and poetry, the power of parents and the role of PSHE. It describes how these projects work practically and shares the impact they are having, increasing resilience and raising the aspirations and emotional wellbeing of the whole school community. As well as showcasing ideas that are making a difference, the book meets with the education leaders and charities behind the initiatives (including Place2Be, Step up to Serve, Kidscape, Mosaic, Diversity Role Models, Beat, Achievement for All and others) who offer advice and signpost useful information to support readers in getting these ideas off the ground in their schools. This book is a source of inspiration for headteachers, senior leadership teams, pastoral care teams, school counsellors and psychologists.

With 100 recipes, this is the first book to explore the vibrant food culture of Macau—an east-meets-west melting pot of Chinese, Portuguese, Malaysian, and Indian foodways—as seen through the lens of the cult favorite Chicago restaurant, Fat Rice. An hour's ferry ride from Hong Kong, on the banks of the Pearl River in China, lies Macau—a modern, cosmopolitan city with an unexpected history. For centuries, Macau was one of the world's greatest trading ports: a Portuguese outpost and crossroads along the spice route, where travelers from Europe, Southeast Asia, South Asia, and mainland China traded resources, culture, and food. The Adventures of Fat Rice is the story of how two Chicago chefs discovered and fell in love with this fascinating and, at least until now, unheralded cuisine. With dishes like Minchi (a classic Macanese meat hash), Po Kok Gai (a Portuguese-influenced chicken curry with chouriço and olives), and Arroz Gordo (if paella and fried rice had a baby), now you, too, can bring the eclectic and wonderfully unique—yet enticingly familiar—flavors of Macau into your own kitchen.

100+ Asian dishes so tasty and easy, you'll never need takeout again Your favorite Asian-American restaurants combine traditional cooking styles with everyday supermarket ingredients. Now you can recreate their popular signature dishes at home with the Easy Asian Cookbook. It's packed with more than 100 simple, flavorful recipes for stir-fries, curries, noodles, bowls, and more. Many take just a few steps--and can be on the table in 30 minutes or less. Let the Easy Asian Cookbook be your guide as you explore the Asian roots and American innovations behind your favorite dishes and learn their essential cooking techniques. Dig into recipes from Chinese, Filipino, Vietnamese, Korean, Japanese, Thai, and other wildly flavorful cuisines. With so much variety to choose from in this inclusive Asian cookbook, you can skip the takeout tonight! The Easy Asian Cookbook includes: 100+ authentic classics--Cook up restaurant staples like Pad Thai with Tofu, Honey Walnut Shrimp, Teriyaki Chicken, Sweet and Spicy Korean Short Ribs, Chicken Adobo, Garlic Bok Choy, Tuna Poke Bowls, and many more. Perfect choices--Recipes in this Asian cookbook are indexed by country of origin, and handy labels help you find the dietary preferences you need--along with features like "one pot" or "faster than delivery." Menus to share--Dig into themed menus--or create your own with a variety of vegetable, meat, seafood, breakfast, and even dessert dishes for any occasion. Savor a delicious Asian meal made in your own kitchen with the Easy Asian Cookbook!

Kwoklyn Wan is back with 80 classic Chinese dishes that use only five ingredients. Alongside a basic store cupboard of five essentials – salt, pepper, soy sauce, sugar and oil – you can make a feast of easy dishes using the bare minimum. All your favourites are here - from Tom Yum Soup to Prawn Toast, Sweet Chilli Salmon and Lemon Chicken, Sweet and Sour Pork Balls or Beef in Oyster Sauce, Aubergine Fritters and Chilli Ginger Crispy Tofu - and all use only five key ingredients, all of which are readily available from supermarkets or local stores. Ditch the takeaway or delivery Chinese food and make your own at home - no fuss, less money, and more healthy.

