

200 Recettes De Cuisine Vietnamienne Ma Bibliotha

Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Comme source d'inspiration ou comme m é thode p é dagogique progressive, cet ouvrage didactique s'adresse au professionnel, à l'enseignant ou à l'él è ve boulanger p à tissier. Une progression par photos : tout d'abord des recettes de p à tes pour pain à d é corer, de p à tes inertes pour les d é cors, mais aussi de colle alimentaire, de coloration, de dorure, etc. sont livr é es comme " bases ". Puis, de l' é pi de bl é à la gerbe de bl é . À la gerbe de bl é à une composition finale, les diverses é tapes de la fabrication d'un d é cor de pain se d é roulent progressivement sous vos yeux, photo apr è s photo. Une mise en couleur est sugg é r é e à l'aide de colorants alimentaires. Un choix original : 17 composantes de d é cor de pain, à mettre en sc è ne selon son go ù t, 27 cr é ations in é dites de d é cor. As a source of inspiration or as a progressive educational method, this book is intended for the professional baker, the teacher or the student bakerpastrycook. Step by step photographs : Recipes for doughs for loaves to be decorated, for yeastless doughs for decoration, and also for food paste, colorafion, glaze, etc. are delivred as " basics ". From ears of wheat to wheatsheaves, from wheatsheaves to a finished arrangement, the various stages in the preparation of a given decoration are reviewed progressively, photograph by photograph. A coloration using food colourings is suggested. An original choice : 17 decorative elements, to be presented according to taste, 27 hitherto unpublished creations in the field of decorated bread.

Maangchi's Real Korean Cooking
Ru
Bibliographie nationale fran ç aise
RADAR
Bibliographie du Qu é bec
Discovering Craft Villages in Vietnam
La liste exhaustive des ouvrages disponibles publiés en langue française dans le monde. La liste des éditeurs et la liste des collections de langue française.
Très beau recueil de cuisine tunisienne; les recettes sont calculées pour 4, 6 ou 8 personnes et expliquées dans le détail. De nombreux produits sont exotiques mais une note en fin de vome indique où les trouver au Canada.
bibliographie des ouvrages en langue française parus dans le monde entier
Belgische Bibliografie. Jaarlijkse lijst van belgische werken. Liste annuelle des publications belges
Les Livres disponibles
Cuisine et vins de France
310 recettes de cuisine de la vieille Russie
Man

From chef James Syhabout of two-Michelin-star restaurant Commis, an Asian-American cookbook like no other—simple recipes for cooking home-style Thai and Lao dishes
James Syhabout’s hugely popular Hawker Fare restaurant in San Francisco is the product of his unique family history and diverse career experience. Born into two distinct but related Asian cultures—from his mother’s ancestral village in Isan, Thailand’s northeast region, and his father’s home in Pakse, Laos—he and his family landed in Oakland in 1981 in a community of other refugees from the Vietnam War. Syhabout at first turned away from the food of his heritage to work in Europe and become a classically trained chef. After the success of Commis, his fine dining restaurant and the only Michelin-starred eatery in Oakland, Syhabout realized something was missing—and that something was Hawker Fare, and cooking the food of his childhood. The Hawker Fare cookbook immortalizes these widely beloved dishes, which are inspired by the open-air “hawker” markets of Thailand and Laos as well as the fine-dining sensibilities of James’s career beginnings. Each chapter opens with stories from Syhabout’s roving career, starting with his mother’s work as a line cook in Oakland, and moving into the turning point of his culinary life, including his travels as an adult in his parents’ homelands. From building a pantry with sauces and oils, to making staples like sticky rice and padaek, to Syhabout’s recipe for instant ramen noodles with poached egg, Hawker Fare explores the many dimensions of this singular chef’s cooking and ethos on ingredients, family, and eating well. This cookbook offers a new definition of what it means to be making food in America, in the full and vibrant colors of Thailand, Laos, and California.

