

# rick stein far eastern odyssey book

**rick stein far eastern odyssey book** is a culinary travel memoir that captures the essence of exploring diverse Asian cuisines through the seasoned eyes of renowned chef and television presenter Rick Stein. This captivating book takes readers on an immersive journey across some of the most vibrant and culturally rich countries in the Far East, including China, Japan, Thailand, Vietnam, Malaysia, and Indonesia. With his signature storytelling style, Stein not only shares authentic recipes but also delves into the history, traditions, and personal encounters that make each destination unique. Whether you're a food enthusiast, a travel lover, or someone seeking inspiration for your culinary adventures, the "Far Eastern Odyssey" offers a compelling narrative that celebrates the diversity and richness of Asian gastronomy.

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## Overview of the Rick Stein Far Eastern Odyssey Book

The "Far Eastern Odyssey" is more than just a cookbook; it is a vivid travelogue that combines culinary exploration with cultural storytelling. Rick Stein, known for his expertise in seafood and classic British cuisine, expands his horizons by exploring the distinct flavors and cooking techniques of the Far East. This book aims to bridge the gap between travel and cuisine, providing readers with practical recipes alongside fascinating insights into the countries and communities Stein visits.

### Key Highlights of the Book

- **Authentic Recipes:** Step-by-step instructions for dishes from China, Japan, Thailand, Vietnam, Malaysia, and Indonesia.
- **Cultural Insights:** Background stories about local traditions, ingredients, and cooking methods.
- **Travel Experiences:** Personal anecdotes from Stein's journeys, including encounters with local chefs, markets, and home cooks.
- **Beautiful Photography:** Stunning images capturing the landscapes, street scenes, and culinary delights of each region.
- **Cooking Techniques:** Tips on mastering Asian cooking methods, such as stir-frying, steaming, and fermenting.

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# Exploring the Countries Featured in the Book

The "Far Eastern Odyssey" takes readers across a diverse array of Asian nations, each with its own culinary identity. Below is an overview of the key countries covered in the book and what makes their cuisine unique.

## China: A Tapestry of Flavors

China's culinary landscape is one of the most diverse in the world, with regional cuisines ranging from Sichuan's bold heat to Cantonese dim sum. Stein explores:

- The significance of fresh ingredients like soy, ginger, and garlic.
- Signature dishes such as Peking duck, dim sum, and hotpot.
- The importance of balance in flavor, texture, and presentation.

## Japan: Elegance and Precision

Japanese cuisine emphasizes seasonality, presentation, and harmony. Key topics include:

- Sushi, sashimi, and tempura.
- The art of making dashi stock.
- Traditional food markets and street food stalls.

## Thailand: The Land of Flavors

Thailand's cuisine is famous for its complex flavors, balancing sweet, sour, salty, and spicy. Stein highlights:

- Classic dishes like Pad Thai, green curry, and som tam.
- The use of fresh herbs such as Thai basil and coriander.
- Street food culture and night markets.

## Vietnam: Freshness and Simplicity

Vietnamese food is known for its vibrant freshness and lightness. Discussions include:

- Pho and banh mi sandwiches.
- The role of rice noodles and herbs.
- Cooking with fish sauce and lemongrass.

# Malaysia and Indonesia: A Melting Pot of Cultures

These countries boast a fusion of Malay, Chinese, Indian, and indigenous influences. Topics covered:

- Satay and nasi lemak.
- Spices like turmeric, chili, and cumin.
- Traditional cooking techniques like grilling and fermenting.

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## Why "Far Eastern Odyssey" Is a Must-Read for Food and Travel Enthusiasts

This book appeals to a broad audience, blending culinary expertise with captivating storytelling. Here are some reasons why it stands out:

### 1. Authentic Recipes for Home Cooking

Stein provides recipes that are accessible yet authentic, enabling readers to recreate Far Eastern dishes in their own kitchens. Some highlights include:

- Thai green curry
- Vietnamese spring rolls
- Japanese miso soup
- Chinese dim sum

### 2. Deep Cultural Insights

Beyond recipes, the book offers rich background stories that deepen understanding of each country's culinary traditions. These insights include:

- The history behind specific dishes.
- Cultural significance of ingredients.
- Personal anecdotes from Stein's travels.

