

Recent Cookery - June 2019

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Chinese Foods. / Liu Junru
China Intercontinental Press, China 2018
212p.
9787508540238.
\$ 40.00 / HB
550 gm.

There is a widespread saying about foods and drinks in China – “food is the first necessity of the people.” It shows the important place of “eating” in Chinese people’s life. Chinese people pay attention to eating and know how to eat. Foreigners who have been to China not only marvel at the numerous types of Chinese local foods, but also admire the changeful tastes of Chinese dishes. Though dishes in various areas have different tastes, “good colors, smells and tastes” are pursued for all dishes. Chinese people set great store by enjoyment of good foods, demonstrating joyful and leisurely eating in all aspects of daily life and pursuing their own “art of eating.” This eating culture’s influence on the world’s diversified cultures is far beyond eating itself.

<https://www.marymartin.com/web?pid=616113>

Rendang: Minang Legacy to the World / Reno Adam Suri (Ed)
Afterhours Books, Jakarta 2018
206p.
Includes Bibliography
9786026990044
\$ 75.00 / HB
650 gm.

Reno Andam Suri began her rendang-production business, Rendang Uni Farah, in 2004. She dreamed of promoting rendang to a wider audience by introducing vacuum-packed rendang suitable for air travel. She did not stop there, however. In 2012 she started a blog, Rendang Traveler, to share stories about rendang, the proud dish from her homeland, West Sumatra. To write this book, she returned to West Sumatra, and discovered the rich philosophical and cultural values of rendang, affirming her view that it is indeed a national treasure worth sharing with the world.

Reno has become the media go-to source for rendang. At her Baralek Rendang (rendang festival) she introduced rendang to an appreciative public through cooking demonstrations, engaging stories, and interesting games. Reno has appeared in many discussions about West Sumatran cuisine, and has conducted various cooking workshops and training sessions. She is also involved in many educational communities such as Indonesia Mengajar and Kelas Inspirasi.

Today, she organizes educational trips or travel programs to West Sumatra, which highlights the region's rich culture and culinary delights. She invites participants to become better acquainted with the daily lives of West Sumatrans. She dreams of promoting rendang to an even wider audience, not just as a delectable dish, but also for the wealth of amazing stories behind it, as part of an enduring culture.

Thoroughly researched but written casually, *RENDANG Minang Legacy to the World* boasts also the beautiful presentation of the dishes as well as the landscape of West Sumatra. It ultimately lays the groundwork about the origins of rendang and its philosophical approach, but it also explains that ultimately there are so many other varieties other than the one we usually have in Padang restaurants. The book content gained good recognition from Gourmand Prize Award in 2012 in Beijing.

<https://www.marymartin.com/web?pid=527546>

Betty Saw's Family Meals / Puan Sri Betty Saw (Ed-in-Chief)

Elshaddai Kennedy International, Malaysia 2018

282p.

9789671662205

\$ 44.00 / HB

1350 gm.

1. Cooking

2. Quick and easy cooking

3. Cookbooks.

Best ever cookbook written by Malaysia's 'Top Selling Food Writer' & 'Celebrity Chef', Puan Sri Betty Saw on her daily favourite family meals. More than 133 Recipes. Covering Asian, Chinese, Indian, Indonesian, Thai & Western Kitchen Tested Recipes. A 278-page recipe book that covers almost every delectable cuisines of big & famous hotels, restaurants & noble houses. These dishes will simply taste divine. Packed full of practical tips, useful hints, and color photography, Betty's books have shaped cooking for generations, the recipes that people remember.

Delight yourself with famous recipes such as 38 Ingredients Sang Fatt Yee Sang, Blueberry Pancake, Balinese Satay, Beef Goulash, Curry Chicken Pie, Christmas Pudding, Chicken Varuval, Drunken 3 Cups Chicken, Ham Chin Paeng, Hokkien Mee, Hokkien Popiah, Japanese Gingerly Sake Prawns, Luxury Mincemeat Pie, Nyonya Chicken Tempera, Roti Canai, Roasted Paprika Chicken, Salmon Rice & Cheese Pie, Special Bak Kut Teh, Steamed Kampung Chicken Rice, Thai Massaman Chicken Curry and many other mouth-watering dishes.

<https://www.marymartin.com/web?pid=534397>

Food studies of Osaka : from paddy fields to our chopsticks : philosophy on our table / Aiko Tanaka

Comokuten, Japan 2018

98p ; 26cm

9784991038006

\$ 40.00 / HB

<https://www.marymartin.com/web?pid=614120>

Kuih-Muih Asli Brunei = The Traditional Kuih of Brunei / Dayangku Hajah Juliani (ed)

Dewan Bahasa dan Pustaka, Brunei 2018

xiv, 142p.

9789991768465

\$ 35.00 / HB

600 gm.

1.Cookery – Brunei Darussalam

2.Recipes – Brunei Darussalam

<https://www.marymartin.com/web?pid=494360>

Flowers and Fruits in Cooking / Siti Kaprawi & Dr. Shahrim Karim (Eds)

ASTERA Consultant & Heart of Borneo (HOB) Brunei Darussalam International School, Brunei 2018

232p. ; 22x27cm.

