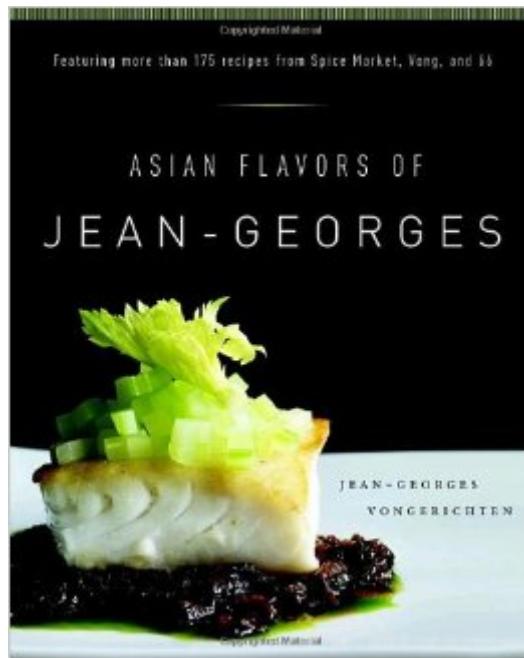


The book was found

# Asian Flavors Of Jean-Georges



## Synopsis

Jean-Georges Vongerichten, chef and owner of 18 restaurants around the world, pioneered Asian-fusion cuisine and cooks this food better than anyone on the planet. In *Asian Flavors of Jean-Georges*, he presents dozens of recipes for reproducing the dishes that have made his restaurants--Vong, Spice Market, and 66--the hottest dining destinations in New York City. Jean-Georges began his love affair with Asian food when he became the chef de cuisine at the renowned Oriental Hotel in Bangkok at the age of twenty-three. His trips to the markets of Bangkok sparked a lifelong obsession with ingredients like ginger, lemongrass, curry pastes and powders, and all kinds of exotic fruits and vegetables. In 1992, when he came to New York to cook at Lafayette in the Drake Hotel, he was the first to combine the flavors of Thailand with French technique. The restaurant was a sensation, immediately earning four stars from the New York Times, and launching his dazzling career in the United States. In 1997, he opened an outpost of Vong in Hong Kong and discovered the world of authentic and refined Chinese cooking and ingredients. As he says, "Every meal in Hong Kong contains a thousand flavors." He opened 66 in New York to showcase his newfound passion for the Chinese kitchen. And then in 2003 he opened Spice Market, his homage to Asian street food, after five years of research and extensive travels through Southeast Asia (documented in the photos in this book). Once again, he translated Asian cuisine through a French sensibility for American diners. Spice Market instantly became his most popular restaurant and remains one of New York's most sought-after reservations. Now Jean-Georges has brought together the best of his pan-Asian recipes in one exciting cookbook. The recipes reflect Jean-Georges' extraordinary talent for creating intensely flavorful dishes inspired by simple home cooking and street food. The secret is his subtle and surprising combinations, which, as in his restaurants, introduce Asian flavors to traditional Western-style dishes and cooking techniques. His special approach comes deliciously to life in such main courses as Grilled Chicken with Kumquat Lemongrass Dressing, Black Pepper Shrimp with "Sun-Dried" Pineapple, Cod with Malaysian Chili Sauce, and Lamb Shank Braised with Green Curry and Vegetables. Unusual side dishes include Steamed Spicy Eggplant and Coconut Sticky Rice. For dessert, there are treats like Chocolate and Vietnamese Coffee Tart or a Seasonal Fruit Plate with Lime-Spiced Salt. Each recipe is laid out in a clear, easy-to-follow style, and throughout the book invaluable tips are offered for streamlining preparation and cooking. From taste-tempting appetizers, soups, and salads, to irresistible fish, meat, poultry, and vegetable dishes, to special sauces and one-of-a-kind sweets, the recipes in *Asian Flavors of Jean-Georges* promise to make dining at home as exciting as an evening out at one of Jean-Georges's fabulous restaurants.

