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Indonesian Cooking: Satays, Sambals And More [Indonesian Cookbook, 81 Recipes]



Synopsis

Cook fresh and vibrant dishes with this friendly and instructive Indonesian cookbook. Indonesian Cooking is Chef Dina Yuen's culinary exploration of the world's largest and most diverse archipelago—the fabled Spice Islands of Indonesia. Dina began her culinary career in Jakarta at the tender age of 12, when she begged her parents to enroll her in a culinary academy. She was not only accepted—but surprised everyone (her parents included) by preparing dishes which tasted better than those of her adult classmates! After returning to the US, she began sharing her knowledge and passion for the foods of Indonesia as a chef, a writer, and through her website Asian-Fusion.com. The dishes in Indonesian Cooking range from the familiar Chicken and Beef Satays, Lumpia Spring Rolls, Fresh Steamed Vegetables with Peanut Dressing (Gado-Gado) and Nasi Goreng (Traditional Indonesian Fried Rice) to more exotic dishes like Spicy Lemongrass Beef, Burned Sugar Pork, Grilled Swordfish with Fragrant Yellow Rice, and Tamarind Roasted Prawns. Indonesian food is easy to make with ingredients readily found in any well-stocked supermarket. Bring the tastes of Indonesia home with the help of Indonesian Cooking! Authentic Indonesian recipes include: Chicken and Potato Croquettes, Oxtail Soup, Avocado and Smoked Salmon Salad, Banjar Chicken Steak, Grilled Swordfish with Fragrant Yellow Rice, Classic Nasi Goreng, Sambal Eggplant, Dutch-Indo Crepes with Palm Sugar. Indonesia is a vibrant, multi-layered nation with a fabulous and largely unexplored cuisine—and these easy-to-follow recipes now make it accessible to everyone.

Book Information

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Customer Reviews

I don't even know where to begin. This book was very much in need of a food editor and someone other than the author to test the recipes. On the pro side there are a few good recipes (the Savory Flat Rice Noodles are excellent as is the recipe for water spinach) and the photography is lovely, if a bit off. On the con side there are many more problems. First off, the need for a food editor. The Buckwheat Noodle Soup Recipe? It doesn't call for buckwheat noodles - just regular somen noodles. And the garnishes include raw bitter melon and raw garlic, both of which are overwhelming if you actually eat them uncooked in such a delicate broth. Some of the other recipes seem half finished. The Mushroom Medley Soup calls for inordinate amount of salt along with vegetable stock and soy sauce. Now for a pet peeve of mine (which may not bother other people) - I want the picture representing the recipe to actually be that recipe. In a rather disproportionate number of photos this isn't the case. There are ingredients in the photo that aren't listed in the recipe and vice versa. I see bean sprouts... not an ingredient, I see red onions... not an ingredient... on the flip side I see an ingredient that should be easily visible and it's not in the picture. As lovely as the photographs are they make me not trust the recipes. I could not recommend this book for any novice cook but if you are experienced and can spot things out of place it's not a bad purchase. A generous 2.5 stars.

I am very excited as my mother is Indonesian and I grew up eating the wonderful variety of foods. I am Dutch (My father) served in Indonesia, ultimately marrying my mother. My Sister and I were born in Holland, and non the less spent our entire lives eating the delicious food of Indonesia. I am ecstatic to own this book, so that I may fill some of the gaps now that mom has passed on. it is a treasure.

I don't own many cookbooks (I usually rely on TasteBook), but I bought this because I got tired of the hit-and-miss nature of the Indonesian recipes I found online. Basically, I didn't want to have to test every recipe before hosting a dinner...and I love to host. Dina Yuen has saved me an enormous amount of time and made my culinary prowess look far more honed than it actually is! Some of my favorite recipes are the Satay chicken, the spicy potato stir fry, and the sweet grilled calamari. I also gave this book as a gift to a former housemate of mine, who taught me how to cook Indian cuisine, and she loved it. OK, now I've made myself hungry.

I lived in Indonesia for four years when I was younger and it was great to finally get to taste the flavors of my childhood again. I was so excited to find an amazing book about Indonesian cuisine with such great recipes that I bought one for both my sister and mother. Thank you for bringing back

such wonderful memories.

Chef Dina's Indonesian Cooking is one of those rare cookbooks that is not only wonderful to look at, it is one of the few that makes it off the pristine bookshelf and into the kitchen. The breadth of recipes provides countless possibilities, and each one is lovingly presented with cultural and personal context. It's evident that every dish has deep meaning for Chef Dina, and her collection feels like a sincere wish to share the culinary riches of her life with others. This makes the book a joy to simply read and to peruse. On the practical side, I was delighted to discover that the directions were not daunting! The recipes are quick, too. So far the recipes have held up nicely with minor substitutions, so don't worry if you don't have the exact ingredients. The Chilied Eggs was my inaugural recipe and it was a hit at a dinner party. The Tips and Techniques and other introductory sections are well worth reading, for general learning and for practical purposes. There's always the question about "authenticity" when it comes to the culinary arts, and I believe the real value of a great cookbook is when the Chef brings his or her own vision to the styles s/he has grown up with or studied. If there were no variations or innovations to cooking, I doubt cuisine would be as wonderfully diverse and nuanced as it is. Chef Dina invites us to explore and to experience Indonesian cuisine through her unique perspective. This reader is happily trying delicious experiments with friends and family, with Indonesian Cooking as the go-to point of departure. It is both useful and inspiring!

This is a cookbook with interesting fresh looking recipes . I can't wait to try some of the dishes with the unusual spice combinations . Everything looks so inviting and light with a lot of vegetables to enjoy .

Being surrounded by Asian friends and loving Asian food, I've always wanted to try my hand at cooking the food we ate in restaurants. I've been to a few Indonesian restaurants and loved most of the dishes so this book was a perfect introduction for me. Surprisingly, it had a lot of the recipes of those same dishes we had tried at the Indonesian restaurants so I was able to recognize quite a few. I chose this book over some of the other Indonesian cookbooks because I liked that this one wasn't intimidating in size and was also written by a native of the country. Some of the other books were written by non-Indonesians so I wasn't sure how authentic they would be. Also, one of the books was kind of intimidating to a novice like me- I'm sure it was a great book for someone looking for hundreds of recipes but I wanted an accessible introduction that wasn't dumbed down for white

people like me.

Not authentic for my taste, maybe I am from a different part of the islands, I will try some more

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