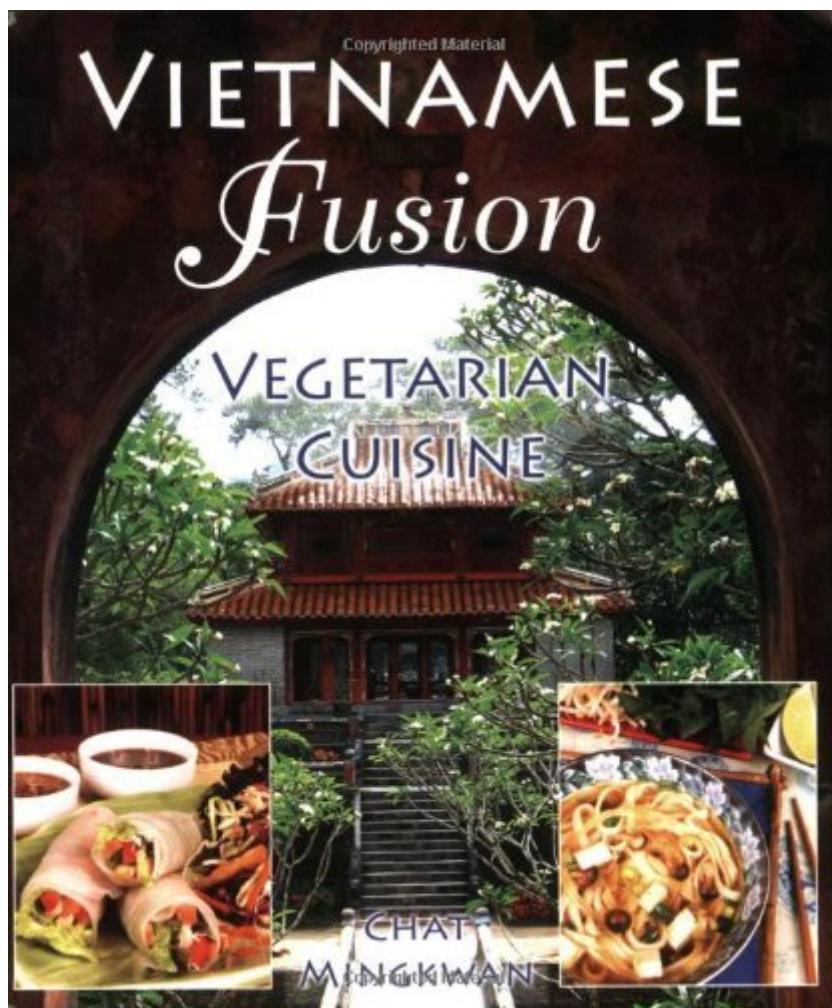


The book was found

Vietnamese Fusion: Vegetarian Cuisine



Synopsis

Fresh Spring Rolls - Glass Noodle Soup - Papaya Salad - Clay Pot Vegetables - Lemongrass Dry Noodles. Enjoy many of your favorite Vietnamese dishes now with a vegetarian twist. Renown Asian culinary expert Chat Mingkwan presents time-honored favorites using completely plant-based ingredients. You're offered a bevy of delicious choices, whether you're making an ensemble for a multi-course meal or an extravagant dish with a host of accompaniments. Typical Vietnamese cooking is already characterized by the use of a vast array of fresh herbs and vegetables. Introducing soy-based alternatives in place of the traditional meat and fish, Chat makes this already nutritious fare even better for you and the planet.

Book Information

File Size: 1022 KB

Print Length: 160 pages

Publisher: Healthy Living Publications (October 1, 2007)

Publication Date: October 1, 2007

Sold by: Digital Services LLC

Language: English

ASIN: B0028UBFJK

Text-to-Speech: Enabled

X-Ray: Not Enabled

Word Wise: Enabled

Lending: Not Enabled

Screen Reader: Supported

Enhanced Typesetting: Enabled

Best Sellers Rank: #527,714 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #31 in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Vietnamese #67 in Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese #83 in Books > Cookbooks, Food & Wine > Asian Cooking > Southeast Asian

Customer Reviews

Great recipes, and can't wait to try them; however, I have one serious gripe: design of the book. It's very hard to read the ingredients because the text is on top of some kind of greyscale, pixelated graphic. The font is already small, and then the designer puts it on top of the graphic makes it quite hard on the eyes, and may the cooking gods help you if you have difficulty with your eyesight.

There are very few cookbooks that I can find that capture the world of Vietnamese vegan/vegetarian cuisine I have enjoyed in restaurants. This book offers a few limited recipes of that sort, but is not the comprehensive discussion of the subject I would like to see and own. There is certainly a niche in the market for anyone capable of producing such a book.

The recipes in this book lack authenticity. If you were to look up a traditional recipe for Pho (for example) you would find all manner of spices used in the stock that this book leaves out resulting in a rather bland version of the original. You would do better buying an omni vietnamese cookbook & making your own substitutions.

The recipes are interesting, but they are complicated and call for a lot of unusual ingredients. I haven't even made any of the recipes yet because of these factors. I don't recommend this cookbook.

I bought this book thinking that I could use it to create vegetarian options to many different dishes. That is to say, I expected more in a stir fry recipe than "add vegetarian stir-fry sauce". I expected too much. my bad. It's a little book, and it's got very little in it.

