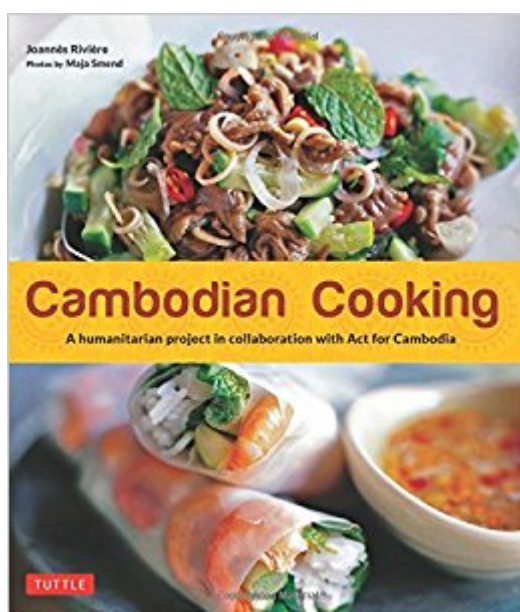


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Cambodian Cooking: A Humanitarian Project In Collaboration With Act For Cambodia



Synopsis

Prepare all your favorite Cambodian foods with this easy-to-follow and informative Cambodian cookbook. New cookbooks on Asian cuisines are much easier to find now than in years past. However, it's still very difficult to find a useful cookbook that focuses on the foods of Cambodia. Now, for the first time, Cambodian Cooking brings a previously untapped culinary tradition to the table for everyone to enjoy. Influenced over the years by a wide variety of cooking styles, Cambodian cuisine presents a particularly broad range of flavors to surprise the palate and stimulate the taste buds. Salty and sweet, downright bitter and sour go hand in hand or are blended subtly, sometimes within a single dish, to create a deliciously harmonious and original result. The recipes included feature favorites such as Curry Fish Cakes, Consomme with Caramelized Beef and Star Anise, Stir-fried Chicken with Chilies and Cashews, and Banana Sesame Fritters. Also included is an ingredients section that includes the Cambodian names as well as the Vietnamese or Thai names of the ingredients whenever necessary for ease of shopping. Authentic Cambodian recipes include: Sweet Potato Rolls with Ginger Pineapple and Ginger Ceviche Rice Porridge with Fish Khmer Curry Soy Glazed Spar Ribs with Star Anise Sweet Coconut Waffles And many more! Take a chance and try a whole new cooking experience with Cambodian Cooking! About Act for Cambodia: Cambodia was a country at war for many years. Genocide claimed millions of lives and orphaned and deprived many children. Antipersonnel mines still threaten their safety and despite these bleak conditions, Cambodian children still smile. If you visit Cambodia, you'll still find people who know how to open their arms in welcome. The French association Act for Cambodia founded and now runs the Sala Bai Hotel and Restaurant School. This association has been helping Cambodians since 1984, when it brought aid to the crowds of refugees crossing the borders of Thailand to flee the cruelty of the Khmer Rouge and all the terrible events that struck their nation at that time.

Book Information

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Customer Reviews

Joannes Riviere is a highly talented young French chef who was formerly a pastry chef in the US. He went to Cambodia in 2002 to take charge of the training courses at the Sala Bai Hotel and Restaurant School. Most recently he was Executive Chef at Meric, the restaurant at Hotel de la Paix in Siem Reap where he became a specialist in Cambodian cuisine. Joannes wrote the recipes in this book in collaboration with the teachers at Sala Bai and the help of his Cambodian friends. Dominique De Bourgnecht and David Lallemand have a diploma from the European School of Management in Paris. They both worked for several years in France (Dominique as a financial analyst and David as a consultant in business strategy), before going to Cambodia for a year. Heads of this project, Dominique and David put all their energy and enthusiasm into every stage – from looking for financial backing to negotiating the publishing contract and organizing the photography sessions. David also wrote the accompanying texts in the book. Maja Smend specializes in culinary and travel photography. After winning the Best Media and Student Photography Award in the UK in 2000, she founded her own company. German by birth, but based in London, she has a wide clientele in the UK and the rest of Europe, including major food manufacturers, publishers, advertising and design agencies. Maja loves everything and anything to do with cooking, markets and travel – and photography, of course!

It's a basic book with a few simple recipes. I was hoping for more. Still, it's a good book, especially for those just getting into cooking Khmer food. There's stuff covered in here like sauces/dips and pastes that are going to be used in most of the recipes. I found the listed spices and herbs (with photos!) used most in Khmer cooking very helpful.

Much better than expected. There are so few books dedicated to Cambodian cooking. While it doesn't contain the recipes of traditional home cooking, it does contain a good selection of dishes that you would find in Cambodian restaurants. Do yourself a favor and buy this book for yourself.

This is a very good cookbook and has so many good recipes for Cambodian cooking. Very good pictures and directions. The only reason I gave it 4 instead of 5 stars was because I had hoped it would contain words in the Cambodian language as well as English, so that my wife who is Cambodian could use it better.

Less than a year after our cruise on the Mekong, this book has been a superb return to wonderful moments by means of these authentic recipes put at the level of the non-Asian cook, who might not have access to all the ingredients.

Glad to have a book that show what my mom cooked and that I could learn what she cooked that are in this book.

Having knowing how to cook Cambodian food, This cookbook is fantastic as a gift for those who love to eat delicious food and cook it themselves :)

I'm half Cambodian so I know what the deal is when it comes to "Cambodian Cooking". Yeah, whatever. Skip this book. Hang out with some Cambodian people to find out what real Cambodian food tastes like or if you are lucky enough to live in a town with a Cambodian restaurant give them a shot. The only thing I can really equate this to is if you went to a Chinese restaurant and the only thing you could get was something like sesame chicken and combo lo mein and not any actual authentic Chinese cuisine. That is not to say that the dishes are bad but this is definitely not something that somebody who grew up eating Cambodian food would consider "Cambodian Cooking".

Like the book but I am having a difficult time finding the ingredients

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