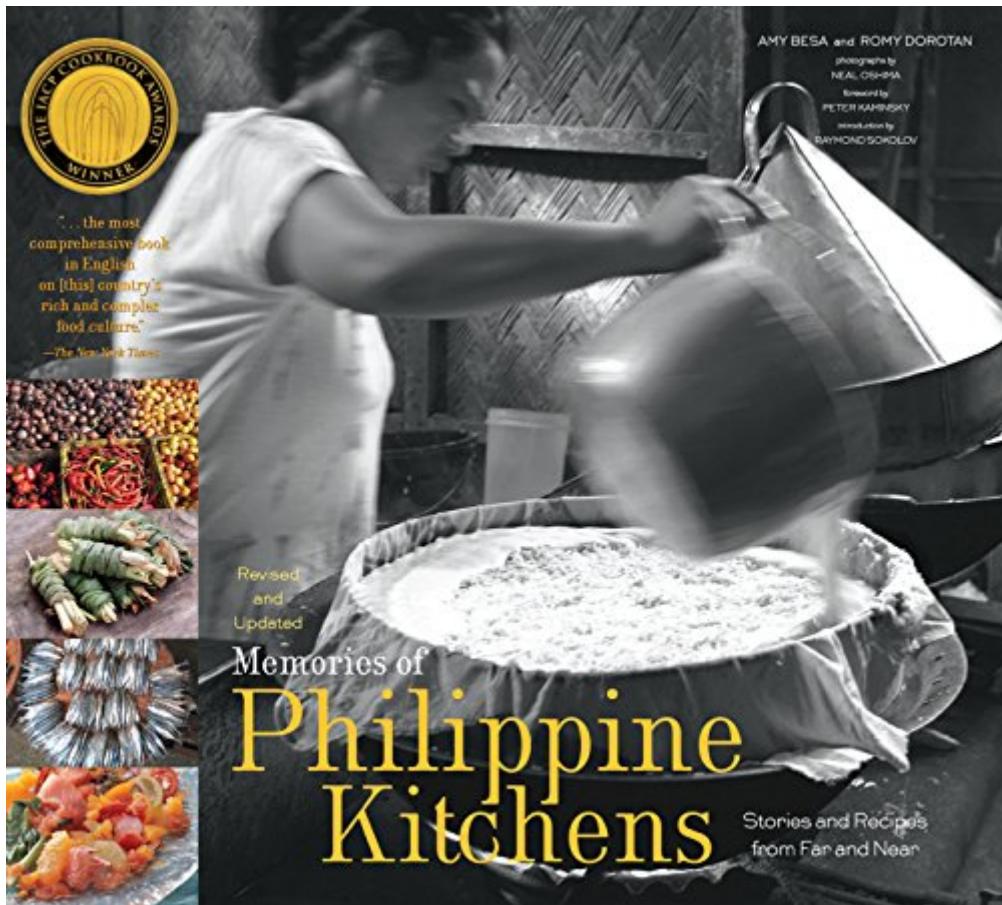


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Memories Of Philippine Kitchens



Synopsis

In the newly revised and updated *Memories of Philippine Kitchens*, Amy Besa and Romy Dorotan, owners and chef at the Purple Yam and formerly of Cendrillon in Manhattan, present a fascinating--and very personal--look at Filipino cuisine and culture. From adobo to pancit, lumpia to kinilaw, the authors trace the origins of native Filipino foods and the impact of foreign cultures on the cuisine. More than 100 unique recipes, culled from private kitchens and the acclaimed Purple Yam menu, reflect classic dishes as well as contemporary Filipino food. Filled with hundreds of sumptuous photographs and stories from the authors and other notable cooks, this book is a joy to peruse in and out of the kitchen.

Book Information

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Customer Reviews

‘Memories of Philippine Kitchens’ by husband and wife restaurateurs, Amy Besa and Romy Dorotan is, with a few important differences, cut from the same mold as the two latest books from another husband and wife team, writer Naomi Duguid and photographer Jeffrey Alford. The major difference is that while Duguid and Alford are exceptionally talented journalistic ‘outsiders’, Besa and Dorotan

are writing from well inside the Philippine cuisine, both being natives of the Philippines, albeit now working in a Manhattan restaurant specializing in Philippine cuisine. I'm especially interested in this book, as I lived and cooked in a Philippine household for almost three years, with my first experience being that old war-horse, 'The Philippine Cookbook' by Reynaldo Alejandro, from whom I got my first adobo, pancit, lumpia, and sinigang recipes. This period in my life also rekindled my interest in cooking, and my first impressions of the Philippine cuisine compared to those of France, Italy, China, India, and even Mexico and Thailand is that it seemed a bit monochromatic. Oddly, I felt the same way about Irish cooking. This may not be as odd as it seems, as both cuisines are heavily based on a white starchy food, rice for the Philippines and the potato for Ireland. The centerpiece of our Philippine kitchen was a rather large hamper for dispensing rice which could easily hold 50 pounds of rice, which we bought in 25 pound bags, three to four at a time. And, one bag generally lasted about three weeks, as a rice cooker full of rice was made at virtually every meal. This impression of low variety was reinforced by visits to Philippine restaurants in New York and San Francisco. It is no surprise that our favorite restaurant was not Philippine, but Korean.

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