



Are you looking for an Asian Cookbook with 150 traditional recipes? In this 2 books in 1 edition by Emma Yang, you will learn how to prepare over 150 recipes for asian bowls and much more! In the first book, Asian Bowls Cookbook by Emma Yang, you will discover 80 healthy and easy to make Asian Bowls from Asian cuisine. Bowls are extremely famous nowadays for two main reasons: healthy diet and practical all in one meals. In a bowl you have carbs, proteins and fats in a single dish, big enough to satisfy your hunger and easy enough to be eaten on the go or on the couch. Asian food is perfect when it comes to prepare a bowl, not only due to the large usage of rice as staple food in many dishes but also because it is a style fitting the asian cuisine perfectly. In this cookbook you will find several recipes from the major asian cuisines and you will be able to spot the differences in texture and flavors when it comes to taste a Thai bowl or a Korean bowl. Spices, herbs, vegetables and a large variety of ingredients will complete the bowls in an unforgettable way. In Asian Bowls Cookbook by Emma Yang you will learn: How to prepare typical and authentic healthy Asian Bowls at home 80 recipes for Thai Chinese Indian and Japanese Bowls 80 recipes for a balanced but full of flavors diet If you are looking for an healthy and delicious cookbook for Asian Bowls this book will let you explore the depth of the Asian cuisine! In the second book, Vietnamese Cookbook by Emma Yang, you will learn how to cook 70 easy recipes for typical Vietnamese food! Vietnamese food is a melting pot of history and cultures. It is light, precise and tasty as French cuisine. It can be spicy and tasty as Chinese food. It can be elegant as Japanese food. Surely the Vietnamese cuisine is one of a kind and has a very special place in the Asian landscapes. From light spring rolls to quintessential comfort food such as Pho, the traditional noodle soup, Vietnamese food is a mix of different recipes and style, mostly cooking using the traditional wok, the evolved over the centuries, heavily influenced by the foreign people and the close neighbors. Preparing Vietnamese food at home is easy and the ingredients can be easily found at the local supermarket. What are you waiting for? In Vietnamese Cookbook by Emma Yang you will learn: How to prepare 70 easy and vegetarian recipes from Vietnam 70 true recipes from classic and modern Vietnamese dishes How to prepare classic and traditional Vietnamese recipes at home If you want to cook easy and tasty Vietnamese food at home for friends and family, this cookbook is for you! Scroll up, click on buy it now and get your copy today!

Ramen is so 2012. It's time to start enjoying a scoop of Vietnam's varied, delicious, and aromatic soup sensation: pho. Grab yourself a bowl of pho and discover the sensation with Simply Pho. Whether you are cooking for one or ten, Simply Pho brings healthy homemade pho noodle soup and all the fixings straight to your table. You'll learn how to put together the perfect bowl of piping hot pho--bothauthentic and quicker weeknight versions--in a myriad of ways! To complete this introductory Vietnamese cooking course, author Helen Le, creator of the popular YouTube channel Helen's Recipes, also show you how to make Vietnamese favorites--fresh and crispy spring rolls and bahn mi sandwiches--along with those that will be new and inspired favorites, such as omelets, crepes, and pizza all made with pho noodles: vermicelli noodle salads topped with beef and pork; and a variety of mi Quang noodle dishes. Helen also shows you how to make fresh pho noodles from scratch. Vietnamese baguettes, dipping sauces, flavored oils, and broth and aromatics so you can craft the perfect bowl of pho noodle soup at home. Try your hand at: Pho Noodle Soup with Chicken Pho Noodle Soup with Beef Stew Vegan Crispy Spring Rolls Chicken Curry with Vermicelli Noodles Meatball Sandwiches and More With easy-to-follow step-by-step instructions and stunning photos, Simply Pho will bring the mouthwatering and aromatic scents of your favorite Vietnamese restaurant straight to your kitchen! Delve into the world of Asian cuisine with the Simply ... series. From ramen to pho to hot pots, these beautifully photographed cookbooks serve to diversify your kitchen and your palette with easy-to-follow recipes for these iconic dishes.

Stimulate the five senses of the body with the gastronomical heaven - actually Vietnamese food. Let one of the most exotic cuisines become the essential part of your everyday meals. This amazing Asian cookbook is the awesome teacher for all - no matter is being you a chef or just a beginner. Discover the benefits of Asian food to the body and reveal the rich variety of flavors of the recipes advised in this Vietnamese cookbook. Find out the secrets of delicious traditional food like -Vietnamese salad, -Vietnamese rolls, -Vietnamese soup, -Vietnamese desserts, Isn't it sound tasty - Ca Kho To, Che Kho, Sweet Banana Soup With Tapioca & Coconut? Imagine its real mouth-watering flavor. Become a guru of pho food. Learn the ways of cooking the authentic dishes based on pho food. This and many other amazing ideas were collected and published for you. So, enjoy every meal with at least one dish prepared by the directions of this recipe book. Let Vietnamese cuisine become a part of your diet. Bon appetite!

