

Livre Cuisine Chinoise Marabout

La cuisine asiatique est en vogue et les spécialités coréennes avec. Une cuisine créative et conviviale qui se distingue de celle de ses voisins japonais et chinois. Les recettes de ce livre rassemblent les plats traditionnels de l'art culinaire coréen : bossäm (à chaque convive de créer son plat avec les viandes et sauces disposées sur la table et à rouler dans une feuille de salade), Bibimbap (grand bol de riz et où l'on peut ajouter des légumes de la viande ou du poisson), des mandus (proches des raviolis chinois), jajangmyeon (plat de nouilles avec une sauce à base de haricots de soja), etc. Une cuisine d'associations riches en saveurs exotiques qui vous transportera. Comme pour les autres titres de la collection, tous les secrets de fabrication sont décryptés en 3 étapes photographiées.

La bible de Cuisine japonaise de Laure Kié : des infos sur les ingrédients et les ustensiles ; des astuces ; plus de 200 recettes traditionnelles et actuelles ; 800 pas à pas photos pour réussir.

80 recettes pour faire chez soi les grands classiques de la cuisine chinoise soupes, raviolis, dim sum, pâtés impériaux, crevettes sauce satay, tofu frit, poulet chow mein, canard braisé, boeuf à la cantonaise, travers de porc aux épices, nouilles de riz au bok choy, etc. + un glossaire de tous les produits.

Maangchi's Real Korean Cooking

Cuisiner chinois

Cuisine d'Asie

The Food of Taiwan

Les basiques cuisine asiatique

La liste exhaustive des ouvrages disponibles publiés en langue française dans le monde. La liste des éditeurs et la liste des collections de langue française.

100 authentic Thai recipes that can be prepared simply in thirty minutes or fewer by home cooks of all levels The food of Thailand is renowned the world over for its distinctive blend of hot, sour, sweet, and salty flavours. With Thai restaurants emerging in towns and cities all over the world at an astonishing rate, this is the perfect time to start cooking classic and authentic Thai food at home. This book proves it can be both quick and easy to do just that. The 100 recipes in Quick and Easy Thai Recipes, all of which have been selected and adapted from Phaidon's national cuisine cookbook, Thailand: The Cookbook, form the ultimate collection of authentic and approachable recipes for home cooks of all levels.

Des recettes chinoises, thaïes, vietnamiennes, japonaises et indonésiennes d'entrées de plats et de desserts, pour préparer des rouleaux de printemps, du canard à la pékinoise, du nasi goreng, une tempura de légumes, du riz noir gluant, etc.

Cuisiner chinois pas à pas

Thailand: The Cookbook

Le grand livre Marabout de la cuisine asiatique

Tokyo Cult Recipes

Cuisiner coréen pas à pas

La force de la collection : des recettes très bien expliquées, 300 photos, une maquette

moderne et pratique. Un vrai petit cours de cuisine, indispensable pour aborder la cuisine asiatique en toute facilité. Un glossaire visuel des ingrédients asiatiques. Comment découvrir facilement le meilleur de la cuisine chinoise ? Des plats complets pour le quotidien aux repas à partager en famille ou entre amis, ce livre présente une centaine de recettes, traditionnelles et modernes, idéales pour s'initier facilement à cette cuisine riche en saveurs.

Enjoy the best Japanese food at home with more than 100 dishes from the gastronomic megacity, including favorites such as miso, sushi, rice, and sweets. While many people enjoy an almost cult-like reverence for Japanese cuisine, they're intimidated to make this exquisite food at home. In this comprehensive cookbook, Maori Murota demystifies Japanese cooking, making it accessible and understood by anyone interested in learning about her native food culture and eating well. Inspired by Murota's memories of growing up in Tokyo—cooking at home with her mother and dining out in the city's wonderful restaurants and stands—Tokyo Cult Recipes offers clear and concise information on key basic cooking techniques and provides guidance on key ingredients that home cooks can use to create authentic Japanese food anytime. Tokyo Cult Recipes is packed with dozens of mouthwatering, easy-to-make recipes for miso, sushi, soba noodles, bentos, rice, Japanese tapas, desserts, cakes, and sweets, accompanied by helpful step-by-step photographs. This fabulous cookbook is also a visual guide to this extraordinary city, bringing it colorfully to life in gorgeous shots of food markets, Tokyo street scenes, Japanese kitchen interiors, and more.