### 3. Stunning Visuals and Engaging Narratives

The beautiful photographs and engaging storytelling transport readers to the bustling markets, serene temples, and vibrant street scenes of Asia.

## 4. Educational Content on Asian Cooking Techniques

Readers learn practical skills, such as:

- How to make perfectly balanced curry pastes.
- Techniques for grilling seafood.
- Using fermentation to develop complex flavors.

## 5. Inspiration for Culinary Adventures

The book encourages readers to explore Asian cuisines beyond the page, inspiring travel plans or local culinary experiments.

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## SEO Optimization Tips for the "Far Eastern Odyssey" Book Article

To maximize visibility, incorporate relevant keywords throughout the article. Here are some SEO strategies:

- Use keywords like "Rick Stein Far Eastern Odyssey review," "Far Eastern cuisine recipes," "Asian travel and food book," and "Rick Stein travel memoir."
- Include internal links to related content, such as other Rick Stein books or Asian cooking resources.
- Use descriptive meta titles and meta descriptions when publishing on a website.
- Optimize images with alt text describing the photographs, e.g., "Rick Stein exploring a street food market in Vietnam."

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## Where to Buy the "Far Eastern Odyssey" Book

The "Far Eastern Odyssey" is available through various outlets:

- Online Retailers: Amazon, Waterstones, Book Depository.
- Bookstores: Major chains and independent stores.
- Libraries: Check local library collections for borrowing options.

Many editions are available in hardcover, paperback, and e-book formats, making it accessible for all readers.

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## **Conclusion: Embark on Your Own Far Eastern Culinary Journey**

Rick Stein's "Far Eastern Odyssey" is a beautifully crafted book that offers more than just recipes—it's an invitation to explore the rich tapestry of Asian cultures through their food. Whether you're planning a trip to Asia, looking to expand your culinary repertoire, or simply desire a captivating travel memoir, this book provides invaluable insights and inspiration. Its combination of authentic recipes, cultural stories, and stunning visuals makes it a must-have for anyone passionate about food and travel.

By immersing yourself in Stein's journey, you can bring a piece of the Far East into your home kitchen and gain a deeper appreciation for the diverse and vibrant cuisines that define this part of the world. Get ready to taste, learn, and adventure your way through the pages of the "Far Eastern Odyssey"—a true celebration of culinary exploration.

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Keywords for SEO Optimization:

- Rick Stein Far Eastern Odyssey review
- Far Eastern cuisine recipes
- Asian travel and food book
- Rick Stein travel memoir
- Authentic Asian recipes
- Cooking techniques in Asian cuisine
- Asian street food
- Cultural insights into Asian food
- Best travel food books
- Explore Far Eastern flavors

## **Frequently Asked Questions**

### **What is the main theme of Rick Stein's 'Far Eastern Odyssey' book?**

Rick Stein's 'Far Eastern Odyssey' explores the diverse cuisines, cultures, and culinary traditions across various countries in Asia, highlighting his culinary journey and experiences.

## **Which countries are featured in Rick Stein's 'Far Eastern Odyssey'?**

The book covers a wide range of countries including China, Japan, Thailand, Vietnam, Malaysia, and India, among others, showcasing their unique food cultures.

## **How does 'Far Eastern Odyssey' differ from Rick Stein's other cookbooks?**

Unlike his traditional cookbooks focused on recipes, 'Far Eastern Odyssey' combines travel memoirs, cultural insights, and recipes, offering a more immersive and narrative-driven experience.

## **Is 'Far Eastern Odyssey' suitable for someone interested in Asian cuisines?**

Yes, the book provides detailed stories, cultural context, and authentic recipes from various Asian countries, making it ideal for enthusiasts of Asian cuisines.

## **Has 'Far Eastern Odyssey' received any notable reviews or awards?**

While specific awards are not widely reported, the book has been praised for its vivid storytelling, cultural depth, and beautiful photography, earning positive reviews from readers and critics alike.

