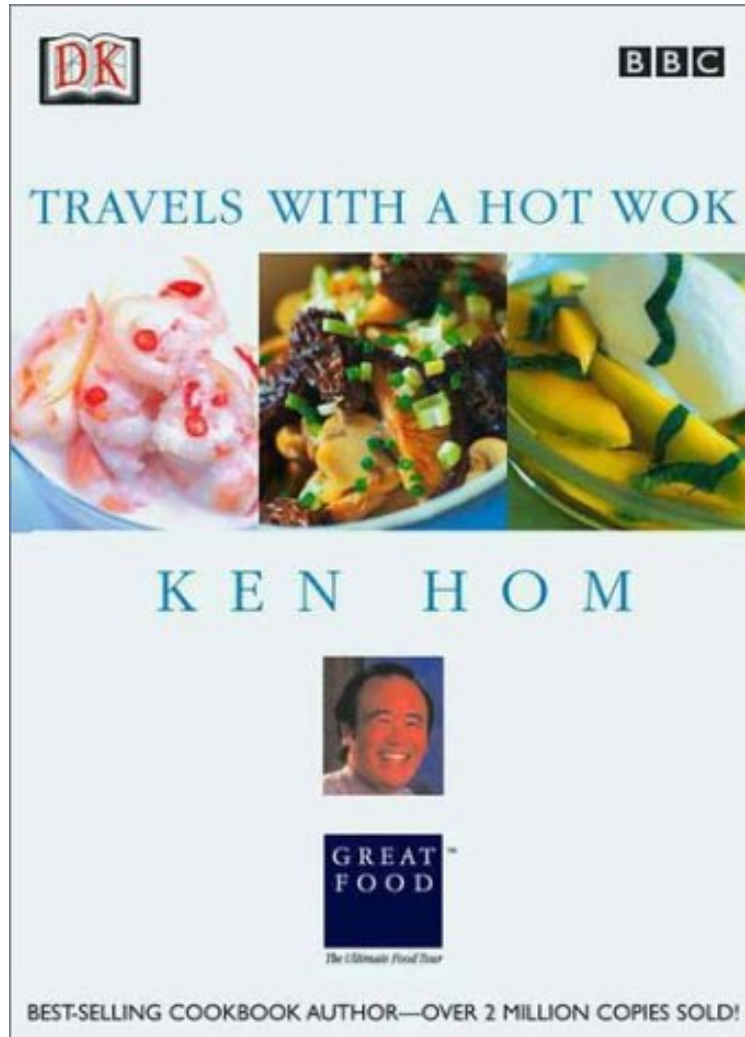


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Ken Hom: Travels with a Hot Wok

DK Publishing

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DK Publishing : Ken Hom: Travels with a Hot Wok before purchasing it in order to gauge whether or not it would be worth my time, and all praised Ken Hom: Travels with a Hot Wok:

0 of 0 people found the following review helpful. Five Stars By F. Brown This is a fantastic book! 4 of 4 people found the following review helpful. Ken Hom does it again By madmanxman Ken Hom was born in USA of Chinese parents. He is, quite rightly, regarded as one of the world's leading authorities on Chinese cooking. Living now, in France, Ken Hom has written extensively, describing his recipes and techniques. In Travels with a Hot Wok, he presents 160 recipes with a unique blend of West and East - easy to prepare dishes from around the world, as presented on his BBC television series. But more than just a collection of recipes, Travels with a Hot Wok covers equipment, ingredients, cooking techniques, and basic cooking knowledge. Of utmost importance, the 'equipment' section includes how to

choose a wok, what size is best, how to season it and clean it. His recipes are divided into eight sections that cover appetizers, soups, fish and shellfish, meat, poultry, vegetables, rice noodles and pasta, and finally even desserts (yes, you can prepare some amazing desserts in a wok). And what a mouth-watering selection of recipes they are. Though Ken Hom obviously uses ingredients that are adventurous, they are all readily available at good Asian supermarkets or delicatessans, so there's no need to fear that the basic ingredients are hard to get. If you've never ventured into wok cooking, now's your chance. The amazing mixture of flavours and taste represent a whole new world, and who better to present them and explain them than the Master himself. You'll be surprising your guests in no time at all, and, once used, you'll never fear a wok again. 4 of 4 people found the following review helpful. Great fusion cooking book By A Customer The recipes are first-rate. I do a lot of "real" Asian cooking, and I find Hom's recipes a fabulous blend of "western" style cooking fused with "Asian" combinations of ingredients. Each recipe I've tried is straightforward with easy-to-follow directions, easy-to-find ingredients, and produces supreme results. My children, who often turn up their noses at Asian food, really like everything I've tried out of this book. The only reason why I didn't give this cookbook 5 stars are because there are a few editorial errors in it. I believe there's a new edition out -- I'd try that one first to see if the errors are fixed -- mostly dealing with page numbers not matching in the front explanatory section of the book.

160 quick and easy dishes with East-West flavors. Ken Hom's *Travels With a Hot Wok* presents fusion cooking, a unique blend of Far-Eastern and Western-style cuisines. Drawing his inspiration from an extraordinarily wide geographic area—from California to Australia, from the Far East to Vancouver, and from Thailand to France—Ken Hom celebrates this exciting new cuisine in this superb collection of over 160 recipes. *Ken Hom's Travels With a Hot Wok* brings you innovative cooking at its best. Find straightforward, quick-to-prepare recipes combining diverse, flavorful ingredients. Recipes such as Two-Minute Shrimp Appetizer, Barbecued East-West Port Satay, Malaysian-Inspired Vegetable Pancakes, and Apple and Lemon Grass Frangipani Tart cleverly combine Asian and Western spices and herbs. As adventurous as fusion cooking is, you won't have to search for the majority of the ingredients called for in Ken Hom's recipes. Most supermarkets and Asian neighborhood shops sell even the most exotic of the recipes' herbs, spices, sauces, and vegetables required. *Ken Hom's Travels With a Hot Wok*, which accompanies the PBS/BBC television series called "Great Food," brings a fresh awareness of taste that's certain to transform your meals.

About the Author Ken Hom was born in the United States of Chinese immigrant parents. He is regarded as one of the world's greatest authorities on Chinese cooking. Traveling extensively throughout America, Europe, Asia, and Australia to demonstrate his culinary skills, he also writes cookbooks describing his recipes and techniques. *Ken Hom's Hot Wok*, *Ken Hom Cooks Chinese*, and *Chinese Cooking* have sold over a half a million copies. Ken Hom divides his time between homes in the USA and France.