Ru: In Vietnamese it means lullaby; in French it is a small stream, but also signifies a flow - of tears, blood, money. Kim Thy's Ru is literature at its most crystalline: the flow of a life on the tides of unrest and on to more peaceful waters. In vignettes of exquisite clarity, sharp observation and sly wit, we are carried along on an unforgettable journey from a palatial residence in Saigon to a crowded and muddy Malaysian refugee camp, and onward to a new life in Quebec. There, the young girl feels the embrace of a new community, and revels in the chance to be part of the American Dream. As an adult, the waters become rough again: now a mother of two, she must learn to shape her love around the younger boy's autism. Moving seamlessly from past to present, from history to memory and back again, Ru is a book that celebrates life in all its wonder: its moments of beauty and sensuality, brutality and sorrow, comfort and comedy.

Bulletin signalétique
Bibliographie de Belgique
Authentic Dishes for the Home Cook
The Little Book of Mary
Livres hebdo
Secrets from My Vietnamese Kitchen

Explore the rich diversity of Korean cooking in your own kitchen! Maangchi gives you the essentials of Korean cooking, from bibimbap to brewing your own rice liquor.

With their festivals and traditional industries, their commun halls, pagodas, temples, and vernacular buildings, the villages around H à N ì possess a rich body of cultural, architectural and craft heritage. Less than one hour from the capital are over 500 specialist craft villages, producing an array of religious or artistic objects, as well as food products, industrial goods, textiles, basketware and much more. Despite the trials and tribulations Vietnam has endured, these traditions have remained alive; today they constitute the basis of material, social and spiritual culture among the village communities of the Red River delta. The artisans themselves, and their local institutions, see cultural tourism as a way of further improving the fortunes of the craft village communities and bringing their heritage to wider attention. Until recently, few guides or tourists had forayed into these settlements, some of which are lost in the maze of routes and tracks that criss-cross the rice paddies of the H à N ì hinterland. The history and skills they harbour have been inaccessible to all but a few specialists. Few of the villages are signposted, yet between them they are home to three quarters of the architectural, religious and craft heritage of the upper delta. This book, the fruit of several years’ research by specialists working in northern Vietnam, comprises ten itineraries, blending potted histories, legends, descriptions of craft techniques, signposted walks and maps, designed to introduce travellers and lovers of Vietnamese culture to forty or so villages around H à N ì. Many of us have seen their wares on sale in shops in and around the 36 streets of H à N ì Old Quarter or in other cities in West. This book is about the true lives and enduring skills of the nameless artisans who made them.

Livres de France

Hawker Fare

Les Livres de l'ann é e-Biblio

Simple Recipes from My Many Mothers

Toutes les bases de la cuisine vietnamienne

Bibliographie de la France, Biblio

A warm and welcoming introduction to a vibrant cuisine, with more than 50 easy to make recipes from internationally bestselling novelist Kim Thúy. Between careers as a lawyer and an acclaimed novelist, Kim Thúy ran a celebrated restaurant called Ru de Nam in Montreal. Now, in her first cookbook, Kim combines her beautiful storytelling style with simple and wonderful recipes that are full of flavour: surprising yet comforting, and easy enough for every day. Welcoming us into her close-knit circle, she introduces us to her mother and five aunts, each with her story, each with her secrets, told through the food of the country they had to leave, Vietnam. Starting with easily-prepared base ingredients of sauces, quick pickled vegetables and toasted rice flour, we move on to soups, sautés, vegetables, grilled foods, desserts and more. Sample recipes include: Stuffed Squash Soup; Vermicelli Bowls; Caramel Pork; Calamari, Pork and Pineapple Stir-fry; Fried Lemongrass Fish; and Vietnamese Tapioca and Banana. Also, in collaboration with sommelier Michelle Bouffard, Kim suggests wine pairings for these Vietnamese dishes. Kim says that Vietnamese often display their affection more easily with food than with words. This exquisite book deliciously demonstrates that every meal is an opportunity to show love, and to be grateful for those who sit down to eat with us.