Includes Recipe Index

9789991795454

\$ 75.00 / HB

1200 gm.

1.Cooking (Fruits)

2.Cooking (Vegetables)

3.Cooking (Flowers)

4.Vegetarian cooking.

This book will bring the best from fruits and edible flowers in South-East Asian region and abroad. Fresh edible flowers and fruits are not only good sources of vitamins and minerals, but also can be used in our daily cooking. These ingredients will add color, taste and texture to the recipes. Fruits and flowers can be eaten fresh just like that or incorporated in to dishes. Fruits can be used at different stages of their growth; for example banana, can be used from its blossom, then it becomes green banana can be cooked and finally when it is ripen can be eaten just like that or turn into delicious desert. Similarly like flowers, from its buds to full blooms are used in making tea and addition to food. In the pages of this book, you all will learn from 29 chefs' signature recipes created for this book. All recipes are focus on healthy food and wellness. There are about 80 recipes throughout this book with easy to follow methods. The recipes included are ranges from traditional and contemporary appetizers, soups, snacks, main course and desserts. They are suitable for any type occasions that you are planning. We hope that you all will enjoy and try these unique recipes that we share in this piece.

<https://www.marymartin.com/web?pid=494359>

Japanese Whisky: The Ultimate Guide to the World's Most Desirable Spirit with Tasting Notes from Japan's Leading Whisky Blogger / Ashcraft, Brian; Ueda, Idzuhiko; Kawasaki, Yuji; Bryson, Lew

Tuttle Publishing, Japan 2018

1.78 cms H x 26.16 cms L x 19.30 cms W (0.79 kgs) 144 pages

9784805314098

\$ 40.00 / HB

793 gm.

<https://www.marymartin.com/web?pid=352501>

Gyoza: The Ultimate Dumpling Cookbook : 50 Recipes from Tokyo's Gyoza King - -Pot Stickers, Dumplings, Spring Rolls and More! / Paradise Yamamoto

Tuttle Publishing, Japan 2018

120 p, 229 x 203 (mm)

9784805314906

\$ 30.00 / HB

Everyone has a different idea of what comfort food means to them, but for tens of millions of food lovers, Gyoza dumplings are the ultimate Asian comfort food. Whether found in an exclusive restaurant or Tokyo street stall; these tasty morsels bursting with flavour are hard to resist. Dumplings are surprisingly easy to make and with an array of shapes, fillings, and preparation techniques; the possibilities are endless including: Shiitake Mushroom Dumplings Bacon and Cheese Carbonara Dumplings Lamb and Coriander Dumplings And many more including dessert recipes. Step-by-step instructions, photos, and helpful tips show you how to wrap dumplings like the Gyoza King himself. Impress your friends and family at your next casual gathering or major event with these satisfying and easy to make dumplings!

<https://www.marymartin.com/web?pid=412252>

The Kitchen Scoundrel : The Adventures and Misadventures of a Chef / Chef Gene Gonzalez (Ed) Spanky Enriquez

ABS-CBN Publishing, Inc., Philippines 2018

250p.

9789718162453

\$ 25.00 / null

500 gm.

The book is a collection of essays about the adventures and misadventures of a chef. Every essay is accompanied by a recipe that is covertly or overtly related to the subject discussed. The complexity of cuisine will be shared in a fun way.

<https://www.marymartin.com/web?pid=502084>

The Anvil Journal / Jenny Orillos (Art) April Rose Frigillana (Eds) Ani V.

Anvil Publishing, Inc., Philippines 2019

1v.

9789712734656

\$ 25.00 / null

450 gm.

"Organize your day and jot down notes. Try out the featured recipes and write your own. Capture the memories of good food enjoyed with family and friends. Record your life in food. With different recipes fit for every season and your own space for personal notes, this journal is as kitchen-friendly as one can be. If you are a foodie who wants to explore the joys of cooking, baking, and planning meals from your own kitchen or if you simply want to enjoy the flavors of the world, The Anvil Food Journal is perfect for you."

<https://www.marymartin.com/web?pid=502085>

The Most Popular Thai Food / Srisamorn Kongpun

Asia Books Co Ltd., Thailand 2018

254p.

9786168086025

\$ 20.00 / null

500 gm.

This unique and practical Thai cookbook offers you a varied selection of favorite Thai home-cooked recipes. While some dishes are easy to cook, some are more challenging. However, in Thai culture, cooking is an enjoyable activity joined by the whole family. This makes difficult things become easy.

Thai food is one of the healthiest cuisines because it contains no food additive. The flavorful taste comes from spices and herbs; for example, hotness from chili, sourness from lime and tamarind paste, saltiness from salt and fish sauce, and sweetness from sugar and coconut milk. The proportionally mixed components combined with appropriate cooking methods can result in nutritious dishes with medicinal benefits, as well as wonderful taste.

<https://www.marymartin.com/web?pid=534289>

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