



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

By Andrea Nguyen

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**Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More** By Andrea Nguyen

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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**Bibliography**

- Rank: #475380 in eBooks
- Published on: 2011-03-22
- Released on: 2011-03-22
- Format: Kindle eBook

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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:**

#### **David Barr:**

Playing with family in a very park, coming to see the water world or hanging out with buddies is thing that usually you could have done when you have spare time, subsequently why you don't try factor that really opposite from that. One particular activity that make you not experiencing tired but still relaxing, trilling like on roller coaster you already been ride on and with addition info. Even you love Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More, you may enjoy both. It is fine combination right, you still desire to miss it? What kind of hangout type is it? Oh can occur its mind hangout people. What? Still don't obtain it, oh come on its called reading friends.

#### **Ruby Harris:**

Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More can be one of your beginner books that are good idea. All of us recommend that straight away because this publication has good vocabulary which could increase your knowledge in terminology, easy to understand, bit entertaining however delivering the information. The writer giving his/her effort to get every word into pleasure arrangement in writing Asian Dumplings: Mastering Gyoza, Spring Rolls, Samosas, and More however doesn't forget the main place, giving the reader the hottest as well as based confirm resource facts that maybe you can be considered one of it. This great information could drawn you into completely new stage of crucial pondering.

#### **Michael Larose:**

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#### **Nicholas Ko:**

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