



Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More

By Andrea Nguyen

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Is there anything more satisfying than a well-made Asian dumpling?

Plump pot stickers, spicy samosas, and tender *b?o* (stuffed buns) are enjoyed by the million every day in dim sum restaurants, streetside stands, and private homes worldwide. Wrapped, rolled, or filled; steamed, fried, or baked—Asian dumplings are also surprisingly easy to prepare, as Andrea Nguyen demonstrates in *Asian Dumplings*.

Nguyen is a celebrated food writer and teacher with a unique ability to interpret authentic Asian cooking styles for a Western audience. Her crystal-clear recipes for more than 75 of Asia's most popular savory and sweet parcels, pockets, packages, and pastries range from Lumpia (the addictive fried spring rolls from the Philippines) to Shanghai Soup Dumplings (delicate thin-skinned dumplings filled with hot broth and succulent pork) to Gulab Jamun (India's rich, syrupy sweets).

Organized according to type (wheat pastas, skins, buns, and pastries; translucent wheat and tapioca preparations; rice dumplings; legumes and tubers; sweet dumplings), *Asian Dumplings* encompasses Eastern, Southeastern, and Southern Asia, with recipes from China, Japan, Korea, Nepal, Tibet, India, Thailand, Vietnam, Singapore, Malaysia, Indonesia, and the Philippines.

Throughout, Nguyen shares the best techniques for shaping, filling, cooking, and serving each kind of dumpling. And she makes it easy to incorporate dumplings into a contemporary lifestyle by giving a thorough introduction to essential equipment and ingredients and offering make-ahead and storage guidance, time-saving shortcuts that still yield delectable results, and tips on planning a dumpling dinner party.

More than 40 line drawings illustrate the finer points of shaping many kinds of dumplings, including gy?za/pot stickers, wontons, and samosas. Dozens of mouth-watering color photographs round out *Asian Dumplings*, making it the most definitive, inviting, inspiring book of its kind.

From the Hardcover edition.

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Editorial Review

From Publishers Weekly

Nguyen, author of *Into the Vietnamese Kitchen*, celebrates a wide array of dough-wrapped treats from China, Vietnam, Japan, Philippines, India and Korea in this lavishly photographed homage to the not-so-humble dumpling. She divides her treasure trove of recipes by dough type, including filled pastas, thin skins, stuffed buns, rich pastries and more. Japanese pork and shrimp pot stickers, Filipino chicken and egg buns, and spicy potato samosas whet the appetite and show the diversity of the offerings she provides. Line drawings highlight shaping techniques to make half-moons, pea pods, crescents and footballs. Nguyen includes recipes for making dough and wrappers from scratch, including rice sheet batter, wheat starch dough and basic dough, among others. She also showcases dessert dumplings such as fried banana spring rolls, and milk dumplings in cardamom and saffron syrup. Sections on sauces, seasoning and stocks, key ingredients and essential equipment round out a superb collection. This alluring and attractive book will appeal to a wide audience of home cooks and trained chefs. 75 full-color photos. (Oct.)

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Review

"If it's a small, succulent parcel encased in dough, pastry, batter, or leaves from anywhere between India and Polynesia, you'll find a recipe and crystal-clear instructions for making it with Andrea Nguyen's *Asian Dumplings*."

—Cooking Light, Favorite Cookbooks, 2010

"Nguyen, author of *Into the Vietnamese Kitchen*, celebrates a wide array of dough-wrapped treats from China, Vietnam, Japan, Philippines, India and Korea in this lavishly photographed homage to the not-so-humble dumpling. She divides her treasure trove of recipes by dough type, including filled pastas, thin skins, stuffed buns, rich pastries and more. Japanese pork and shrimp pot stickers, Filipino chicken and egg buns, and spicy potato samosas whet the appetite and show the diversity of the offerings she provides. Line drawings highlight shaping techniques to make half-moons, pea pods, crescents and footballs. Nguyen includes recipes for making dough and wrappers from scratch, including rice sheet batter, wheat starch dough and basic dough, among others. She also showcases dessert dumplings such as fried banana spring rolls, and milk dumplings in cardamom and saffron syrup. Sections on sauces, seasoning and stocks, key ingredients and essential equipment round out a superb collection. This alluring and attractive book will appeal to a wide audience of home cooks and trained chefs. 75 full-color photos." (Oct.)

—Publishers Weekly

"Until I began cooking from this remarkable book I had no idea that preparing Asian dumplings was so easy and so satisfying. Andrea Nguyen's latest work is authoritative, fun, and filled with recipes that yield insanely delicious results."

—James Oseland, editor in chief of *Saveur* and author of *Cradle of Flavor*

"I was truly excited when I first picked up this book, a feeling that quickly turned to awe. Andrea Nguyen introduces you to Asia..."

From the Publisher

*** The first and only cookbook on making authentic versions of the most popular East Asian, Southeast Asian, and South Asian dumplings, including Chinese dim sum favorites.**

- * Features more than 75 step-by-step line illustrations and full-color styled food shots.
- * Andrea Nguyen's first book, INTO THE VIETNAMESE KITCHEN, demonstrated her unique ability to interpret Asian cooking styles for American cooks.

Users Review

From reader reviews:

Michael Hamrick:

Now a day folks who Living in the era where everything reachable by connect to the internet and the resources included can be true or not demand people to be aware of each information they get. How people have to be smart in receiving any information nowadays? Of course the solution is reading a book. Examining a book can help people out of this uncertainty Information particularly this Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More book since this book offers you rich info and knowledge. Of course the data in this book hundred per cent guarantees there is no doubt in it you probably know this.

Samuel Gorman:

The actual book Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More has a lot of information on it. So when you make sure to read this book you can get a lot of advantage. The book was authored by the very famous author. This articles author makes some research prior to write this book. This particular book very easy to read you can obtain the point easily after reading this book.

Megan Urick:

This Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More is new way for you who has curiosity to look for some information since it relief your hunger of information. Getting deeper you upon it getting knowledge more you know or you who still having small amount of digest in reading this Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More can be the light food to suit your needs because the information inside this kind of book is easy to get simply by anyone. These books build itself in the form that is reachable by anyone, yeah I mean in the e-book web form. People who think that in guide form make them feel sleepy even dizzy this guide is the answer. So there is no in reading a reserve especially this one. You can find what you are looking for. It should be here for an individual. So , don't miss the idea! Just read this e-book kind for your better life and knowledge.

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