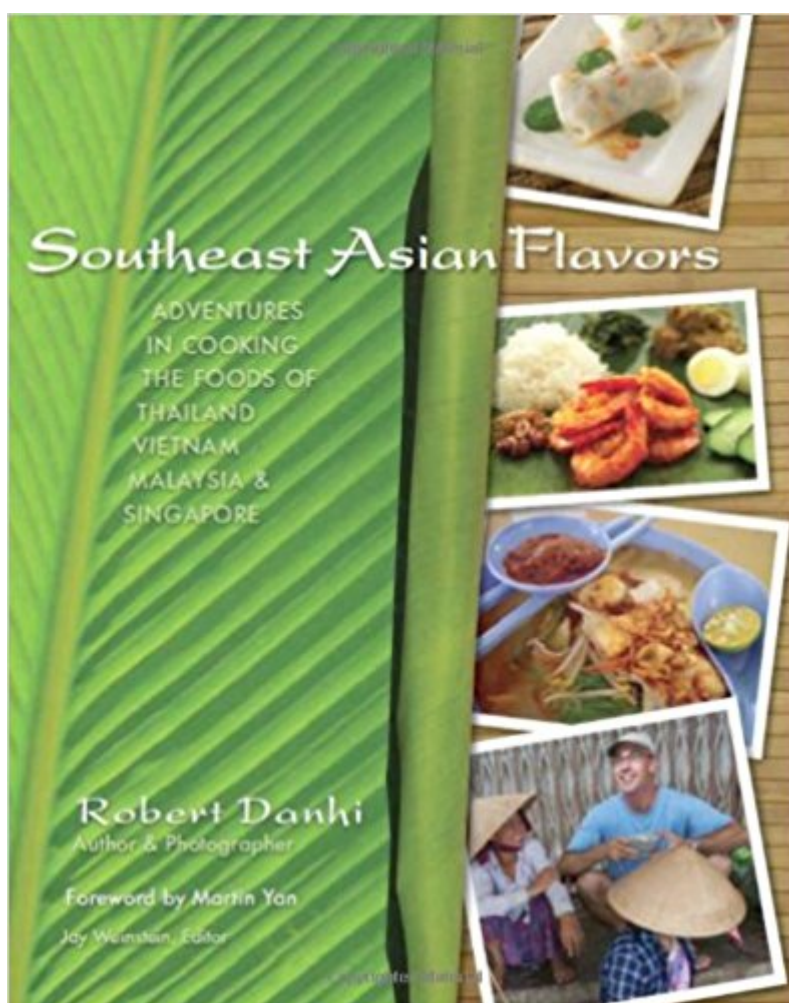


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# Southeast Asian Flavors: Adventures In Cooking The Foods Of Thailand, Vietnam, Malaysia & Singapore



## Synopsis

Demystifying Southeast Asia's cuisine, this cookbook translates years of photography, culinary training, education, and resulting expertise into an adventure of recipes, stories, and practical advice on cooking. Regardless of exotic flavors, foreign ingredients, and unfamiliar techniques, the guide demonstrates how cooking remains universal and the science of food holds fast. Including more than 100 recipes, 700 photographs, and vivid anecdotes, this is the perfect book for anyone seeking to learn about the flavors of Southeast Asian cuisine or just looking for a unique, recreational read.

## Book Information

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## Customer Reviews

‘A passionate primer in understanding the fundamentals of Malaysian, Thai, and Vietnamese cooking. Every student of Southeast Asian food should own this book.’  
—James Oseland, editor in chief, *Saveur*, and author, *Cradle of Flavor*  
‘A practical guide, filled with authentic recipes, chosen to capture the diversity of the region’s cooking. Its wide-ranging anecdotes, insights, and suggestions make Southeast Asian cooking possible in American kitchens, as Robert Danhi guides the cook through each stage, explaining each step soundly to achieve culinary success.’  
—David Thompson, owner, Michelin-starred *Nahm Restaurant*, and author, *Thai Food*  
‘Robert’s infectious passion just bounces off the pages, through behind-the-scene stories of street food vendors, home cooks, and chefs. Generous tips and secrets coupled with his teaching background and enthusiasm make this a refreshingly distinctive body of work and a truly special gift for anyone who loves to cook!’  
—Mai Pham,

chef/owner, Lemon Grass Restaurant, and author, Pleasures of the Vietnamese Table; Chef Robert Danhi's descriptions and photographs of the markets, people, and dishes create an urgent longing to step on a plane and experience this culinary heaven firsthand. In the meanwhile, I look forward to cooking his recipes and taking a leisurely journey through this evocative book; Grace Young, author, The Breath of a Wok and The Wisdom of the Chinese Kitchen

