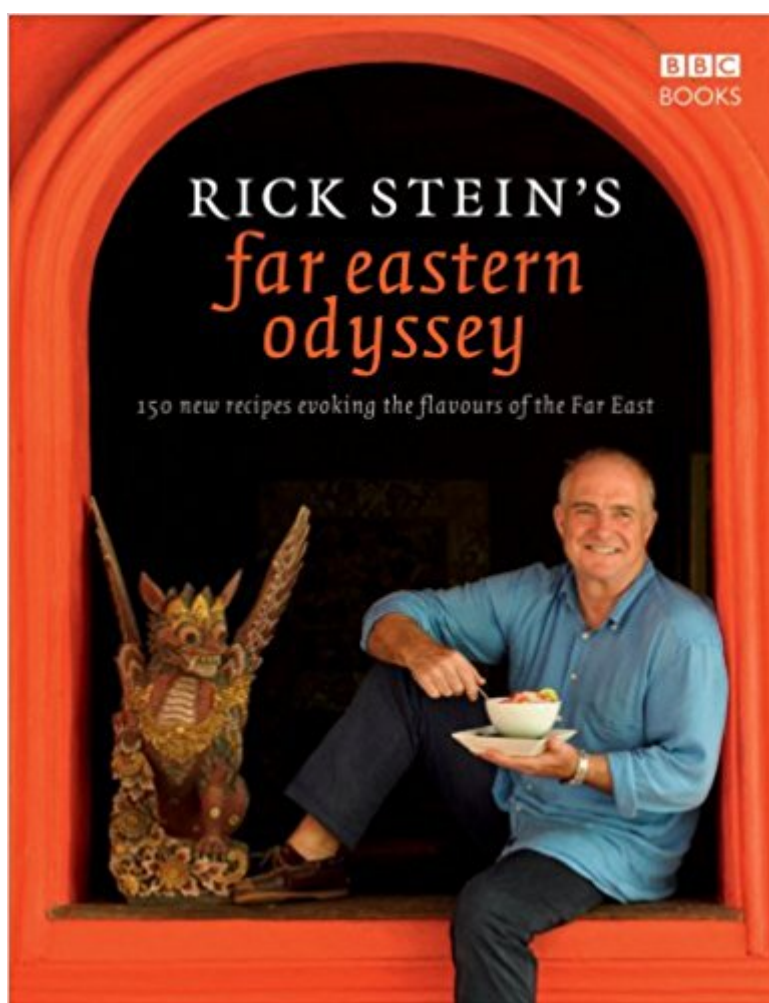


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# Rick Stein's Far Eastern Odyssey: 150 New Recipes Evoking The Flavours Of The Far East



## Synopsis

Rick has visited traditional family-run restaurants, street vendors, floating markets, night markets, fishing villages, and the local cinnamon and rice farmers to learn about the authentic food of the Far East, and to sample the delicious spectrum of flavors. In Vietnam, Rick Stein tracks down the best recipe for pho, a searing soup of vegetables, shrimp, chilli and fresh mint; in Cambodia he makes kroeung, a kind of aromatic curry; and he samples jhol, a light fish stew, in Bangladesh. Traveling on through Thailand, Sri Lanka, Malaysia, and Indonesia, he enjoys (and shows readers how to make) an array of inspired dishes. More than 150 new recipes, divided by country, are each complemented by Rick's colorful travel anecdotes and stunning location photography. From Thailand, he offers Oyster Omelettes and Green Papaya Salad. Malaysian dishes include Malaysian Fruit Salad with Tamarind, Chili, and Palm Sugar Dressing. Sri Lankan recipes include Potato Mustard Curry and White Pumpkin Curry. This lavish and unique collection evokes the magic of bustling markets, exotic locations, and exciting flavors.

## Book Information

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## Customer Reviews

Rick Stein is a chef, restaurateur, television host, and author. His other titles include Rick Stein's French Odyssey and Rick Stein's Seafood, which won the coveted James Beard Foundation Cookbook of the Year Award.

This cookbook was recommended to me by my brother, who, having spent a fair bit of time in

Thailand was amazed to find a green chicken curry that actually tasted like a genuine Thai offering. Stein has Anglicised the recipes, not to alter the flavour, but to use ingredients that can be found easily in the west, by visiting your local asian food store. But do not fear, the taste remains true to the original. You won't find any recipes that tell you to buy a curry paste and use two tablespoons. The recipe for all the pastes are found in the back of the book. The best thing about that, is that I can adjust the amount of heat to suit. I've just loaned it to a friend, who is equally impressed, and now ordering her copy. It also cost half as much here as it does off the shelf in Australia.

One of the best cookbooks I've ever bought. All of the recipes I've cooked so far have been truly delicious. A journey through South East Asia on the palate. The series was also excellent to watch (as always). Just fabulous

Great companion book to the TV series but better, a wonderful stand alone cookbook as well. I recommend it!

Once again Rick at his best. The thing I like about his recipes is that he replicates stuff he has eaten with locals - some handed down for generations. You can't beat the effort and flavour combinations. Try the fish Dampokht - amazing!

exactly as advertised. Thank you very much also for swift postage. Many hours reading and cooking to be enjoyed.

lots of very varied and interesting recipes

love anything rick stein, a great read and wonderful recipes

I bought this book after watching his TV show of the same name. We had just done a similar trip, so the show brought back good memories. The book is great, easy reading and good simple cooking directions resulting in great authentic flavours and presentation. Certainly recommend for yourselves or giving as a gift.

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