Enjoy Simple, Healthy Versions of Your Favorite Chinese Dishes with The Healthy Wok Chinese Cookbook Chinese food is a favorite among many American families. But its harmonious fusion of sweet spice and tangy heat doesn't have to go hand-in-hand with overly sugary sauces, extra salt, greasy meats, or undesired MSG. When Charmaine Ferrara moved from Malaysia to America more than 15 years ago, she was struck by the difference between the American adaptation of Chinese food and the traditional Chinese fare she'd grown up on. Charmaine began experimenting with her wok, recalling how her mother and grandmother made dishes, to recreate the meals she was missing. Since then, she's devoted herself to showing others how simple it is to create delicious Chinese recipes the way they were intended--fresh, flavorful, and light--and in her first Chinese cookbook, Charmaine does exactly that. In The Healthy Wok Chinese

Cookbook Charmaine has combined the flavors of her heritage with her passion and know-how. The Healthy Wok Chinese Cookbook makes it easy to enjoy healthy takes on classic Chinese food at home. From steaming to stir-fry, this Chinese cookbook will help you harness the simple power of your versatile wok to make more than 85 healthy, tasty dishes. With The Healthy Wok Chinese Cookbook you will: Quickly learn to make meals that swap out heavily battered ingredients and saturated fats for flavorful meats, fresh vegetables, and heart healthy oils Enjoy the easy organization of chapters that follow the structure of a Chinese restaurant menu Discover tips for buying and maintaining your wok so you can use it for years to come Master a variety of techniques for cooking and stir-frying your favorite dishes If you're looking for a Chinese cookbook that offers healthy recipes with restaurant-quality taste, look no further than The Healthy Wok Chinese Cookbook.

Tv Tie-In Edition Ching-He Huang Is One Of The Brightest Stars In Modern Chinese Cooking In The Uk. Each Week In Her New Bbc2 Series She Re-Invents The Nation'S Favourite Chinese Dishes, Modernising Them With Fresh, Easy To Buy Ingredients, And Offering Simple Practical Tips And Techniques. These Are Brought Together In This Beautiful Book To Accompany The Series. Drawing On The Experiences Of Top Chefs, Her Family And Friends, Growers And Producers And Celebrity Enthusiasts Ching Sets Out To Discover The Best Chinese Cooking In The Uk Today, Introducing Easy-To-Make Chinese Food To Sometimes Resistant Brits, And Painting A Picture Of Modern Anglo-Chinese Life In The Uk As She Goes. Chinese Food Made Easy Begins With Some Of The Most Familiar Dishes From A Chinese Takeaway Menu - Sweet & Sour Prawns, Chicken With Cashew Nuts, Chop Suey And Cantonese Vegetable Stir Fry, Each With Ching'S Special And Imaginative Twist. Later We Explore Spicy Szechuan Food: Noodles, Dumplings And Dim Sum; Seafood; Fast Food ; Desserts And Finally Celebratory Food, Where Ching Presents A Complete Banquet Of Dishes To Celebrate The Chinese New Year. Ching'S Knowledge, Charm And Enthusiasm Shine Through As She Shares The 'Basic Principles' Of Chinese Cooking Including Some Of The Simple Techniques And Tips Taught By Her Grandparents For Tasty Results. Using Ingredients From High-Street Supermarkets And Some Imaginative Suggestions For Alternative Ingredients, These Classic Chinese Dishes Are Updated, Fresh And Healthily Prepared So That Anyone Can Make And Enjoy Them.

THE ULTIMATE STUDENT COOKBOOK is the cooking bible for all students; something every student needs at university and every parent wants their teenagers to have with them as they embark on life away from home. The book is brought to you by StudentBeans, the number one leading student website, and focuses on eating and living well as easily as possible and on a budget. This book offers a range of delicious recipes, from the very basic for complete beginners to more advanced meals for every occasion from dinner parties, hot dates to brain food for revising and comfort food that mum would have made. Along with these it includes some quirkier recipes such as chocolate mousse in a mug, or how to conjure up their favourite high-street dishes such as Nando's Peri Peri chicken or a sloppy Giuseppe pizza. Written in the friendly, entertaining way that studentbeans.com is known for, including advice on the basics of cooking, how to save money and trips to the supermarket, this book will help students everywhere have confidence in the kitchen so that cooking becomes a rewarding, sociable part of student life.