## **Additional Resources**

Rick Stein Far Eastern Odyssey Book: An In-Depth Review

When it comes to culinary journeys that transcend borders, few authors manage to capture the essence of a region as vividly as Rick Stein. His book, Far Eastern Odyssey, stands as a testament to his passion for exploring the diverse flavors, traditions, and stories of the Far East. This comprehensive review delves into every facet of Stein's latest masterpiece, offering readers a detailed understanding of its content, style, and significance.

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## **Introduction to Rick Stein's Far Eastern**

# Odyssey

Rick Stein, renowned British chef, television personality, and author, has built a reputation for his adventurous approach to food and travel. Far Eastern Odyssey is his homage to the rich tapestry of culinary traditions across East Asia and Southeast Asia. The book is not merely a collection of recipes but a vivid narrative that intertwines personal anecdotes, cultural insights, and culinary techniques.

Stein's journey across the Far East is both physical and emotional, capturing the soul of each region through its ingredients, cooking methods, and stories. The book is an invitation for readers to embark on their own gastronomic voyage, offering inspiration, knowledge, and practical guidance.

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## Content Overview and Structure

Far Eastern Odyssey is organized to mirror Stein's travel itinerary, providing a logical flow that takes readers from the bustling streets of big cities to the tranquil countryside. The book is divided into sections based on geographical regions, each with its own chapters exploring specific countries and their culinary highlights.

Major Regions Covered:

- China
- Japan
- Korea
- Vietnam
- Thailand
- Malaysia
- Indonesia

Within each region, Stein explores:

- Traditional dishes
- Modern interpretations
- Cultural influences
- Local ingredients

Features of the Book:

- Travel narratives: Personal stories and encounters that bring each place to life.
- Photographs: Stunning images that showcase landscapes, markets, and dishes.
- Recipes: Step-by-step instructions for authentic regional dishes.
- Ingredient guides: Insights into essential ingredients and where to find them.
- Cooking techniques: Demonstrations of traditional and contemporary methods.

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## Deep Dive into the Content

### Authentic Cultural Narratives

One of Stein's strengths lies in his storytelling. *Far Eastern Odyssey* is rich with personal anecdotes, whether it's a bustling night market in Bangkok or a family-run noodle shop in Hanoi. These stories serve to contextualize the recipes, making them more meaningful and authentic.

Stein often interviews local chefs, market vendors, and food artisans, giving readers an insider's perspective on regional culinary practices. For example, his account of a traditional tea ceremony in Japan offers insights into the cultural significance beyond just the cuisine.

### Regional Cuisines and Signature Dishes

The book dedicates significant space to iconic dishes from each region, such as:

- China:
  - Dim sum
  - Peking duck
  - Sichuan hotpot
- Japan:
  - Sushi
  - Ramen
  - Tempura
- Korea:
  - Kimchi
  - Bibimbap
  - Korean barbecue
- Vietnam:
  - Pho
  - Banh mi
  - Bun cha
- Thailand:
  - Pad Thai
  - Green curry
  - Som Tum (papaya salad)

- Malaysia & Indonesia:
- Laksa
- Satay
- Nasi goreng

Stein doesn't just present recipes; he explores the origins and cultural significance behind each dish, enhancing the reader's appreciation and understanding.

## Ingredients and Market Insights

A notable feature of the book is Stein's detailed exploration of regional ingredients. He emphasizes the importance of fresh, local produce, and shares tips on sourcing authentic ingredients, whether through Asian markets or specialty stores.

For instance, Stein discusses the use of specific spices like Thai bird's eye chilies or Chinese five-spice powder, explaining their roles and variations. His guidance helps home cooks replicate authentic flavors, even if they're miles from Asia.

## Cooking Techniques and Tips

Far Eastern Odyssey offers comprehensive guidance on traditional cooking methods, such as:

- Stir-frying
- Steaming
- Fermentation
- Grilling over charcoal

Stein provides step-by-step instructions, often accompanied by photographs or diagrams, making complex techniques accessible. He also addresses common pitfalls and offers clever shortcuts for busy cooks.

