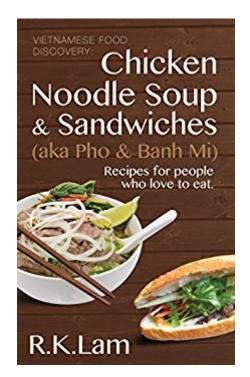


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Vietnamese Food: Chicken Noodle Soup & Sandwiches (aka Pho & Banh Mi) - Recipes For People Who Love To Eat





Synopsis

This book will focus on two special Vietnamese foods: Chicken noodle soup and Sandwiches(aka PhÃ_i»Å_s and BÃfÂ_inh MÃf¬). This will be an interesting food adventure where you are going to learn about the origin of these two dishes, how to make them on your own, and some culture facts behind them. We believe that after reading this book, you will want to wear an apron and try to cook these two sumptuous delights right away.Lam said that his mother told him a lot about Vietnam and Vietnamese culinary culture when he was a little boy. She said that when she was young and the Vietnam War was happening, having a bow of chicken noodle soup to eat was already a great happiness. After many years, she still regarded it to be the best dish she had ever tasted in her life. No other dishes could compare with it. Thus, when Lam first came in Hanoi, he immediately found a Vietnamese restaurant and tried the noodle. At that moment, he could understand somewhat of his mother \tilde{A} ¢â \neg â,¢s words. Vietnamese cuisine, in particular, chicken noodle soup has an irresistible attraction that could not be found in other countries \tilde{A} ¢â \neg â,¢ food around the world. In order to find the best recipe for this wonderful dish, Lam has resolved to discover it, even if he had to go to every corner of this country.

Book Information

File Size: 1856 KB Print Length: 38 pages Simultaneous Device Usage: Unlimited Publisher: R.K Lam (July 6, 2015) Publication Date: July 6, 2015 Sold by: A Â Digital Services LLC Language: English ASIN: B0115MBD70 Text-to-Speech: Enabled X-Rav: Not Enabled Word Wise: Enabled Lending: Not Enabled Screen Reader: Supported Enhanced Typesetting: Enabled Best Sellers Rank: #887,502 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #43 inA A Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Regional & International > Asian > Vietnamese #101 inà Â Books > Cookbooks, Food & Wine > Asian Cooking > Vietnamese
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Customer Reviews

#The goodThe focus of this book is the recipes of Pho and Banhmi. I have never eaten those 2 dishes but as I know, they are the most famous cuisine in Vietnam. The table of content is clear and it brings me to the exactly places where I need to go $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{a} ∞ the recipes. About Pho, I think it $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}$ cs impossible for me to buy rice noodle in my area so I decided to make it by myself. This book helped me a lot with a clear step-by-step guide. The rest of making Pho process was much easier for me. And about Banhmi, I can easily buy the baguettes at a supermarket and the inside ingredients are not a problem at all. However, I will try to make baguettes when I have more free time because I think they are the most delicate and unique things in Vietnamese sandwiches. I have to admit that $I\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi}cm$ not a good cook or may be bad sometimes, but if I can do those 2 dishes, there are no reasons for you to give up.#The badThe first weakness point is lack of images. I think the author should put images for each steps to make them easier. The making baguettes part has so many steps but no images and it make me confused. I think if I have more free time, I will read it more carefully and I believe I can make some tasty baguettes and of course, Banhmi. Another weakness point is this book has some misspelling words. I think it $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} - \tilde{A}$ $\hat{a}_{,,\phi}cs$ acceptable because the author is a French, so he has some problems with his language and English. I hope he will write more carefully in his next books.#The beautyThere are just 3 things that I can find in this book: Vietnamese foods, Pho and Banhmi. That $\tilde{A}f \hat{A} \phi \tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi} \phi$ s enough for me because I don $\tilde{A}f \hat{A} \phi \tilde{A}$ $\hat{a} \neg \tilde{A}$ $\hat{a}_{,,\phi} \phi$ t like anything that too complicated or confusing like $\tilde{A}f\hat{A}\phi\tilde{A}$ $\hat{a} \neg \tilde{A}\hat{A}$ a wizard book. However, this cookbook isn $\tilde{A}f\hat{A}\phi\tilde{A}$ â $-\tilde{A}$ â, ϕ t only have recipes but it also have some Vietnamese cuisine culture parts. I think those part are not just a bonus, it is some shining pieces from the soul of the book. I won $\hat{A}f\hat{A}\phi\hat{A}$ $\hat{a} - \hat{A}\hat{a}_{,,\phi}$ t spoil anything about those culture parts because it has to be discovered. My friends who live in Vietnam always say: $\tilde{A}f\hat{A}c\tilde{A}$ $\hat{a} \neg \tilde{A}$ Å"Vietnam is a beautiful, unique and amazing country $\tilde{A}f\hat{A}c\tilde{A}$ $\hat{a} \neg \tilde{A}$ \hat{A} . One day I will come to that country to discover its amazing culture and

enjoy Banhmi and Pho. The last thing I want to say to the author: $\tilde{A}f\hat{A}\phi\tilde{A} \ \hat{a} \neg \tilde{A} \ \dot{A}$ "Take care and write your next books. Thank you! $\tilde{A}f\hat{A}\phi\tilde{A} \ \hat{a} \neg \tilde{A} \ \dot{A}$.

This book is great for someone who begin to find out about Vietnamese food and culture. It has background information and specific explanation about Vietnamese cuisine culture.

ItÃf¢Ã ⠬à â,,¢s really proficient with beginner while the recipes in this book is simple, and they also include explanation every steps in each recipes. It guides the beginners through how to make rice noodle and banhmi. If you want to have better understanding of Vietnam, then this book is a must. The author showed the broad knowledge about Vietnamese cuisine culture, he also referred the comments of famous writers which indicated the great sophistication of Vietnamese cuisine.

I bought this book because it touted having a recipe for homemade rice noodles. Unfortunately, no quantities of any ingredients were written, so I have been left where I started-unable to make rice noodles! Also, I understand that English is likely the second (or third or fourth) language of the author, but SOME editing would be appreciated.

Excellent ! Recipes are easy to follow for someone with some kitchen experience. Ingredients can be a challenge sometimes but with online stores you can get anything. I bought this because it was so well rated and I am not disappointed. I recommend this book for all. Worth of money

I thought there would be more recipes, but there is more of a focus on history. Luckily this ebook is inexpensive.

Its my hobby to try new recipes every time as my husband is a big Foody! he just loves food.So i keep on trying the recipes in different manners. I have tried Indian food, Thai food, Italian and this time i thought to try Vietnamese food. I have heard a lot and this book really helped me in knowing more about it!!!Mixing of different herbs, vegetables, presentation and bringing about new tastes, it was wonderful. I made it and my husband tasted it and he just loved food in Vietnamese style. I will try to make all the recipe of this book and recommend this too.

Not informative, the measurements, the way to cook

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