Cook up warm, comforting dishes this autumn with Rachel Allen's timeless collection of soups, breads, garnishes, stocks and much more * SHORTLISTED FOR THE IRISH BOOK AWARDS COOKBOOK OF THE YEAR * AS SEEN IN THE SATURDAY TELEGRAPH * 'Proof that soups are not just for winter. Bright, zesty and fresh. Comforting like Rachel herself' NADIYA HUSSAIN _____ In this love-letter to the world's most ubiquitous dish, acclaimed TV chef, cookery writer and renowned teacher, Rachel Allen, explores everything soup has to offer. Whether as a starter or main dish, a quick fix or a leisurely indulgence, to nourish a cold or heal a broken heart, or to feed yourself, your family or a crowd of friends, there is a soup for every occasion. With Rachel's expert guidance you can learn the classics and then expand your horizons, with delicious, achievable, heart-warming recipes you'll turn to time and time again, including . . . SOUP · Carrot and Harissa Soup with Za'atar Croutons · Nordic Salmon and Dill Soup · Pork and Fennel Meatball Soup BROTH · Chunky Chickpea and Chorizo Broth · Japanese Chicken and Udon Noodle Broth · Lamb and Pearl Barley Broth BREAD · Cheesy Tear and Share Swirls · Guinness Bread · Blue Cheese and Walnut Bread Rachel also shares easy recipes for fresh homemade breads, as well as clever garnishes, essential stocks, and a wealth of tips on equipment, batch-cooking, freezing, and presentation. Just as every cook needs good soup in their repertoire, this book will be a must-have source of inspiration for every kitchen shelf. _____ 'You can always trust Rachel Allen to deliver recipes that taste as good as they look' Good Housekeeping

In 2014, barrister Nisha Katona had a nagging obsession to build a restaurant serving the kind of food Indians eat at home and on the street. The first Mowgli restaurant opened in Liverpool in late 2014, blowing away the critics forming legions of fans. The simple dishes of a Mowgli menu are a million miles away from the curry stereotype. These dishes convey the truth that real Indian food is extremely healthy, often vegan, and always packed with fresh flavour. She gave up her 20 year career as a full time barrister to build Mowgli Liverpool and opened Manchester Mowgli less than a year later. There are now three restaurants with two more venues about to open, and plans for further expansion. Nisha, a dedicated curry evangelist, has fond hopes for Mowglis growth and she still insists on hand picking curry virgins for her kitchens, hand training each new Mowgli chef.

'When I was younger, slaving over a wok in Dad's Chinese takeaway, I never imagined that one day I would be writing a cookbook full of my father's recipes. Arguing with him in the busiest of kitchens, I never imagined that I would one day thank him for his patience and guidance; that one day I would have the confidence to teach others - to share with you the secrets of my family's kitchen, taught to me by the greatest chef I know, Poppa Wan. I never imagined that you would want to listen . . . '

'I'm excited to share over 120 irresistible, no-fuss recipes that I hope will bring happiness into your kitchen. Each

beautifully photographed dish celebrates the delicious ingredients and flavours I love, and which make cooking at home such a joy.' In this brand-new tie-in book to the BBC series, Love to Cook, Mary Berry will help you see your meals in an entirely new light. Every recipe is infused with her love of simple home cooking and fresh ingredients that feed the body and mind. Whether you're trying your hand at Mary's fragrant Kashmiri chicken curry or baking her mouth-watering Lemon limoncello pavlova, it's hard to beat the unique pleasure of making a dish from scratch and enjoying food with family and friends.

All the Recipes You Need to Enjoy Comforting Chinese Food at Home Ordering Chinese takeout is easy—but it's definitely not the healthiest or most affordable way to enjoy Chinese comfort food at home. With this simple cookbook in your kitchen and a mighty wok in your hand, Chinese favorites are now quicker, healthier, and cheaper than delivery. The Essential Wok Cookbook is your guide to mastering the wok, the versatile pan that makes possible all of the Chinese restaurant dishes you love—no extra salt, oil, or MSG required. Beyond tips for selecting, seasoning, and caring for your wok, this cookbook also provides: • Step-by-step illustrations for how to fold a dumpling, egg roll, and wonton • Fun features on the origin stories and American reinventions of foods such as egg drop soup and fortune cookies • Recipe labels to help you decide what to make when you're short on time (30 minutes or less) and tight on cash (under \$10) • Recipe tips to swap ingredients, save time, make a dish more healthy, or kick up the heat If a journey of a thousand miles begins with a single step, start cooking today with your wok and see just how far The Essential Wok Cookbook will take you. Fire up the wok with recipes like Perfect Pork Pot Stickers, Easy Vegetable Stir-Fry, Lighter Egg Foo Young, Sweet Chili Shrimp, General Tso's Chicken, Better Beef with Broccoli, and many more!