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## Visual and Design Aspects

The book boasts high-quality photography that complements the narrative beautifully. Photos of bustling markets, scenic landscapes, and vibrant dishes evoke a strong sense of place. The layout is clean and inviting, with sidebars highlighting interesting facts or historical tidbits.

The use of maps and regional highlights helps orient readers geographically,

making the journey feel immersive and educational.

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## **Strengths of Rick Stein's Far Eastern Odyssey**

- **Authenticity:** Stein's genuine engagement with local cultures ensures accurate and respectful representations.
- **Depth and Detail:** The book offers a thorough exploration of each region's culinary landscape.
- **Practicality:** Recipes are well-explained, with modifications suitable for home cooks.
- **Inspiration:** The travel stories and personal insights spark curiosity and culinary adventure.
- **Visual Appeal:** Stunning photography and clear design enhance the reading experience.

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## **Potential Limitations and Criticisms**

While widely praised, some readers and critics note certain limitations:

- **Complex recipes:** Some dishes require specialty ingredients or equipment, which might be challenging for amateur cooks.
- **Regional focus:** The vastness of the Far East means some regions are less represented or simplified.
- **Travel bias:** For those expecting a detailed travel guide, the focus is more culinary than logistical.
- **Price point:** The hardcover edition with high-quality visuals might be expensive for some.

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## **Who Should Read Far Eastern Odyssey?**

This book is ideal for:

- Food enthusiasts eager to explore Asian cuisines authentically.
- Home cooks looking to expand their repertoire with regional dishes.
- Travelers planning trips to Asia who want cultural and culinary context.
- Fans of Rick Stein's previous work who appreciate his storytelling style.

It may be less suited for those seeking quick recipes or minimal ingredient

dishes, given the depth and authenticity Stein aims for.

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## Conclusion: A Must-Have for Culinary Explorers

Rick Stein's Far Eastern Odyssey is more than just a cookbook; it is a vibrant cultural and culinary voyage through some of the most fascinating regions of Asia. Stein's blend of storytelling, meticulous research, and practical recipes makes this book a valuable resource for anyone passionate about food and travel.

Whether you're an experienced cook or an adventurous beginner, this book invites you to immerse yourself in the flavors and stories of the Far East. It's a celebration of diversity, tradition, and the joy of sharing good food, making it a standout addition to any culinary library.

In summary, Far Eastern Odyssey exemplifies Rick Stein's dedication to authentic cuisine and cultural appreciation. It's a beautifully crafted, insightful, and inspiring guide that promises to elevate your cooking and deepen your understanding of Asian culinary heritage.

## [Rick Stein Far Eastern Odyssey Book](#)

**rick stein far eastern odyssey book:** Rick Stein's Far Eastern Odyssey Rick Stein, 2012-04-20 Rick Stein's Far Eastern Odyssey is an ambitious journey, avoiding the beaten track and tourist hot-spots, in search of the authentic food of Southeast Asia. In this accompanying book to the major BBC series, Rick shares his favourite recipes and some well-known classic dishes inspired by the fragrant ingredients and recipes he sampled from local chefs, family-run restaurants, street vendors and market stalls. In Cambodia, Rick learns how to make a national dish Samlor kako, a stir-fried pork and vegetable soup flavoured with an array of spices; in Vietnam he is shown the best recipe for Pho Bo, a Vietnamese beef noodle soup; and in Thailand, Rick tries Geng Leuong Sai Gung Lai Sai Bua, a yellow curry made with prawns and lotus shoots that you won't find outside the country. Rick Stein's Far Eastern Odyssey includes over 150 new recipes from Cambodia, Vietnam, Thailand, Bangladesh, Sri Lanka, Malaysia and Bali each complemented by Rick's colourful anecdotes from the trip and beautiful on-location photography. This is a visually-stunning culinary tribute to Southeast Asian cooking that evokes the magic of bustling markets, the sizzle of oil and the aromatic steam from a Far Eastern kitchen.