**2 Books in 1: Prepare At Home 140 Traditional Recipes From China And Vietnam**

**2 Books In 1: 140 Easy Recipes For Authentic Food From Vietnam And Korea**

**Vietnamese Food & Cooking**

**Authentic Vietnamese Recipes to Relish**

**The Complete Vietnamese Cookbook**

**2 Books in 1: Prepare And Taste At Home 140 Traditional Recipes From India And Vietnam**

**70 Easy Recipes For Asian Food From Vietnam**

*In Vietnam, before eating we say "Chúc ngon miệng!"-- meaning 'enjoy your meal' (but of course you will.) While Vietnamese cuisine abroad still flies under the banners of phở and bánh mì, the full spectrum of Vietnamese food is a symphony of delightfully textured, bright, and piquant flavors. Vietnam is home to some of the most amazing meals around the globe. This cookbook contains the most fantastic Vietnamese comfort foods which you can share with friends.*

*Discover the stunning food and sights of Vietnam with Real Vietnamese Cooking. Follow Tracey Lister and Andreas Pohl on a delicious journey through the culinary regions of Vietnam, and learn how to recreate the flavours of Vietnam at home. This comprehensive collection brings you the delectable foods served at street stalls, countryside eateries, bia hois and family gatherings. With recipes ranging from Vietnamese classics such as beef noodle soup (pho bo), spring rolls (nem) and banana flower salad, to lesser-known recipes like eel in caul fat and boiled jackfruit seeds - Real Vietnamese*

*Cooking is perfect for cooking up a traditional Vietnamese banquet or throwing together a casual meal for friends.*

*Bring the Flavor of Vietnam to Your Kitchen Salty, sweet, bitter, sour, and spicy: these are the flavorful tenets of Vietnamese cuisine. This exhilarating culinary culture is rich but light, deeply flavorful but made with simple ingredients, and filling while also easy to prepare. That's the message that authors Van Tran and Anh Vu wanted to bring to a hungry crowd when they opened their banh mi stall in London, an international city that surprisingly lacked the tastes of the authors' childhoods in Hanoi. As their business expanded, The Vietnamese Market Cookbook followed. The recipes are simpler than you might think but explode with the purest flavors of vegetables, seafood, lean meats, spices, chiles, and treasured Vietnamese condiments like fish sauce. Old and new favorites collide: Asparagus and Crabmeat Soup, Papaya Salad with Crispy Anchovies, Claypot Chicken with Ginger, Sea Bass Carpaccio, Kumquat Jasmine Iced Tea, and Crème Caramel. From chapters like "Sweetness and Happiness" to "Spiciness and Adventure" and "Saltiness and Healing," this lusciously filling book will bring a little bit of Vietnam into your home.*

*Learn all about Vietnamese cuisine and enjoy over 80 authentic recipes with this beautifully illustrated Vietnamese cookbook. Vietnamese food is fast emerging as one of the most popular of all Asian cuisines. Its emphasis on fresh herbs, raw vegetables and light seasonings makes it ideal for the health-conscious cook. This lavishly illustrated book of recipes, gathered and photographed in Vietnam, examines the historical and regional influences that have shaped the cuisine and presents a selection of classic dishes. The 84 easy-to-follow Vietnamese recipes present a diverse range of dishes from the country's major regions—from Hanoi to Saigon, the Mekong Delta, and all the points in between. Detailed information on Vietnamese ingredients and cooking techniques make The Food of Vietnam the perfect guide for anyone interested in the cuisine of this vibrant and bountiful country, where food is a daily celebration of life. Vietnamese recipes include: Pork Rice Paper Rolls Lotus Stem Salad with Shrimp Clam Soup with Starfruit and Herbs Fried Tofu with Lemongrass and Five Spice Crabs with Tamarind Sauce Braised Duck with Ginger Pork Stewed in Coconut Juice Slush Ice Lychee in Coconut Milk*

*Food from a Family Table*

*Vietnam. Authentic Home 25 Southeast Asian Recipes*

*Indian And Vietnamese Cookbook*

*Authentic Recipes from Vietnam*

*2 Books In 1: 100 Recipes For Authentic Food From Vietnam And China*

*Little Vietnam*

*Simply Pho*

**This beautifully illustrated Vietnamese cookbook offers over 80 authentic, mouthwatering recipes and simple, accessible instructions along with a trove of information about the "world's healthiest food". Vietnamese food is fast emerging as one of the most popular of all Asian cuisines. Its emphasis on fresh herbs, raw vegetables and light seasonings makes it ideal for the health-conscious cook. This lavishly illustrated Vietnamese cookbook, gathered and photographed in Vietnam, examines the historical and regional influences that have shaped the cuisine and presents a selection of classic dishes. The easy-to-follow recipes present a diverse range of dishes from the country's major regions—from Hanoi and the cooler north, to Saigon, the Mekong Delta, and all the points in between. Detailed information on Vietnamese ingredients and cooking techniques makes Authentic Recipes from Vietnam the perfect guide for anyone interested in the cuisine of this vibrant and bountiful country, where food is a daily celebration of life. Vietnamese recipes include: Pork Rice Paper Rolls Lotus Stem Salad with Shrimp Clam Soup with Starfruit and Herbs Fried Tofu with Lemongrass and Five Spice Crabs with Tamarind Sauce Braised Duck with Ginger Pork Stewed in Coconut Juice Slush Ice Lychee in Coconut Milk**

**Features a comprehensive visual guide to Vietnamese and Southeast Asian ingredients, and step-by-step descriptions of preparation and cooking techniques.**

Join celebrity chef Luke Nguyen on a culinary and cultural journey through the country of his heritage to discover the people and food that have endeared Vietnam to the millions of international travellers who visit each year. Tying in with Luke's immensely popular SBS TV show, Luke Nguyen's Vietnam, this book follows his trip from southern Vietnam up to the north, through the marketplaces, backyards and kitchens of strangers and family alike. In addition to the stunning location photography and mouth-watering food shots, Luke's records of his experiences with the people he meets and the places he visits along the way pepper the pages of this book, breathing life into the classic recipes of Vietnam, from pho to banh mi and everything in between.

**A Complete Course in Preparing Authentic Vietnamese Meals at Home**

**Korean And Vietnamese Cookbook**