Chef Robert Danhi, with 25 years in the culinary world as a restaurant chef, culinary educator at the CIA, and R&D around the globe is now leading Chef Danhi & Co. Author of a James Beard Nominated cookbook Southeast Asian Flavors; Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia, & Singapore also the winner of the Gourmand; Best Asian Cookbook and Finalist for; Best Asian Cookbook in the World in 2009. Currently Robert is writing his next book Easy Thai Cooking (Tuttle, Nov. 2011) and continues to write for leading food publications around the globe. Martin Yan is the celebrated host of various international cooking shows, a highly respected food consultant, and a cooking instructor. He is the author of Chinese Cooking for Dummies, Martin Yan's Asian Favorites, Martin Yan's Feast, and Martin Yan's Quick & Easy. He lives in San Mateo, California. Jay Weinstein is the author of A Cup of Comfort Cookbook, The Ethical Gourmet, and The Everything Vegetarian Cookbook. He lives in New York City.

I was looking for information on smoking foods using tea, rice, sugar, and other flavors you might want to add. I did not find this in this book. I had to resort to recipes on the internet to get the information that I wanted. But I will say that this is a comprehensive book filled with easy to follow recipes. I have been dabbling in asian cooking for awhile and sometimes when I can't find an ingredient, I substitute a known item for an asian one. For example, I wanted to make these great appetizers made with leaves that contained a small piece of lime, ginger, peanut, coconut, hot pepper, dried shrimp and a sauce. The leaves were impossible to find so I substituted spinach leaves. It was a big hit and loved by all. This is a great book to help you make asian dishes that your family and friends will love.

A comprehensive book about culture and food. Best ethnic cuisine books are like this one, where everything is explained. Why do they use certain ingredients, how, what are they used for, etc. Not just recipes. It is really good written and the pictures are phenomenal. This book is just not for

cooks, but for curious people in general with hunger for knowledge!

Great cookbook about Southeast Asian with commentary and recipes.

I lived in Hong Kong for four years and traveled around Asia quite a bit. I'm also a foodie but never found recipes that made my dishes taste like the real thing. This book is fantastic. Thorough yet easy to understand, the book also gives you substitutes in case you can't find the ingredients the original recipe demands. An enthusiastic amateur chef I also like to always push the limits of my knowledge and this book is perfect between manageable and advanced.

I'm not oft one to write reviews, but this book is deserving of every bit of praise others have given it. For me, it shames every other cookbook I've bought/read/perused in the last decade. Brilliant crystal clear writing, context, a bit of travelogue and more than a little textbook (in a good way), it begs the reader to delve into food they'd never considered making themselves. Already, I'm plotting my way through the cookbook, and am impressed with the recipes clarity and flavors. The one problem? It's made me question buying any other cookbooks.

Coming from Malaysia, I know exactly what this food is supposed to taste like and Robert Danhi has really done a good job explaining the use of ingredients and flavor profiles. The recipes in the Malaysian section are amazing and he does a great job substituting north american ingredients for Malaysian ones that aren't obtainable here. The chicken and mushroom stew and prawn noodles are truly authentic.

My cousin made the best Roti Canai I tasted, not from a store but from a book and this is the book! No question, I bought it straight away. You will not be disappointed. The other recipes I can't wait to try and the narrative is nice to read as well

I enjoy cooking and reading the stories from this book. I'm vietnamese so many of the vietnamese recipes in the book is very similiar to the ones that I cooked from. I just got the book for a few days, but so far the recipes that I cooked from turned out good. Worth the high price for the book. I enjoyed his writing style. Just about to order his Thai "Easy Cooking book". Happy cooking!

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