**rick stein far eastern odyssey book: Rick Stein at Home** Rick Stein, 2021-09-16 Home is more than a place. It's a feeling. Rick Stein has spent his life travelling the world in search of cooking perfection - from France and Italy to Australia and the far east - and inspiring millions of food lovers with the results. In Rick Stein At Home, he takes us into the rhythms and rituals of his home cooking. In his first book to celebrate his all-time favourite home-cooked meals, Rick shares over 100 very special recipes, including many from his recent Cornwall series - from sumptuous main courses such as Cornish Bouillabaisse and Braised Pork Belly with Soy and Black Vinegar to indulgent desserts like Apple Charlotte and Spiced Pears Poached with Blackberries and Red Wine.

Rick explores family classics that evoke childhood memories and newer dishes that have marked more recent personal milestones - along with unforgettable stories that celebrate his favourite ingredients, food memories, family cooking moments and more. Sharing the dishes he most loves to cook for family and friends throughout the year, Rick takes you inside his home kitchen unlike he's done in any previous book.

**rick stein far eastern odyssey book: Lateral Cooking** Niki Segnit, 2018-09-20 'You could cook from it over a whole lifetime, and still be learning' Nigella Lawson 'A rigorous, nuts-and-bolts bible of a book' Jay Rayner, Observer 'Lateral Cooking...uncovers the very syntax of cookery' Yotam Ottolenghi 'Astonishing and totally addictive' Brian Eno The groundbreaking book that reveals the principles underpinning all recipe creation, from the author of the bestselling *The Flavour Thesaurus* Do you feel you that you follow recipes slavishly without understanding how they actually work? Would you like to feel freer to adapt, to experiment, to play with flavours? Niki Segnit, author of the landmark book *The Flavour Thesaurus*, gives you the tools to do just that. *Lateral Cooking* is organised into 77 'starting-point' recipes, including plenty of tips for substituting ingredients and reducing the phenomenal variety of world cuisine down to its bare essentials - and then building it back up again. So, under 'Bread', we learn that flatbreads, oatcakes, buckwheat noodles, chapattis and tortillas are all variations on one theme. A few simple tweaks and you can make soda bread, scones or cobbler. And so on, through breads and batters, broths, stews and dals, one dish leading to another. *Lateral Cooking* is as inspirational and entertaining a read as it is a practical guide. Once you have the hang of each starting point, a wealth of new flavour combinations awaits, each related in Niki's signature combination of culinary science, history, chefs' wisdom and personal anecdote. You will realise that recipes that you had thought were outside of your experience are reassuringly similar to things you've made a dozen times before. It will give you the confidence to experiment with flavour, and the variations that follow are a springboard of inspiration to the contents of your fridge and kitchen cupboards. You will, in short, learn to cook 'by heart' - and that's where the fun really begins.

**rick stein far eastern odyssey book: My Kitchen Table: 100 Fish and Seafood Recipes** Rick Stein, 2011-07-31 Here are Rick Stein's top 100 fish and seafood recipes from all over the world. From light meals and quick lunches, pasta, rice and noodle dishes as well food to share, there is a recipe for every level of skill and occasion. Rick Stein's passion for flavour and enthusiasm for food shine through his recipes and his unerring ability to reassure nervous cooks will make this fish cookbook an invaluable resource.

**rick stein far eastern odyssey book: Rick Stein's French Odyssey** Rick Stein, 2013-01-25 Rick Stein embarks on a journey of gastronomic discovery from Padstow to Bordeaux and then to Marseille. The book is divided into a diary section and recipe chapters. Featuring starters, light lunches, main courses and desserts, the recipes include authentic versions of French classics - Vichyssoise, Pissaladiere, Bouillabasse, Cassoulet and Tarte Tatin - as well as new takes on traditional ingredients: Seared Foie Gras on Sweetcorn Pancakes, Fillets of John Dory with Cucumber and Noilly Prat, Rabbit with Agen Prunes and Polenta and Prune and Almond Tart with Armagnac. Fully illustrated with beautiful food photography by James Murphy and landscape photography by Craig Easton, Rick Stein's French Odyssey is both a souvenir of an unusual and idyllic journey through rural France and an inspiring collection of classic and original recipes. The good news is that the French rural gastronomic dream is still a reality, and the best of its food can be reproduced at home.

