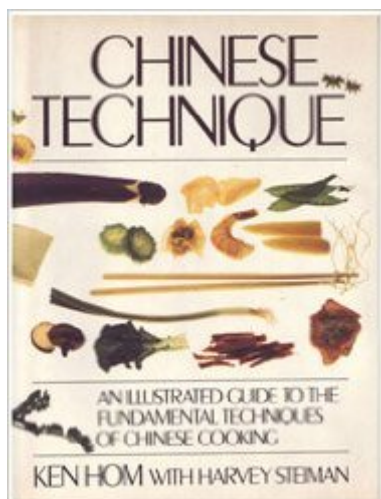


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Chinese Technique: An Illustrated Guide To The Fundamental Techniques Of Chinese Cooking



Synopsis

Illustrated with photographs

Book Information

Hardcover: 345 pages

Publisher: Simon & Schuster (October 1981)

Language: English

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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.

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