



The Dumpling: A Seasonal Guide

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The Dumpling is the most comprehensive and wide-ranging anthology of traditional recipes available for those who love dumplings in every shape, size, and variety. Wai Hon Chu—who has worked in the in the kitchens of March, Clementine, and The Russian Tea Room, and is creator of El Eden Chocolates, named Best Gourmet Chocolate by *New York Press*—and Connie Lovett take dumpling aficionados on a culinary tour around the globe, offering more than 100 mouthwatering recipes that cover the full range of dumpling possibilities.

The Dumpling: A Seasonal Guide Details

Date : Published October 27th 2009 by William Morrow Cookbooks (first published 2009)

ISBN : 9780060817381

Author : Wai Hon Chu , Connie Lovatt

Format : Hardcover 432 pages

Genre : Food and Drink, Cooking, Cookbooks, Food, Reference

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Eling says

I ended up REALLY liking this and will definitely look to get a copy of my own. A ridiculous number of recipes are included, and I think I wanted to try almost every single one. Loved how this was organized, lots of detailed instructions and information about less common ingredients were provided.

My one criticism of the book is that there just are not enough photographs. There are really good diagrams provided, which is great for all the techniques that are covered, but a volume that details such a wide range of recipes, cultures and types of dumplings really cries out for photographs so you can see the beautiful end product you're laboring to create!

I was VERY disappointed by the measly 4-page color plate section. Maybe the ebook provides more color photos? I would give this 5 stars in a heartbeat if I could have MORE PICTURES.

Jamie says

Lots of recipes from around the world, but be forewarned, only 8 of the 138 recipes have pictures.

Mckinley says

Very comprehensive in technique and global coverage.
This would be the book to use although it looks like more work than I'll likely do.

Lia says

Suka banget sama buku ini. Resepnya banyak dan macam-macam. Petunjuknya lumayan jelas. Ada pengelompokan berdasarkan tipe dumpling, ada semacam indeks jadi bisa mencari dumpling berdasarkan bahan. Belum semua resep gue perhatikan. Buku ini termasuk bacaan yang perlu konsentrasi lebih membacanya. Copy yang gue punya nggak ada foto kecuali foto di cover buku. Jadi kalo nggak membaca resep dari awal sampai akhir masih agak kabur bentuk akhir makanannya itu kaya bagaimana. Omong-omong, nggak ada resep dari Indonesia. negara Asia Tenggara yang ada di buku cuma Thailand, Malaysia dan Vietnam. Tapi dengan definisi dumpling di buku ini, Indonesia punya banyak sekali makanan yang masuk kategori dumpling. Resep di buku ini yang dari Thailand dan Malaysia juga mirip banget sama makanan Indonesia. Seperti kanom chan(Thailand) yang mirip kue pepe, kanom thuyay(Thailand) yang mirip kue talam, bua loi phuak(thailand) yang mirip bubur talas printhil, onde-onde(Malaysia) yang di Indonesia namanya klepon. Kita emang kurang terkenal ya di dunia kuliner.

Catherine Woodman says

This book takes a very strict view of what a dumpling is--something that is steamed--so if it isn't stuffed but it is steamed (they have many breads and muffins that fit this bill), it is a dumpling, but an empanada--no way. There is an exhaustive array of things that do fit the bill, and lovely illustrations--on the cover is a picture of Hallacas, which is what attracted me to the book.

Jennifer says

Lots of great recipes from around the world. Every culture has its own dumpling: the pierogi, ravioli, tamale. Excited to try lots of new recipes from this book!

Katy M says

Excellent, well written.

Fabulous, buy this book!

This book is well written, well researched, well edited and proofread. There are clearly written and explained recipes of all countries and types from chicken and dumplings to pierogi to tamales to bread pudding. There is a chapter just for broths.

They explain the why they chose the recipes they did, the ingredients and equipment, different folding techniques with illustrations, tips on preparation through storage.

The recipes are arranged by month with a clickable table of contents of the chapter headings and a clickable table of contents of the recipes at the beginning of every chapter as well as a complete index (called "searchable terms.") There are appendices which list the recipes by region and country, type and which are vegetarian.

I can't wait to get in my kitchen and cook some pierogi and tamales. I've been searching for recipes for both and, while I found some, have been disappointed in the choices available. This book has 3 pierogi recipes and several for tamales. Then I'll work my way through more. There are so many, good thing for freezers!

Leon Lateiner says

Fabulous book, with a variety of recipes and ideas! Check out my review and photos from Wai and Connies demonstration @ <http://www.thelateinergangbookreviews...>

Jen says

Worth getting just for all the descriptions of different ways to fold in the beginning. Different definition of dumpling - barely any ravioli recipes, but lots of tamales. The mushroom buns (xiang gu baozi) were delicious, but made them the second night with gyoza wrappers instead and liked that better than the mantou dough. (Which is saying something, because I am a sucker for that dough!) Given that one of the authors is a vegetarian chef (if I am remembering the bio correctly), there are relatively few vegetarian recipes, but then

it is a big book, so still plenty. The seasonal organization, which I usually love, didn't really do it for me in this book - but there are a few other lists in the back of the book that allow you to look up particular cultures, vegetarian dumplings, etc.