**rick stein far eastern odyssey book: Waitrose Food Illustrated** , 2009-07

**rick stein far eastern odyssey book: Rick Stein: From Venice to Istanbul** Rick Stein, 2015-07-30 From the mythical heart of Greece to the fruits of the Black Sea coast; from Croatian and Albanian flavours to the spices and aromas of Turkey and beyond - the cuisine of the Eastern Mediterranean is a vibrant melting pot brimming with character. Accompanying the major BBC Two series, Rick Stein: From Venice to Istanbul includes over 100 spectacular recipes discovered by Rick during his travels in the region. The ultimate mezze spread of baba ghanoush, pide bread and

keftedes. Mouthwatering garlic shrimps with soft polenta. Heavenly Dalmatian fresh fig tart. Packed with stunning photography of the food and locations, and filled with Rick's passion for fresh produce and authentic cooking, this is a stunning collection of inspiring recipes to evoke the magic of the Eastern Mediterranean at home.

**rick stein far eastern odyssey book: Rick Stein's India** Rick Stein, 2013-06-07 Whenever I hear the word curry, I'm filled with a longing for spicy hot food with the fragrance of cumin, cloves and cinnamon. I see deep red colours from lots of Kashmiri chillis, tinged with a suggestion of yellow from turmeric. I think of the tandoor oven, and slightly scorched naan shining with ghee and garlic. When Indians talk of their food, they talk about their life. To understand this country, you need to understand curry. What makes a good curry? Sensual spicy aromas or thick, creamy sauces? Rich, dark dals or crispy fried street snacks? Rick journeys through India to find the answer, searching this colourful, chaotic nation in search of the truths behind our love affair with its food. Chefs, home cooks and street vendors hold the key to unlocking the secrets of these complex and diverse flavours - and Rick's travels take him to the heart of both their long-held traditions and most modern techniques. He uncovers recipes for fragrant kormas, delicate spiced fish and slow-cooked biryanis, all the while gathering ideas and inspiration for his own take on that elusive dish - the perfect curry.

**rick stein far eastern odyssey book: Rick Stein's Mediterranean Escapes** Rick Stein, 2012-08-21 Approach the Mediterranean Sea from any direction and you know you've entered a different world. Rick Stein's culinary odyssey takes in both the islands and coast of this remarkable region. Travelling often by public ferry boat, and encountering extraordinary people along the way, Rick has sought out the very best of the region's food. This is a land where culinary trends are looked down upon. What matters is how good the lemons are this year and who is pressing the best olive oil. Rick's pick of more than 100 recipes includes Catalan Grilled Stuffed Mussels, Feta and Mint Pastries, Puglian Fava Bean Puree, Corsican Oysters with a Pernod and Tarragon Dressing, Moroccan Chicken with Preserved Lemon and Olives, Sicilian Orange Cake and Corfiot Rice Pudding. Fully illustrated with beautiful food photography by Earl Carter and landscape photography by Craig Easton, Rick Stein's Mediterranean is a fascinating journey into a rich and varied culinary heritage.

**rick stein far eastern odyssey book: Rick Stein: The Road to Mexico** Rick Stein, 2017-10-19 My family's favourite TV chef (he's done more to teach my children to cook than I have)... [he] has a knack for pulling together the dishes that best sum up countries and regions. Diana Henry, The 20 best cookbooks to buy this autumn OFM Food Personality of the Year 2017 Rick Stein brings his unrivalled enthusiasm and trusted expertise to the fresh, flavourful food of Mexico and California. No one better captures the food essence of a country and brings the best recipes into our kitchens like Rick. Starting in San Francisco and Baja California, and working his way down to the southernmost tip of Mexico, Rick Stein cooks, eats and experiences Mexican food at its very best and most diverse. Whether it's the farmers' markets of California, full of sourdough bread, new season garlic and a profusion of citrus fruit; the prawns, snapper and tuna of the Pacific or the glorious street food and colourful markets of Mexico with their avocados, chillies, tomatillos, cheese and corn, this is a part of the world packed with natural, healthy and satisfying ingredients. Showcasing Rick's authentic style, with recipes like Ensenada Fish Tacos with Chilli, Deep Fried Coconut Prawns and Slow Cooked Pork Tacos, this cookbook will encourage anyone to try out the bold food of these sunshine states.

