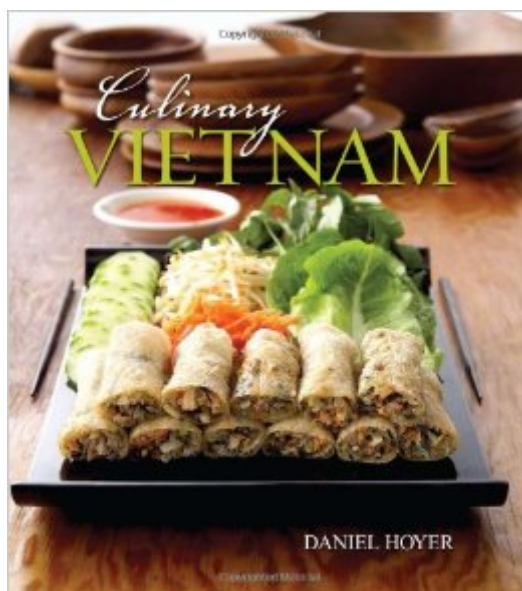


The book was found

Culinary Vietnam



Synopsis

Vietnamese cuisine has developed over thousands of years with countless influences from other cultures. Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all while showing just the breadth of this simple, agriculturally based cuisine. Chef Daniel Hoyer is the author of Culinary Mexico, Fiesta on the Grill, Tamales, and Mayan Cuisine: Recipes from the Yucatan Region. He is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company, Well Eaten Path-Chef Tours, www.welleatenpath.com, and teaches at The Santa Fe School of Cooking, where he has been an instructor for over thirteen years. He lives near Taos, New Mexico. Explore the tantalizing blend of the fresh, bright, sweet, and hot flavors of Vietnam

Book Information

Hardcover: 224 pages

Publisher: Gibbs Smith (September 1, 2009)

Language: English

ISBN-10: 1423603206

ISBN-13: 978-1423603207

Product Dimensions: 8.5 x 0.9 x 10 inches

Shipping Weight: 2.8 pounds

Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #1,386,247 in Books (See Top 100 in Books) #77 in [Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese](#) #12415 in [Books > Cookbooks, Food & Wine > Regional & International](#)

Customer Reviews

When I was in Vietnam in 2009 I came across the burger restaurant Daniel had opened with his vietnamese partner. I ate there and it was so much better than any other western food sold in vietnam. I was travelling alone and Daniel sat in the guestroom with his laptop so we had a little chat and he did show me some of the pictures of this book which wasnt out back then. I was impressed just from the pictures so when I came back home I ordered my copy of the book. So far I tried 8 or 10 recipes from the book and they are (even if u dont take all of the ingredients) so close to the

things I ate in the streets of Vietnam. So the recipes are great. Another thing I really like about the book are the pictures of the cooked food and the pictures from market places in Vietnam. These pictures are full of life and I'm always happy when I open up that book. Sorry for my English I'm from Germany :-)

Very Nice Cookbook with great pictures. Tried the Grilled Pork Ribs first and it was really tasty and everybody liked it. Will definitely cook it again. All other recipes are really interesting and very easy to follow with ingredients that can easily be bought in the grocery. Will most likely try cooking almost all of the recipes. Great Vietnamese cookbook!!! It's a Keeper!!! Kudos to the author!!!

I was lucky enough to actually do a culinary tour with Mr. Hoyer in Hanoi. We had wonderful meals at Produce Markets to Streetside Cafes to wonderful, refreshing Vietnamese Iced Coffees! I would highly recommend this book not only for the fabulous recipes but for the photo tour of this beautiful city and its amazing people!

What a wonderful cookbook and I went shopping at a local Vietnamese market and bought so many things. I decided to make Bo Kho. This recipe is quite delicious and I look forward to making each one in this book. UPDATE..... TADA! I indeed made Bo Kho and loved every bite. I did not have the carrots for color and texture so I used potatoes and orange bell pepper. Adding the pepper in last kept it still crunchy and the potatoes worked fine too. This is a lovely cookbook and I recommend it to anyone that really wants to cook authentic Vietnamese foods.

Amazing tour. It made our trip to Vietnam really special. Daniel's knowledge and culinary experience are realized from the time you meet him until the end of the tour.

My husband and I met Daniel while taking a small group (6) market and sampling tour in Hanoi in January. Daniel had a copy of his book with him. Now as the pictures are outstanding and the help with substitute ingredients helpful. If I had my way there would be more recipes included. However the book is a joy to revisit, page through, and use for it is beautiful and reflects Daniel's culinary knowledge and appreciation of Vietnamese food. It is currently one of my numerous cookbooks and is off the shelf for easy visitation. Nancy Bear

Attractive and packed with recipes to be tried. Some are relatively simple; others more challenging,

but all with the distinctive flavours. A must have for an adventurous cook's library.

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

The Vietnam War: Soldier Stories: Untold Tales of Soldiers on the Battlefields of the Vietnam War (Vietnam war, soldier stories, Gunship Pilot, Marine Corp, Vietnam History, Vietnam memoirs)
Vietnam War: The Vietnam War in 50 Events: From the First Indochina War to the Fall of Saigon (War Books, Vietnam War Books, War History) (History in 50 Events Series Book 6)
Culinary Calculations: Simplified Math for Culinary Professionals
Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition)
Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College
Communion: A Culinary Journey Through Vietnam
Culinary Vietnam Enchanted by Vietnam: A Journey of Flavours through Vietnam
Beyond Curry
Indian Cookbook: A Culinary Journey Through India
The Chinese Vegan Kitchen: More Than 225 Meat-free, Egg-free, Dairy-free Dishes from the Culinary Regions of China
The Land of the Five Flavors: A Cultural History of Chinese Cuisine (Arts and Traditions of the Table: Perspectives on Culinary History)
Indian Cooking: for Beginners - Indian Recipes Cookbook 101 - Indian Cuisine - Indian Culinary Traditions (Indian Food Recipes - Indian Food Cookbook for Beginners)
Sake: Discover the Culinary Pleasures of Sake's Long Relationship With Japanese Cuisine
Flavors of Indonesia: William Wongso's Culinary Wonders
Marque: A Culinary Adventure
The Epicurean Collector: Exploring the World of Culinary Antiques
Culinary Reactions: The Everyday Chemistry of Cooking
Larousse Gastronomique: The World's Greatest Culinary Encyclopedia, Completely Revised and Updated
A Taste of Excellence Cookbook: Holland America Line (Culinary Signature Collection)
As Old As Time: A Culinary Odyssey Using Flavored Olive Oils and Balsamic Vinegars

[Dmca](#)