China: The Cookbook

Simplissime

Bao & Dim Sums

Le grand guide marabout des ingrédients asiatiques

Répertoire des livres de langue française disponibles

This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups—fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha—and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools—including the shakers and strainers found in any home bar—and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction.

The definitive guide to Thai cuisine, with 500 authentic recipes from every region brought together in one comprehensive and beautifully produced volume. Author and photographer Jean‐Pierre Gabriel traveled throughout Thailand for years to research the unique flavors and culinary history that make up the country's food culture. Here, he presents an array of dishes ranging from street vendor snacks to home‐cooked

meals to restaurant tasting menus and everything in between. Learn to recreate classics such as Massaman Curry and Green Papaya Salad using authentic methods, or discover a new favorite, such as a Dragon Fruit Frappe. Recipes include advice on essential techniques, while a glossary helps introduce home cooks to less familiar ingredients. Gabriel's breathtaking images of the natural landscape, people, and food bring to life the history behind this storied cuisine.

Istanbul Cult Recipes invites you to explore an ancient and captivating city through its cuisine - a vast gastronomic culture spanning centuries and influences, from Europe, the Middle East, Central Asia and the Mediterranean. Istanbul's long-standing love affair with food is reflected in the delicacies on offer at all hours of the day and night. The streets of the city pulse with restaurants, cafes and street vendors - each selling their version of dishes beloved throughout Turkey: addictive street food; elegant and contemporary restaurant cuisine; and the fresh, healthy dishes cooked in homes across the country. The recipes mirror this diversity. Take your pick of lively Turkish breakfasts; linger over delectable little plates of meze; try your hand at making breads and kebabs sold from the city's food carts, and master the art of making sweets such as baklava, helva and, of course, the unctuous Turkish delight. With maps highlighting some of the author's favourite food destinations, and profiles on some of the city's proprietors and chefs, let Istanbul Cult Recipes envelop you in its passion for Turkish food.

Recipes from the Beautiful Island

Venice Cult Recipes

Le Catalogue de l'édition française

An Illustrated Guide

Le Bulletin du livre

The definitive cookbook bible of the world's most popular and oldest cuisine In the tradition of bestsellers including Mexico and The Nordic Cookbook comes the next title in the multimillion-selling national cuisine series, China: The Cookbook. Featuring more than 650 recipes for delicious and authentic Chinese dishes for the home kitchen, this impressive and authoritative book showcases the culinary diversity of the world's richest and oldest cuisines with recipes from the eight major regions and numerous minor regions. China: The Cookbook celebrates popular staples such as Sweet and Sour Spare Ribs and Dim Sum, as well as lesser-known regional classics like Fujian Fried Rice and Jiangsu's Drunken Chicken, and features additional selected recipes from star chefs from around the world. Explore the rich diversity of Korean cooking in your own kitchen! Maangchi gives you the essentials of Korean cooking, from bibimbap to brewing your own rice liquor.

Pas besoin d'être un cordon bleu confirmé pour réussir ces nouvelles recettes ! Il faut simplement avoir envie de cuisiner, pour soi, sa

famille ou ses amis. Sortez de la routine, c'est le moment d'essayer des plats qui changent un peu et de combiner des saveurs nouvelles. Pas de soucis : la réussite est garantie puisque ces recettes sont déjà " passées trois fois à la casserole " avant de vous être proposées. Alors, à vos fourneaux !

Les Livres disponibles

Cuisine asiatique maison

Les Livres de l'année-Biblio

Authentic Dishes for the Home Cook

One-Pot Pasta

Que diriez-vous de vous mettre à la cuisine asiatique ? Elle est riche en saveurs, douces, acidulées ou épicées, et simple à réaliser. Les plats sont légers et bons pour la santé : des nouilles, des sauces et des légumes qui accompagnent les poissons, les volailles et les viandes. Mettez une touche d'exotisme dans votre quotidien, retrouvez les meilleures recettes et toutes les astuces pour une réussite garantie.