**rick stein far eastern odyssey book: AB Bookman's Weekly**, 1992

**rick stein far eastern odyssey book: Rick Stein's Seafood** Rick Stein, 2006-09 Over the years, through his television programs and books, Rick Stein has done much to inform us about fish and to encourage us to cook it for ourselves, however, many of us still feel nervous about cooking it at home. Rick Stein's Seafood, now available in paperback, brings together his knowledge and expertise, and includes 200 of his tried-and-tested recipes. It is divided into three separate sections: Techniques; Recipes; and, finally, an A to Z of Fish. The techniques section covers all the main

preparation and cooking methods for each type of fish (round, flat, shellfish etc.), while the A-Z of fish is a comprehensive encyclopedia of fish and seafood including US, Australian, and European fish. The recipe section includes all the essential basic recipes, such as stocks, sauces, batters etc. Useful cross references link all sections. The hardback edition has been an international bestseller and was awarded the highly coveted James Beard Foundation Cookbook of the Year Award in 2005.

**rick stein far eastern odyssey book: Rick Stein's Long Weekends** Rick Stein, 2016-10-06 To accompany the major BBC Two series, Rick Stein's Long Weekends is a mouthwatering collection of over 100 recipes from ten European cities. Rick's recipes are designed to cater for all your weekend meals. For a quick Friday night supper Icelandic breaded lamb chops will do the trick, and Huevos a la Flamenca makes a tasty Saturday brunch. Viennese Tafelspitz is perfect for Sunday lunch, and of course no weekend would be complete without Portuguese custard tarts or Berliner Doughnuts for an afternoon treat. Accompanied by beautiful photography of the food and locations, and complemented by his personal memories and travel tips for each city, Rick will inspire you to re-create the magic of a long weekend in your own home.

**rick stein far eastern odyssey book: Rick Stein's Secret France** Rick Stein, 2019-10-31 Real French home cooking with all the recipes from Rick's new BBC Two series. Over fifty years ago Rick Stein first set foot in France. Now, he returns to the food and cooking he loves the most ... and makes us fall in love with French food all over again. Rick's meandering quest through the byways and back roads of rural France sees him pick up inspiration from Normandy to Provence. With characteristic passion and joie de vivre, Rick serves up incredible recipes: chicken stuffed with mushrooms and Comté, grilled bream with aioli from the Languedoc coast, a duck liver parfait bursting with flavour, and a recipe for the most perfect raspberry tart plus much, much more. Simple fare, wonderful ingredients, all perfectly assembled; Rick finds the true essence of a food so universally loved, and far easier to recreate than you think.

**rick stein far eastern odyssey book: Rick Stein's India** Rick Stein, 2013-07-13 Whenever I hear the word curry, I'm filled with a longing for spicy hot food with the fragrance of cumin, cloves and cinnamon. I see deep red colours from lots of Kashmiri chillis, tinged with a suggestion of yellow from turmeric. I think of the tandoor oven, and slightly scorched naan shining with ghee and garlic. When Indians talk of their food, they talk about their life. To understand this country, you need to understand curry. What makes a good curry? Sensual spicy aromas or thick, creamy sauces? Rich, dark dals or crispy fried street snacks? Rick journeys through India to find the answer, searching this colourful, chaotic nation in search of the truths behind our love affair with its food. Chefs, home cooks and street vendors hold the key to unlocking the secrets of these complex and diverse flavours - and Rick's travels take him to the heart of both their long-held traditions and most modern techniques. He uncovers recipes for fragrant kormas, delicate spiced fish and slow-cooked biryanis, all the while gathering ideas and inspiration for his own take on that elusive dish - the perfect curry.

