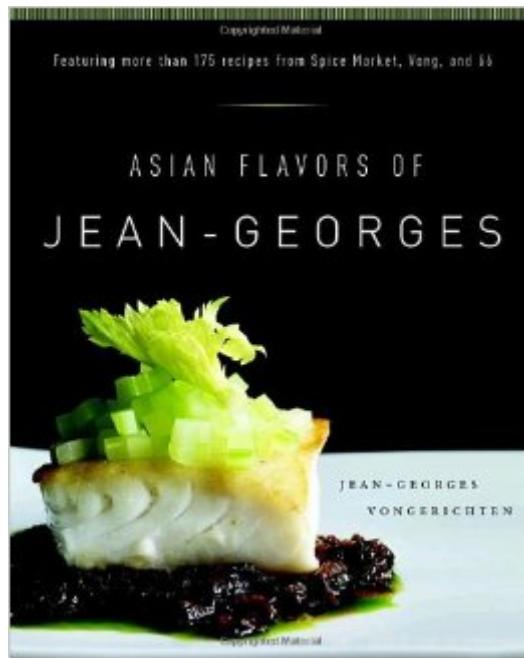


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Asian Flavors Of Jean-Georges



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

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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).

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