Pour tout savoir sur le canard grillé, les vapeurs, le porc aigre-doux et les pâtés impériaux et retrouver les parfums de l'empire du milieu, des confins de l'Himalaya aux rivages de la mer de Chine. Apprendre pas à pas à cuisiner au wok, fumer, frire, saisir, cuire à l'étouffée ou braiser. Plus de vingt recettes de base et plusieurs variantes expliquées pas à pas pour réussir à coup sûr les meilleurs plats de la cuisine chinoise. Pour la réalisation de ce livre, Christian Teubner s'est entouré des meilleurs spécialistes européens de la cuisine chinoise. Toutes les recettes ont été adaptées pour être facilement reproduites avec des ingrédients faciles à trouver au marché ou dans les épiceries asiatiques. Respectueux des palais occidentaux, les auteurs ont parfois adouci certaines recettes pour les rendre moins épicées.

In two parts: Auteurs and Titres.

French books in print

Le grand livre de la cuisine asiatique

230 recettes

Complete Chinese Cookbook

La Librairie française

Ce remarquable ouvrage réunit une sélection de recettes venant d'une région d'où sont issus des arômes et des saveurs parmi les plus sensationnels du monde. Vous pourrez préparer des plats faciles à réaliser, basés sur des combinaisons alléchantes d'ingrédients frais et une vaste sélection d'épices, comme le canard à la pékinoise, la pâte de curry rouge thaïlandaise ou le poulet tikka masala, ainsi que de nombreuses autres spécialités venues de Chine, d'Inde et de Thaïlande. Grâce à une méthode simple et progressive et à de superbes photographies, c'est un plaisir de réaliser ces recettes, et le résultat est délicieux!

The definitive, home cooking recipe collection from one of the most respected and beloved culinary cultures Japan: The Cookbook has more than 400 sumptuous recipes by acclaimed food writer Nancy Singleton Hachisu. The iconic and regional traditions of Japan are organized by course and contain insightful notes alongside the recipes. The dishes - soups, noodles, rices, pickles, one-pots, sweets, and vegetables - are simple and elegant.

Quick to cook, nutritious and filling, there is often nothing more satisfying than a bowl of pasta. Sabrina Fauda-Rôle takes pasta to new heights as she shares all her favourite ways to cook a delicious bowl at record speed! With a stylish design and chapters covering Meat, Seafood, Vegetarian and Cheese, Sabrina shares fresh, fun and easy recipes, from a classic spaghetti with meatballs to interesting flavour combinations such as pasta with curried carrots and sesame

seeds. Sabrina's magic method works with a wide variety of pasta types and shapes. All the ingredients go into one pot, which cooks over a medium heat for 15 minutes. After resting off the heat for 5 minutes, all the dishes are ready to top and serve. One-Pot Pasta shows that even after a long day at work anyone can prepare a hearty, healthy and delicious supper in under half an hour.

Istanbul Cult Recipes

Quick & Easy Thai

Cuisine chinoise

Petits plats chinois

Recettes chinoises

Ken Hom is widely regarded as the world's leading authority on Oriental cuisine, and with the Complete Chinese Cookbook, he has created a seminal collection of his best-loved dishes. With Cantonese stir-fries and spicy Sichuan favourites alongside new discoveries from the lesser-known culinary styles of Yunnan and Hong Kong, this comprehensive collection is filled with accessible and easy recipes, demonstrating the amazing depth of flavour that is only now being fully appreciated in modern Chinese cuisine. Set to become a kitchen classic, this all-encompassing cookery book guides you through the essential cooking techniques, equipment and ingredients, all with Ken's trusted blend of experience and enthusiasm. Featuring 250 recipes covering all aspects of Chinese food, Ken offers tips and inspiration for a wealth of dishes that use simple, healthy ingredients to create quick and delicious meals. Over the past 25 years Ken has brought Chinese cookery into mainstream British homes, and in this beautifully photographed cookbook, he brings together all of his expertise to offer the ultimate guide to the flavours of China.