"A comprehensive and beautiful reference focusing on French baking, written by award-winning Pastry Chef Philippe Urraca. Contains step-by-step accessible instructions for the creation of these wonderful pastries. wonderful pastries. wonderful pastries. wonderful pastries. Book for amateur and professional bakers alike."--Amazon.com

LIVRES DU MOIS JUILLET-AOUT 2001

Vietnamese

200 recettes de cuisine Vietnamienne

À la Maison

Le Bulletin du livre

Pâtisserie

On n'aura jamais vu autant de chefs cuisiner à la maison qu'en 2020 : des femmes et des hommes que l'on imagine exclusivement derrière des fourneaux professionnels, du mardi au samedi et de midi à minuit. Ces derniers temps, ils nous ont offert un amuse-bouche sans pareil et attisé notre curiosité jusque dans leurs foyers. À La Maison est un livre absolument inédit : un recueil de soixante recettes et anecdotes qui lèvent le voile sur l'intimité culinaire de grands chefs à travers la France. Comme un menu dégustation découvert à l'aveugle, impossible de deviner les secrets que les chefs vont nous dévoiler : leur petit commis en culotte courte, le vieux vinyle qui tourne en boucle, l'ustensile indispensable ou le tablier fétiche déniché à l'étranger.100% des bénéfices de cet ouvrage sont reversés à l'association Ernest, qui distribue des paniers de produits bio à des familles en situation difficile.Avec À La Maison, vous réaliserez des recettes chez vous, inspirés par des chefs cuisinant chez eux, pour ainsi permettre à de nombreuses familles de cuisiner chez elles. Comme le sentiment magique de partager tous ensemble le même repas.

Nathalie Nguyen, finaliste Masterchef issue d'une grande lignée de cuisiniers vietnamiens, vous invite à un voyage gourmand pour vous révéler les meilleures recettes vietnamiennes. Découvrez une cuisine raffinée et parfumée, très facile à préparer au quotidien. Plus de 50 recettes délicieuses, toutes les bases, des infos sur les ingrédients et les ustensiles, les gestes incontournables et des centaines de photos en pas à pas.

Belgische bibliografie

French books in print

200 recettes du cuisine vietnamienne

Vietnam

Simple Vietnamese Food to Cook at Home

Over 100 authentic and delicious Vietnamese recipes

Learn more about Mary, mother of Jesus, in this colorfully illustrated collection of stories, miracles, and mysteries. Mary, with her divine grace and motherly spirit, has been a source of comfort and faith through the ages. The Little Book of Mary shares the stories, miracles, and apparitions of Mary, revealing the rich history of this beloved religious icon.

Beautifully illustrated with color lithographs from missals and prayer books, this is an elegant tribute to Mary in all her many forms.

“As a child we had nothing and the value of every meal, therefore, was so important to us - this has shaped my love and perspective on food.” Born in a small village in the south of Vietnam, Thuy was surrounded by food and she grew up amidst livestock and fresh produce, with a wonderful variety of fruits, morning markets with freshly picked vegetables and the smells of traditional street food. It's these memories that are the foundation of her food philosophy and culinary creations, and her landmark London restaurant, The Little Viet Kitchen, brings this true taste of Vietnamese cuisine to Islington. It is here that Thuy, along with her husband Dave, has created a dining experience combining the best of restaurateur precision and flair with the comforts of the home kitchen. Embracing all elements of Vietnamese cuisine, Thuy's food enhances and showcases the natural textures and flavours of the organic ingredients she uses. Having moved to the UK aged seven, Thuy has a distinctive approach to Vietnamese cooking in the West, with an authentic core knowledge of Vietnamese culture and a deft understanding of the London restaurant and foodie scene, all of which is brought to life in these pages. Offering a fresh approach and insight into how to make the best of classic dishes and Vietnamese family favourites, it is Thuy's expertise and memories that are the heart of each and every recipe. This book delves into Thuy's journey from Vietnam to England, celebrating her love of Vietnamese cooking, culture and way of life and tantalizing the reader's tastebuds alongside their imaginations, turning everyone's kitchen into a Little Viet Kitchen. Beautiful photography by the brilliant David Loftus accompanies each recipe, all styled by Thuy herself.

