The book was found

Culinaria China

Culinaria
China
Cuisine. Country. Culture

DOWNLOAD EBOOK
Tasting, smelling, and enjoying China—explore the specialties of the metropolises and the regional cuisine: from the South of China, the melting pot of cuisine, to the rich coast provinces in the North, to the palace cuisine of Beijing, all the way to the fiery-hot Szechuan dishes and adventurous dishes from the steppe. This thoroughly researched volume lifts the secrets of the Middle Kingdom. What, for example, hides behind dishes like "blister soup", "beggar’s chicken", or even "ants climbing a tree"? What does the day of a Chinese worker look like, and how is a wedding celebrated? What does a big family in Beijing eat on the weekend, and which viands are served to a pilgrim after his visit to a cloister? The authors of this book are sinologists and are well versed in Chinese culture. They offer many exciting details about the history, customs, and traditions, as well as modern life in this country, which changes daily, yet remains closely attached to its past. Authentic Chinese recipes, which were deliberately collected in many provinces for this book, help everybody conjure hitherto unknown tasty dishes onto the table. Aside from the historical dishes of the imperial cuisine, the most modern creations of world-famous five star chefs are presented.

**Book Information**

Series: Culinaria  
Hardcover: 488 pages  
Publisher: H.F.Ullmann Publishing GmbH; Tra edition (November 1, 2010)  
Language: English  
ISBN-10: 3833149957  
Product Dimensions: 10.9 x 1.6 x 12.5 inches  
Shipping Weight: 7 pounds  
Average Customer Review: 4.1 out of 5 stars  
Best Sellers Rank: #959,736 in Books (See Top 100 in Books)  #289 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese  #9107 in Books > Cookbooks, Food & Wine > Regional & International

**Customer Reviews**

This is my first review and one I felt compelled to write given my disappointment. I love cooking and informally collect ethnic cookbooks. My favorite cuisine is Chinese. (It is after all the Jewish national cuisine). I anxiously looked forward to this addition to the Culinaria series. I can’t honestly say the Culinaria books have the best or most authentic recipes, but they are beautiful and always delve
interestingly into FOOD CULTURE. "China: cuisine, country, culture" should have been more accurately titled "culture, country, cuisine". The food clearly gets a back seat. It is certainly a beautiful book worthy of a coffee table display. It is replete with panoramic photos and delves into the lives and eating habits of workers, students, the offerings of street foods etc. However it also seems to miss the mark entirely. I would have expected sections denoting the classic cooking techniques—stir frying, red cooking, steaming etc. I would have liked whole sections devoted to the manufacture and culture of Soy sauce and bean curd, various types of noodles (as Culinaria Italy does with cheese, olive oil and wines). Astonishingly, there is nothing about the preparation of classic Peking duck or even the secrets of the sumptuous Cantonese roast ducks that hang invitingly in the windows of authentic restaurants. I would have expected an entire section foldout with pictures of dozens of various dim sum and their preparation. Instead there are several scattered recipes (ala generic Good Housekeeping) for "pork dim sum" and "shrimp dim sum"! I couldn't even find a recipe for won ton soup, no less its myriad variations. I kid you not. None of the recipes are identified by their local names neither phonetic or in classic Chinese script.

Download to continue reading...


Dmca