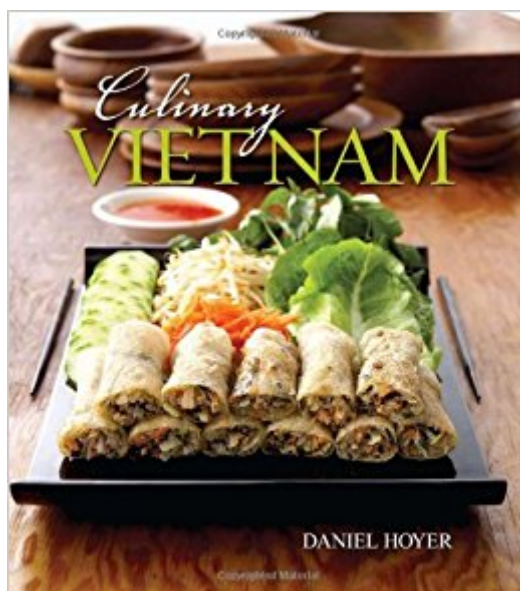


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Culinary Vietnam



Synopsis

Vietnamese cuisine has developed over thousands of years with countless influences from other cultures. Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all while showing just the breadth of this simple, agriculturally based cuisine. Chef Daniel Hoyer is the author of Culinary Mexico, Fiesta on the Grill, Tamales, and Mayan Cuisine: Recipes from the Yucatan Region. He is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company, Well Eaten Path-Chef Tours, www.welleatenpath.com, and teaches at The Santa Fe School of Cooking, where he has been an instructor for over thirteen years. He lives near Taos, New Mexico. Explore the tantalizing blend of the fresh, bright, sweet, and hot flavors of Vietnam

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Customer Reviews

Vietnamese cuisine, developed over thousands of years with countless influences from other cultures, is a tantalizing blend of clean, fresh, bright, sweet, and hot flavors. Full of authentic recipes, Culinary Vietnam teaches how the aspects of flavor, aroma, texture, color, contrast, balance, and even the sound a food makes should be taken into consideration in the planning of a Vietnamese meal. Author Daniel Hoyer opens the door into the world of Vietnamese cooking

methods and theories, as well as to the background of the cuisine, and gives some historical and cultural tidbits, all while showing just how broad the scope of this simple, agriculturally based cuisine really is. Daniel Hoyer first learned to cook as a young boy by helping his two grandmothers. His stint as sous chef for Mark Miller's Coyote Cafe inspired his interest in Mexican and Latin American cooking and launched his culinary career. Chef Hoyer has traveled extensively in Mexico and Vietnam, exploring the cooking as well as the history and culture of each country. He is currently a restaurant consultant, cooking-school instructor, and guide of gastronomic adventure tours in Mexico and Vietnam. His culinary tour website is www.welleatenpath.com.

Chef Daniel Hoyer is the author of *Culinary Mexico*, *Fiesta on the Grill*, *Tamales*, and *Mayan Cuisine: Recipes from the Yucatan Region*. He is a leader of gastronomic adventure tours in Mexico and Southeast Asia through his company, Well Eaten Path-Chef Tours, welleatenpath.com, and a former teacher at The Santa Fe School of Cooking, where he was an instructor for over thirteen years. He lives in Hanoi, Vietnam and operates a restaurant and food tour company there.

What a wonderful cookbook and I went shopping at a local Vietnamese market and bought so many things. I decided to make Bo Kho. This recipe is quite delicious and I look forward to making each one in this book. UPDATE..... TADA! I indeed made Bo Kho and loved every bite. I did not have the carrots for color and texture so I used potatoes and orange bell pepper. Adding the pepper in last kept it still crunchy and the potatoes worked fine too. This is a lovely cookbook and I recommend it to anyone that really wants to cook authentic Vietnamese foods.

My husband and I met Daniel while taking a small group (6) market and sampling tour in Hanoi in January. Daniel had a copy of his book with him. Now as then the pictures are outstanding and the help with substitute ingredients helpful. If I had my way there would be more recipes included. However the book is a joy to revisit, page through, and use for it is beautiful and reflects Daniel's culinary knowledge and appreciation of Vietnamese food. It is currently one of my numerous cookbooks and is off the shelf for easy visitation. Nancy Bear

I was lucky enough to actually do a culinary tour with Mr. Hoyer in Hanoi. We had wonderful meals at Produce Markets to Streetside Cafes to wonderful, refreshing Vietnamese Iced Coffees! I would highly recommend this book not only for the fabulous recipes but for the photo tour of this beautiful city and its amazing people!

Packed with great recipes that you can easily make at home. We met Daniel in Vietnam on a food tour he provides in Hanoi - www.welleatenpath.com - which I also highly recommend.

Amazing tour. It made our trip to Vietnam really special. Daniels knowledge and culinary experience are realized from the time you meet him until the end of the tour.

Attractive and packed with recipes to be tried. Some are relatively simple; others more challenging, but all with the distinctive flavours. A must have for an adventurous cook's library.

IT'S ok

good cookbook with excellent recipes and full of photos of finished dishes. This is a surprisingly good guide for Vietnamese cuisine.

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