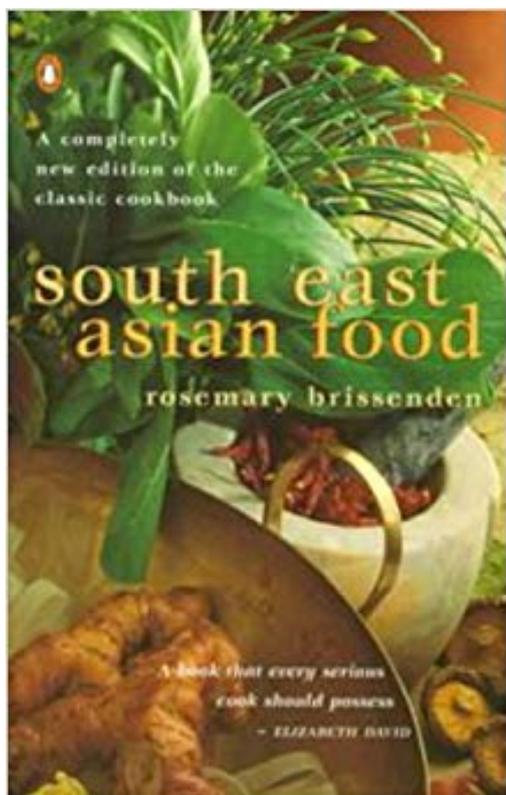


South East Asian Food (Penguin Cookery Library) by Rosemary Brissenden



DOWNLOAD LINKS (Clickable)



ISBN: 0140469397

ISBN13: 978-0140469394

Author: Rosemary Brissenden

Book title: South East Asian Food (Penguin Cookery Library)

Pages: 598

Publisher: Penguin Books Ltd; 2nd edition (October 14, 1996)

Language: English

Category: Regional & International

Size PDF version: 1457 kb

Size ePUB version: 1859 kb

Size FB2 version: 1446 kb

Other formats: lrf mobi azw mbr

0140469397



Reviews of the South East Asian Food (Penguin Cookery Library) by Rosemary Brissenden

Barinirm

I don't really think of this as a cookbook, though it certainly is, with 90% of the space taken up purely by recipes. This enormous tome places all of the various cuisines in context and explains the meldings and cross-pollinations that have occurred over time. Many of these conversations take place in the recipes themselves, which I really like.

It is certainly not a first Asian cookbook for anyone, and maybe the reason I don't think of it as a cookbook is that I suspect most of the recipes have been collected by the author, rather than written by her. That is not a criticism.

I bought the book because of my long-time fascination with the food of the region, evolving from Thai through Vietnamese to Malaysian (via Redmond's brilliant and quirky Malay Satay Hut) and most recently the almost-extinct Straits Chinese/Malaysian cuisine known as Nonya. All of these are covered really well, as is the history of the many connections between them. At some point the Portuguese also show up, introducing the chile pepper, and the world simply becomes a better place.

Ingredients are covered really well. I wish the ingredient index was longer (it starts with "B", frustrating my very first search, for anchovies), but it is plenty detailed. An excellent resource.

But I got fond of this book the first time I opened it, at random, to a recipe for Sambal Ikan Bilis. My long-gone dad was a Singapore POW, and "Ikan bilis!" is how he summoned our cat to dinner. He told us it meant "little white fish," and indeed it means dried baby anchovies. Strange to get a childhood memory validated so late in life. You bet I now have me some.

But that recipe is also the reason for the four stars: the recipes are sometimes questionable. The ikan bilis recipe instructs you to remove their heads. Do that if you like (I can't imagine why), but what is not mentioned is that the tiny little things need to be individually gutted, like cut each one open and scrape the dried guts out. It makes a real difference to the flavour. It sounds impossible, but quickly becomes much like de-stringing green beans, and just as quick. Just cut the bellies open and scrape the guts out with a fingernail. Give the black, stinky discards to the cat: he'll thank you.

Cobandis

This is one of my favorite cookbooks. I use it for daily cookery, as well as for special occasions. The flavors do not disappoint!

Micelhorav

Book is very small with zero illustrations. The book I received was nothing like the picture.

Silverbrew

I have been using an earlier edition of this book for so long now that it is 'dog eared' and in need of replacement. Fortunately, it is still going strong, and why not.

It is a terrific source of concise, reliable, and authentic recipes.

I have lived, worked, and travelled in Asia for many years since first using the book, and my appreciation of it has not diminished in the slightest. In my mind it has easily passed the test of time and is a mini classic.

However, this book is not for everyone. You must appreciate Asian food and understand the rewards of creating dishes more or less from scratch and using good ingredients. It also helps if you have some experience with Asian food preparation under your belt. Presentation is largely up to your imagination but once you are comfortable with this, all the essential information for producing a variety of delicious meals is there.

Overall, highly recommended.

Xig

I have the 1970 paperback version of this book purchased in 71 in Malaysia. The notes, comments

and writing style are excellent. The results from these recipes taste exactly like what I ate in Indonesia, Malaysia and Thailand. I especially prize it for the Malay and Sumatran recipes. The "Malaysian" cookbooks I have found in the U.S. are mostly Straights Chinese recipes with very few dishes a Malay would cook -at least back in 70-73. All the recipes are from scratch so may take a bit of time to prepare. This is not a book for you if you tend towards 30 minutes or under meals.

Yadon

I'd agree with John Markwell's review. This is a wonderful book, and a really useful reference to any cook who seriously wants to recreate S-E Asian food. As the world gets smaller, it becomes far easier to get the essential ingredients for authentic recipes - curry leaves, tamarind, etc. Well worth your dollar.

Related PDF to [South East Asian Food \(Penguin Cookery Library\)](#) by Rosemary Brissenden

[Sophies Table \(Penguin Cookery Library\) by Sopic Grigson](#)

[North and South \(The Penguin English Library\) by Elizabeth Gaskell](#)

[Sales and Distribution Guide to Malaysia \(South East Asian Business Guides\) by Tim Allen](#)

[Food Processor Cookery by M. Barry](#)

[Anthropology and Development in South-East Asia: Theory and Practice \(South-East Asian Social Science Monographs\) by Victor T. King](#)

[Travels and Other Writings: Travels through North and South Carolina, Georgia, East and West Florida... \(Nature Library, Penguin\) by Ronald E. Latham, William Bartram](#)

[Plays from African Tales: East, West And South Africa \(Plays From Asian Tales Series\) \(v. 1\) by Barbara Winther](#)

[Modern Vegetarian Cookery \(A Penguin Handbook\) by Walter Fleiss, Jenny Fleiss, Mary Waldron](#)