I bought this book for my daughter as a gift and she is loving it. She is a vegan, so is always looking for new recipes and she loves to cook. She is having a ball with it!

Bought this for me. I love to cook. This book has provided me with new ideas and the recepies are wonderful.

The distinctive local herbs and produce of Vietnamese cuisine has been heavily impacted French, Chinese, and Indian influences with respect ingredients and techniques. Now this culinary tradition has been further influenced and developed by Chat Mingkwan who transforms classic ethnic recipes into gourmet quality vegetarian dishes through utilizing customary Vietnamese seasons and ingredients, but substituting innovative animal-free alternatives for meat or fish in the recipes comprising "Vietnamese Fusion: Vegetarian Cuisine". After informing the kitchen cook about the characteristics of Vietnamese cuisine, soy products, and other ingredients fundamental to Vietnamese dishes including herbs and spices, vegetables and fruits, rice, noodles, wrappers, and

seasonings, "Vietnamese Fusion" organizes the recipes themselves into sections on sauces, snacks and appetizers, soups and salads, main dishes, sweets and beverages. The easy -o-follow, step-by-step recipes themselves range from Sot Dau Phong (Peanut Sauce); to Canh Chua Thom (Hot-and-Sour Soup with Pineapple and Tamarind); to Nam Rom Nhung Dam (Mushrooms in Vinegar Fondu); to Banh Goi (Steamed Rice Cakes in Banana Leaves). Enhanced with color photographs of completed dishes, a list of references, mail order sources, an author biography, and an index, "Vietnamese Fusion" is especially recommended for personal and community library multi-ethnic and vegetarian cookbook collections.

[Download to continue reading...](#)

Easy Vietnamese Cookbook: 50 Authentic Vietnamese Recipes (Vietnamese Recipes, Vietnamese Cookbook, Vietnamese Cooking, Easy Vietnamese Cookbook, Easy Vietnamese Recipes, Vietnamese Food Book 1) Vegetarian: 365 Days of Vegetarian Recipes (Vegetarian, Vegetarian Cookbook, Vegetarian Diet, Vegetarian Slow Cooker, Vegetarian Recipes, Vegetarian Weight Loss, Vegetarian Diet For Beginners) Vegetarian: Everyday : Vegetarian For Beginners(vegetarian paleo, vegetarian health recipes, vegetarian weight loss recipes, vegetarian weight loss, vegetarian ... book) (healthy food for everyday Book 2) VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Vegetarian: High Protein Vegetarian Diet-Low Carb & Low Fat Recipes On A Budget(Crockpot,Slowcooker,Cast Iron) (Vegetarian,Vegetarian Cookbook,Vegetarian ... low carb,Vegetarian low fat) Vietnamese Pho: The Vietnamese Recipe Blueprint: The Only Authentic Pho Recipe Book Out There (Vietnamese Cookbook, Vietnamese Food, Pho, Pho Recipes) Learn Vietnamese: 300+ Essential Words In Vietnamese - Learn Words Spoken In Everyday Vietnam (Speak Vietnamese, Fluent, Vietnamese Language): Forget pointless phrases, Improve your vocabulary Vietnamese Fusion: Vegetarian Cuisine Vegetarian: 4-Week Vegetarian Nutrition Cookbook for Everyday Lifestyle - 39 Quick & Easy Vegetarian Meal Plans for Beginners (Healthy Low Carb Vegetarian Recipes for Diet and Lifestyle) Vietnamese Food.: Vietnamese Street Food Vietnamese to English Translations Vietnamese Cookbook: Vietnamese Cooking Made Easy with Delicious Vietnamese Food Periplus Pocket Vietnamese Dictionary: Vietnamese-English English-Vietnamese (Revised and Expanded Edition) (Periplus Pocket Dictionaries) Southeast Asian Cooking: Bundle of 120 Southeast Asian Recipes (Indonesian Cuisine, Malaysian Food, Cambodian Cooking, Vietnamese Meals, Thai Kitchen, Filipino Recipes, Thai Curry, Vietnamese Dishes) Vietnamese Food & Cooking: Discover the exotic culture, traditions and ingredients of

Vietnamese and Cambodian cuisine with over 150-authentic step-by-step recipes and over 750 photographs KETOGENIC DIET VEGETARIAN: 120 BEST KETOGENIC VEGETARIAN RECIPES (weight loss, ketogenic cookbook, vegetarian, keto, healthy living, healthy recipes, ketogenic diet, breakfast, lunch, dinner, vegan) Instant Pot CookBook For Vegetarian Legends: Electric Pressure Cooker Guide Through The Best Vegetarian Recipes Ever (vegetarian, Instant pot slow cooker, ... lunch, dessert, dinner, snacks, SERIES 2) Instant Pot CookBook For Vegetarian Legends: Electric Pressure Cooker Guide through the best vegetarian recipes ever (vegetarian, Instant pot slow ... lunch, dessert, dinner, snacks, for two) The Healthy Ketogenic Vegetarian Cookbook: 100 Easy & Delicious Ketogenic Vegetarian Diet Recipes For Weight Loss and Radiant Health (Vegetarian Keto Diet) (Volume 1) 50 Dutch Oven Recipes For The Vegetarian – Quick and Easy One Pot Meals (Vegetarian Cookbook and Vegetarian Recipes Collection 8) Flavors of Korea: Delicious Vegetarian Cuisine (Healthy World Cuisine)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)