Un an de nouveautés

répertoire analytique d'articles de revues du Québec

Ten itineraries around Hà Nội

250 recettes classiques de cuisine tunisienne

Pains Décorés Et Pièces Artistiques

Letopis Matice srpske

Mn has three mothers: the one who gives birth to her in wartime, the nun who plucks her from a vegetable garden, and her beloved Maman, who becomes a spy to survive. Seeking security for her grown daughter, Maman finds Mn a husband - a lonely Vietnamese restaurateur who lives in Montreal. Thrown into a new world, Mn discovers her natural talent as a chef. Gracefully she practices her art, with food as her medium. She creates dishes that are much more than sustenance for the body: they evoke memory and emotion, time and place, and even bring her customers to tears. Mn is a mystery - her name means 'perfect fulfillment', yet she and her husband seem to drift along, respectfully and dutifully. But when she encounters a married chef in Paris, everything changes in the instant of a fleeting touch, and Mn discovers the all-encompassing obsession and ever-present dangers of a love affair. Full of indelible images of beauty, delicacy and quiet power, Mn is a novel that begs to be savoured for its language, its sensuousness and its love of life.

Selected for Jamie Oliver’s Cookbook Club In Vietnamese, Uyen Luu demonstrates that Vietnamese food is just as easy to whip up as a bowl of pasta – all you need is a good bottle of fish sauce and a little enthusiasm! Uyen shares over 85 of her tastiest recipes – some traditional, some with a modern twist – using ingredients that are available at your local supermarket. Recipes include noodle soups, salads, family-style sharing plates, one-pot wonders and dinner-party showstoppers, which are all easy to prepare, adapt and enjoy. The recipes are impressive yet simple: try the Crispy Roast Pork Belly; Sea Bass in Tomato, Celery & Dill Broth; or Fried Noodles & Greens. Vietnamese is filled with fuss-free, delicious recipes that are quick to prepare, and will have you eating Vietnamese meals on a regular basis.

Bibliographie de la France

Complete Chinese Cookbook

Biblio

Stories & Recipes from a Refugee Chef's Isan Thai & Lao Roots
notices établies par la Bibliothèque nationale. Livres
Quelques recettes de cuisine chinoise & vietnamienne

LONGLISTED FOR THE 2021 SCOTIABANK GILLER PRIZE *Kim Thúy's Em is a virtuosic novel of profound power and sensitivity, and an enduring affirmation of the greatest act of resistance: love. In the midst of war, an ordinary miracle: an abandoned baby tenderly cared for by a young boy living on the streets of Saigon. The boy is Louis, the child of a long-gone American soldier. Louis calls the baby em H?ng, em meaning "little sister," or "beloved." Even though her cradle is nothing more than a cardboard box, em H?ng's life holds every possibility. Through the linked destinies of a family of characters, the novel takes its inspiration from historical events, including Operation Babylift, which evacuated thousands of biracial orphans from Saigon in April 1975, and the remarkable growth of the nail salon industry, dominated by Vietnamese expatriates all over the world. From the rubber plantations of Indochina to the massacre at My Lai, Kim Thúy sifts through the layers of pain and trauma in stories we thought we knew, revealing transcendent moments of grace, and the invincibility of the human spirit.*

The Little Viet Kitchen

Em

French Pastry Master Class

200 recettes de cuisine chinoise traditionnelle

Sudestasie magazine