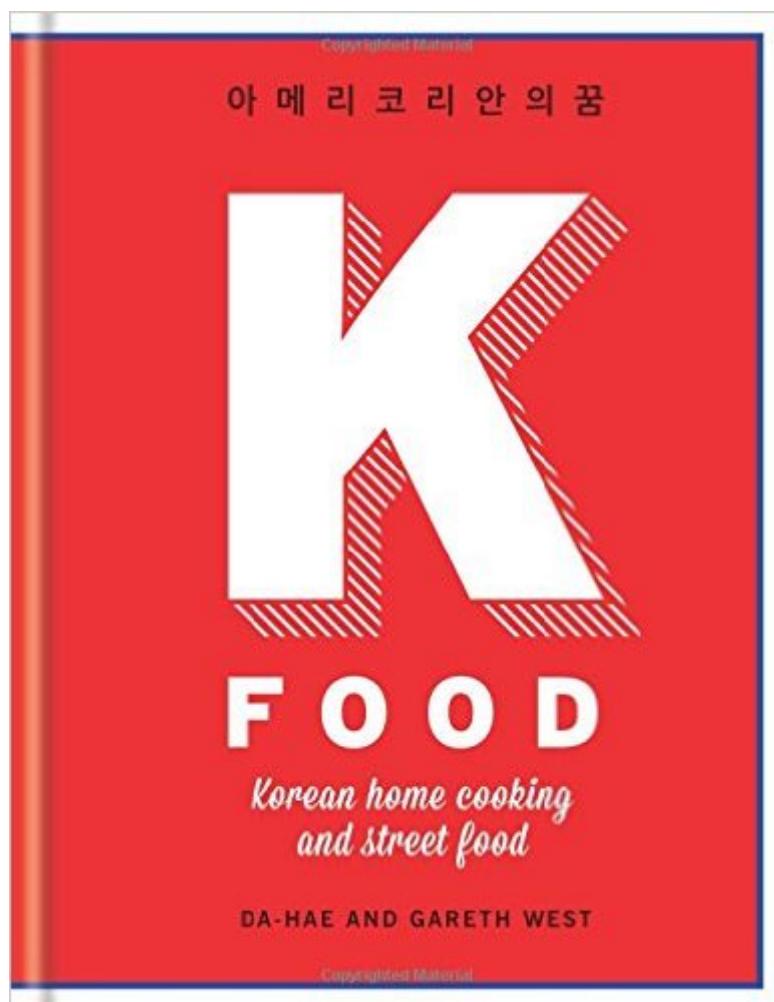


The book was found

K-Food: Korean Home Cooking And Street Food



Synopsis

There's a great buzz around Korean food right now, as more and more people experience the fantastic, robust flavors of both classic Korean cooking and the Ameri-Korean strand that has developed from it. There are no better authors than Da-Hae and Gareth West to introduce this flavorsome cuisine - Da-Hae uses her Korean background to explain the details of traditional recipes, and Gareth shows how Korean and Western flavors can be fused together to create really delicious combinations. From a run-down on the basics of Korean cooking, including now readily available sauces, pastes and other ingredients, through chapters on kimchi and the etiquette of the famous Korean BBQ, to recipes for everything from the irresistible Bulgogi Burger and spicy, sticky spare ribs to Panjeon (seafood pancakes) and corn on the cob with kimchi butter, this book is packed with inventive, delicious recipes that will open your eyes to the delights of modern Korean food.

Book Information

Hardcover: 240 pages

Publisher: Mitchell Beazley (June 7, 2016)

Language: English

ISBN-10: 178472159X

ISBN-13: 978-1784721596

Product Dimensions: 7.8 x 1 x 10 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.5 out of 5 starsÂ See all reviewsÂ (2 customer reviews)

Best Sellers Rank: #81,606 in Books (See Top 100 in Books) #23 in Books > Cookbooks, Food & Wine > Asian Cooking > Indian #31 in Books > Cookbooks, Food & Wine > Asian Cooking > Chinese #132 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Vegetables

Customer Reviews

It wasn't quite what I expected, but it's got a lot of good info. A lot of the food is fusion (Kimchi Mac & Cheese). There's detailed info on fermentation, detailed photos. I compare the recipes with my other K-books. Frankly, of the things I've made, I don't care for most of them. But I'm learning and that's the point. Of all my books, their recipe for kimchi water radish is the most direct and manageable. I don't have a separate fridge for kimchi. If I made 5 gallons of something, I'd have to throw most of it out. I'm also trying to develop a more sophisticated palate, and even learning what I don't care for as much, is helpful. They have a recipe for mango kimchi that sounded fabulous, but

after fermenting at room temp for a few days, chilling for a few more, the mangoes were pure mush - and I used unripe ones to begin with, as they suggest. If you're really into K-food, I'd totally suggest this. Info is info.

Really enjoy using this book!

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