**rick stein far eastern odyssey book: Books In Print 2004-2005** Ed Bowker Staff, Staff Bowker, Ed, 2004

**rick stein far eastern odyssey book: Rick Stein's Food Stories** Rick Stein, 2024-09-12 'Over my 55-year career, I've seen British cuisine transform. What we have now is an amalgam of our own rich repertoire of dishes, and the food and flavours of so many different cultures from the people who have made Britain their home - from meat and two veg to Pad Thai noodles. We have today what I believe is one of the most exciting cuisines in the world' - Rick Stein Includes all of the recipes from Rick's new BBC series Accompanying the major new BBC2 series, Rick Stein's Food Stories is an exciting collection of new classics that celebrate modern Britain. Rick's recipes reflect his mouth-watering and heartfelt exploration of today's British cuisine and how different cultures have influenced the nation's evolving palate. Rick highlights traditional favourites such as Bangers and champ with red wine gravy, Crumpets with potted shrimp, and Tattie scones with smoked salmon and puts his twist on new food and flavours that have come to our shores, including Kubo pork belly adobo, Arroz roja and Paneer jalfrezi. With stunning food and location photography, Rick

Stein's Food Stories also shines a spotlight on talented food heroes from all over the country, from food growers and producers to immigrant home cooks and rebellious young chefs. Let Rick take you on a delicious journey through our joyous and ever-changing food scene.

**rick stein far eastern odyssey book:** *Rick Stein's Coast to Coast* Rick Stein, 2016-11-03 Rick Stein's passion for fresh, well-sourced food has taken him from continent to continent, across magnificent shorelines and to the very best produce the coast has to offer. From Fresh grilled cod with shellfish in garlic butter at the tip of St Ives, to Cured red duck breasts with melon, soy and pickled ginger in Sydney Harbour, this collection of over 130 recipes evokes all the pleasure and flavour associated with the coast. Chapters are organised by region: healthy salads inspired by the Californian ocean, sumptuous starters fit for French cuisine, modern light lunches such as Japanese sashimi and Moroccan tagines, and main courses using fresh fruit, vegetables, fish, meat, poultry and game from the most fertile coastal regions in the world. There are recipes for classic treats such as Toad-in-the-hole with porcini mushrooms and onion gravy, staple fish masterpieces such as Poached sea trout with sorrel hollandaise, and recipes for tasty favourites from your treasured holiday destinations: Seafood Paella, Goan Curry, Welsh Cawl and Clam Chowder. All this, plus a delicious range of puddings including Hot bread pudding with armagnac sauce, Lemon Possett and Poached pears with mulberries and mascarpone ice cream. With brand-new recipes and a fresh design, *Coast to Coast* contains Rick Stein's most popular dishes drawn from many years of travelling the culinary globe. Easy to follow and quick to inspire, this cookbook will bring all the flavour of the coast into the comfort of your own home.

**rick stein far eastern odyssey book:** *Rick Stein's Spain* Rick Stein, 2011-10-31 'I've wanted to make a series in Spain for a long time. I love Spanish food, I've been going there since I was a young boy - but until quite recently I don't think people really took the food seriously. Thanks to a handful of really dedicated Spanish chefs and a growing enthusiasm for its rugged flavours, that has all begun to change. To me the underlying point of journeying to Spain would be to discover the 'duende' in the cooking. By that I mean a sense of soul, of authenticity. The word is normally used in flamenco but I think it could be equally applied to the art of Spanish cooking because to my mind, in really good food, there is a communication between the cook and diner that amounts to art.' Rick Stein In his beautifully designed and illustrated cookbook to accompany a major BBC2, 4-part series, Rick has selected over 140 recipes that capture the authentic taste of Spain today. Spain is a country that tantalises every sense with its colourful sights, evocative music, vibrant traditions and bold cookery. Spanish cooking has a rich history, with flavours reflecting a broad range of cultural influences. Rick samples his way through the specialties and hidden treats of each region, taking in the changing landscape from the mountainous northern regions through the Spanish plains to Mediterranean beaches. With over 100 Spanish recipes and location photographs, this is an essential cookbook for food-lovers as well as a stunning culinary guide to a diverse country.

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