'Everyday cooking is about sharing your love of food with family and friends. With this book I hope that you will feel encouraged to create new favourites, making everyday meals into something extra-special.' Add a little Mary magic to your cooking with 120 brand-new recipes from the inspiring new BBC series. Delicious family suppers, tempting food for sharing and plenty of sweet treats, all made with everyday ingredients and a clever twist.

Fuchsia Dunlop trained as a chef at China's leading cooking school and is internationally renowned for her delicious recipes and brilliant writing about Chinese food. Every Grain of Rice is inspired by the healthy and vibrant home cooking of southern China, in which meat and fish are enjoyed in moderation, but vegetables play the starring role. Try your hand at blanched choy sum with sizzling oil, Hangzhou broad beans with ham, pock-marked old woman's beancurd or steamed chicken with shiitake mushrooms, or, if you've ever in need of a quick fix, Fuchsia's emergency late-night noodles. Many of the recipes require few ingredients and are startlingly easy to make. The book includes a comprehensive introduction to the key seasonings and techniques of the Chinese kitchen, as well as the 'magic ingredients' that can transform modest vegetarian ingredients into wonderful delicacies. With stunning photography and clear instructions, this is an essential volume for beginners and connoisseurs alike.

Deh-Ta Hsiung shares his life-long knowledge of Chinese restaurant cooking to help you successfully reproduce your favourite meals at home - from a simple, single dish to an elaborate, grand feast. In a clear, straightforward style, he vividly reveals the elusive secrets that produce perfection. He shows you each crucial stage of preparation to enable you to recreate the harmonious blending of subtle flavours, delicate textures, aromas, colours and shapes that are the hallmarks of authentic Chinese restaurant cooking. This updated version of Chinese Cookery Secrets contains recipes for dishes as diverse as 'Smoked' Chicken, Deep-Fried Squid and delicious Iron-Place Sizzled meat and fish dishes, sure to be a wonderful centerpiece for any dinner party, to takeaway staples like Egg Fried Rice and Sweet and Sour Chicken. Ching-He Huang is one of the brightest stars in modern Chinese cooking in the UK. Each week in her new BBC2 series she re-invents the nation's favourite Chinese dishes, modernising them with fresh, easy to buy ingredients, and offering simple practical tips and techniques. These are brought together in this beautiful book to accompany the series.

Takeout made in--85+ classic Chinese dishes you can make at home When you think of the irresistible tastes and smells of popular takeout meals, few are more satisfying than Chinese food. The Easy Chinese Cookbook offers you more than 85 recipes to help you recreate restaurant favorites in the comfort of your own kitchen. Learn how to make staples like General Tso's Chicken, Crab Rangoon, and Egg Rolls with easy step-by-step instructions for beginners. This Chinese cookbook will also walk you through a typical Chinese American pantry, recommend ingredient substitutions, and teach you cooking shortcuts to keep recipes fast, easy, and delicious. The Easy Chinese Cookbook includes: Authentic, quality cuisine--You'll find your all-time favorites and tasty new dishes that will wow your taste buds. Supermarket simple--Most recipe ingredients from this Chinese cookbook can be found at your local grocery store. Combination platters--Create fun, specialized menus with 5 to 10 options for family-style meals, Chinese New Year banquets, and other celebrations. With the Easy Chinese Cookbook, you'll create authentic and delicious meals the whole family will enjoy.

From light veggie meals to spicy beef or seafood, something for every occasion Offering a broad range of recipes including curries and salads, modern and traditional, plus appetizers, snacks, and side dishes, this book offers an amazing selection of taste, ingredients, and style, all made in the wok. Recipes include Savory Beef with Asparagus, Rainbow Vegetables, Ginger and Garlic Carrots, and Sweetcorn and Crab Soup. Includes dual measurements.

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