Paris may be the capital of haute cuisine, but expat Marc Grossman craves the food he grew up with in New York and Brooklyn. So he has lovingly recreated those iconic recipes, from blintzes, bialys, and black & white cookies to pork buns, matzo ball soup, and everything in between. Grossman zooms in on particular neighborhoods and their special fare, even including addresses of his favorite restaurants.

Capturing the essence of Venice and its food, this is a book to dream over as well as to cook from. Black cuttlefish risotto, grilled squid, fancy antipasti, delicious Venetian sweets and ice creams-here are 100 recipes that conjure up the real Venice. There are recipes for fish, chicken, antipasti, ravioli, gnocchi, risotto, soups, snacks, polenta and desserts. There are also recipes for Venetian drinks, including the internationally renowned bellini, the perfect blend of white peach juice with sparkling prosecco, invented by Giuseppe Cipriani in 1930 at Harry's Bar in Venice, and synonymous with the sparkling city. Author Laura Zavan shares her knowledge of Venetian food and its history generously, and includes commentary and maps for five guided walks around Venice that stop off at cafes, restaurants, food markets and wine cellars. So if you're lucky enough to find yourself in Venice, you can experience authentic Venetian food and wine first-hand.

Le grand livre de la cuisine japonaise

Japanese Cuisine

The Easiest French Cookbook in the World

Japan: The Cookbook

les livres de l'année

Learn to cook classic French cuisine the easy way with this French bestseller from professionally trained chef Jean-Francois Mallet. Taking cooking back to basics, Simplissime is bursting with easy-to-follow and quick recipes for delicious French food. Each of the 160 recipes in this book is made up of only 2-6 ingredients, and can be made in a short amount of time. Recipe steps are precise and simple, accompanied by clear photographs of each ingredient and finished dish. Cooking has never been so easy!

Collects recipes for home-style Taiwanese dishes and authentic street food, including peppery pork buns, danzai noodle soup, sweet potato congee, fried chicken steaks, three cup squid, and deep-fried shrimp rolls.

200 ingrédients et 30 recettes incontournables de la cuisine asiatique, pour apprendre à connaître, choisir et cuisiner les ingrédients asiatiques. Plus de 200 ingrédients illustrés et décryptés (description, pays d'origine, préparation de base, conservation) : nouilles et riz, sauces et condiments, légumes, algues, fruits, farines, épices, thés... 30 recettes asiatiques traditionnelles (bo bun, soupe miso, tempura de légumes, curry vert de poulet...) pour cuisiner ces ingrédients. Photographe : James Lindsay.

Livres hebdo

Mocktails

From Pot to Plate in under 30 Minutes

Tous les livres au format de poche

New York Cult Recipes

Vous aussi, vous adorez déguster ces jolies petites boules de pain farcies et ces délicieux raviolis qui fondent dans la bouche ? Découvrez 60 recettes et un mode d'emploi tout en images pour apprendre à cuisiner facilement des bao et dim sum à la maison.

Une liste exhaustive des ouvrages disponibles publiés, en française, de par le monde.

Recipes and stories to learn all about Japan's food culture. Recipes, anecdotes, histories and stories, maps, techniques, stylings, utensils, native ingredients -- this is a colorful invitation to discover the look and aromas and flavors of Japan. How to make sushi? What is the traditional method of making miso soup? How do you make a full Japanese meal? What are the most frequently cooked dishes in the izakaya? How do you garnish and pack a bento box? Here are the answers in a charmingly, and beautifully, illustrated paperback book. From how to use Japanese knives, chopsticks and cooking vessels, to familiar and unusual seafood (and seaweed!), Japanese vegetables, fruits and soy, the illustrations are clear, atmospheric and empowering. The text runs from ingredients and places to buy them, to simple dishes and whole meals. The design is really fun, and this is a handbook every cook will want to own -- or give to friends and family.

Les délices de la cuisine chinoise au wok et au panier à vapeur