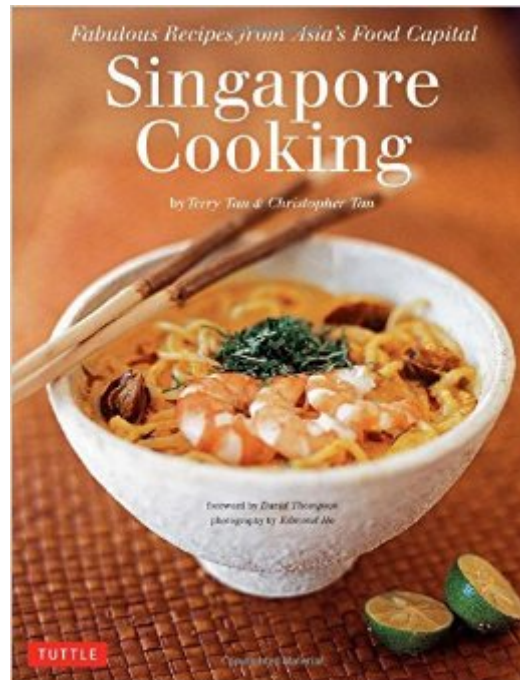


The book was found

Singapore Cooking: Fabulous Recipes From Asia's Food Capital [Singapore Cookbook, 111 Recipes]



Synopsis

Prepare delicious and authentic dishes with this easy-to-follow Singapore cookbook. An abiding Singaporean passion, food is a central part of life on this multicultural island quite simply because there's so much of it that's so good! Singapore Cooking, featuring a foreword by James Beard Award-Winner David Thompson, is a fabulous collection of beloved local classics, including the most extraordinary Chicken Rice and Chili Crab you will have ever eaten, as well as less common but equally delightful dishes, such as Ayam Tempura (Spicy Sweet-and-Sour Stir-Fried Chicken) and Nasi Ulam (Herbal Rice Salad). The recipes are well written, easy to follow, and accompanied by beautiful color photographs. With this Singapore cookbook by your side your acquaintanceâor re-acquaintanceâwith Singapore food promises to be an exciting and mouthwatering experience. Authentic Singapore recipes include: Bergedel Potato Fish Cakes, Sop Kambing, Spiced Mutton Soup, Malay-style Nasi Goreng, Fried Rice, Laksa, Rice Noodle Soup, Sambal Roast Chicken, Hainanese Pork Chops, Devil Curry, Singapore Chilli Crab, Fish Moolie in Spicy Coconut Sauce, Beansprouts with Tofu, Pumpkin with Dried Prawns, Kueh Dadar, Coconut Filled Pancakes.

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Customer Reviews

being a Singaporean, have always loved Terry Tan's books. have tried to love this book. It being a hardcover copy, it's easy to read layout appealed me...but upon closer look, the recipes seem familiar...oh too familiar...no, they were juz not what I'd tasted at home, but from what I'd read

somewhere. So I took out my "Shiok" cookbook by terry Tan (where recipes aren't arranged in an alphabetical order) & compared the recipes from this book Golly....they were the same...word for word. So if you have "Shiok", please don't get this book, unless you fancy the same old stuff in a slightly larger print & format & a hardcover.

Very nice full page photos of Singaporean food and pretty authentic recipes. A good volume to give to people interested in South East Asian cuisine, or other Singaporeans who are away from home and miss the food terribly. Instructions are easy to follow, but not all the ingredients are readily available. Many recipes also require a special stock or sambal that has to be prepared before-hand in bulk. Singaporean cooking usually requires many ingredients and quite a bit of effort, so it's not recommended for those who are looking for recipes for quick, fuss-free dinners.

This is a beautiful, fascinating, well-thought-out cookbook. It begins with some history and information, then sort of a dictionary (with pictures which is great!) of Singapore ingredients, before moving on to a section called 'Marinades, Chutneys, Sambals and Achars' which also includes recipes for making your own curry powders (there's more than one) and Garam Masala Spice Mix. From there it moves on to 'Snacks, Soups and Salad', 'Breads, Rice and Noodles', 'Chicken and Duck', 'Seafood', 'Meat', 'Vegetables' and finishes with 'Desserts'. There are lovely photos of the dishes, and the recipes are clear and easy to follow. You will want to have a good specialty food store nearby for ingredients such as pandanus leaves and juice, fresh cardamom pods, fish cake and fresh tumeric root. I am intrigued by these dishes as they are very different from what I'm used to eating. I'm hoping to make Curry Puffs in the near future. I love the Quick Rice with Chicken and I can't wait to try the Bergedel Potato Fish Cakes. I also want to make up the spices to have on hand over time, I just have to get a couple of the spices (like fenugreek seeds) that I'm missing. I have thoroughly enjoyed this cookbook and highly recommend it to anyone. I hope you enjoy it as much as I did! I received a copy of this book from Tuttle Publishing for my honest review. All thoughts and opinions are my own.

I got this for my Kindle and really like it. The hardest part is finding the ingredients here in Memphis. I can never get the dishes to come out like the street vendors in Singapore but they are good.

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