## Book Information

Hardcover: 304 pages

Publisher: Clarkson Potter; First Edition edition (October 23, 2007)

Language: English

ISBN-10: 076791273X

ISBN-13: 978-0767912730

Product Dimensions: 8.3 x 0.9 x 10.4 inches

Shipping Weight: 2.9 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 starsÂ  See all reviewsÂ  (24 customer reviews)

Best Sellers Rank: #86,833 in Books (See Top 100 in Books) #55 inÂ  Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #151 inÂ  Books > Cookbooks, Food & Wine > Asian Cooking #1099 inÂ  Books > Cookbooks, Food & Wine > Regional & International

## Customer Reviews

The recipes I've made from this cookbook have been, thus far, exquisite, consistently offering a delicious array of textures, layered and complex flavor combinations, and beautiful presentations. I'll also add that the few dishes I've made so far have both the look, and, more importantly, the taste, of something I would happily pay top dollar for at a restaurant. Last night I made shrimp cakes with a peanut/mint sauce as a starter, which was satisfying and scrumptious. As an entree, I served up the roasted curried codfish with artichokes, snap peas and a tamarind/chile/garlic sauce, which was simply one of the best seafood dishes I've ever prepared at home (and I've cooked things from many great cookbooks, including dishes by Eric Ripert, Thomas Keller, Bobby Flay, Mario Batali, etc.). This cookbook has a great layout, wonderful pictures, and, most importantly, is sure to greatly expand the average foodie's palate and kitchen technique, opening the doors to a world of Eastern flavoring and ingredients. I've cooked three recipes and I've already learned so much! The only issue? Almost every recipe features very rare ingredients, ranging from the obnoxious-to-acquire to the impossible-to-acquire. It's very important to learn how and what to substitute, otherwise I can see this cookbook becoming merely a dust-collecting frustration for many at-home cooks, especially if you live in the suburbs and really only have one supermarket in town (luckily I live in NYC, where you can find almost anything on this earth as long as you're willing to search around town).

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

Asian Flavors of Jean-Georges Indonesian: Cooking for Beginners - Indonesian Cookbook Simple Recipes - South East Asian Recipes (Easy Indonesian Recipes - Southeast Asian Cooking - South

Asian Recipes 1) Wok This Way - 50 Asian Style Recipes - Wok Recipes - Stir Fry Recipes - (Asian Stir Fry Cookbook, Asian Wok Cooking, (Recipe Junkies - Wok Recipes) Asian Paleo: 30 Minute Paleo! Your Complete Guide to Delicious, Healthy, and Gluten Free Asian Paleo in 30 Minutes or Less (Asian Paleo Guide - Thai, Japanese, ... Korean, Filipino, and Vietnamese Recipes) Flavors of Africa Cookbook : Spicy African Cooking - From Indigenous Recipes to Those Influenced by Asian and European Settlers VIETNAMESE VEGETARIAN FOOD - OUR FAMILY VEGETARIAN RECIPES: VEGETARIAN FOOD RECIPES FROM OUR VIETNAMESE HOME - VEGETARIAN FOOD RECIPES VEGAN RECIPES ASIAN ... RECIPES ASIAN VEGAN SERIES Book 1) Best Asian Recipes from Mama Li's Kitchen BookSet - 4 books in 1: Chinese Take-Out Recipes (Vol 1); Wok (Vol 2); Asian Vegetarian and Vegan Recipes (Vol 3); Egg Roll, Spring Roll and Dumpling (Vol 4) Asian Food and Homemade Sauces and Dressings Box Set (5 in 1): Amazing Korean Recipes, Wok Cooking Tips, Salad Dressings, Sauces, Rubs and Marinades (Asian Recipes & Homemade Spices) Asian Cooking: The Best Collection Of Asian Cooking Recipes That You will Love it Recovered Legacies: Authority And Identity In Early Asian Amer Lit (Asian American History & Cultu) Sources of East Asian Tradition, Vol. 1: Premodern Asia (Introduction to Asian Civilizations) (Volume 1) Georges Bizet: Carmen (Cambridge Opera Handbooks) The Metropolitan Opera Presents: Georges Bizets Carmen: Libretto, Background, and Photos Georges Bizet - Children's Games (Jeux d'Enfants): 12 Original Pieces for Piano 4 Hands (Music Minus One (Numbered)) Georges Bizet: Carmen: Libreto por Henri Meilhac y Ludovic Halevy (Opera en Espanol) (Spanish Edition) Songs by Victor Mass (1822-1884), Including Chants Bretons (1853), and Songs by Georges Bizet (1838-1875), Including Feuilles d'Album (1867): 004 (Romantic French Song 1830-1870 Series) Romantic French Songs, Volume 4 - Victor Mass (1822-1884), Including Chants Bretons (1853), and Georges Bizet (1838-1875), Including Feuilles d'Album (1867) The Collected Poems of Georges Bataille A+ Guide to Managing & Maintaining Your PC (with Printed Access Card) by Andrews, Jean 8th (eighth) Edition (1/1/2013) Jean's Recipes: 100% Authentic and Delicious Filipino Dishes. Popular Main Courses That You Can Make at Home.

[Dmca](#)