

Vietnamese Cookbook

Vietnamese Cooking Made Easy

With Delicious Vietnamese Food

List of avocado dishes

Retrieved 2018-06-23. Ask, S.; Bjärbo, L. (2015). Very Veggie Family Cookbook: Delicious, easy and practical vegetarian recipes to feed the whole family. Pavilion

This is a list of notable avocado dishes and foods, comprising dishes and foods prepared using avocado as a primary ingredient.

Curry

In Vietnamese cuisine, influenced by both Thai and Indian cooking, curry is known as cà ri. It is made with coconut milk, Madras curry powder with plenty

Curry is a dish with a sauce or gravy seasoned with spices, mainly derived from the interchange of Indian cuisine with European taste in food, starting with the Portuguese, followed by the Dutch and British, and then thoroughly internationalised. Many dishes that would be described as curries in English are found in the native cuisines of countries in Southeast Asia and East Asia. The English word is derived indirectly from some combination of Dravidian words.

A first step in the creation of curry was the arrival in India of spicy hot chili peppers, along with other ingredients such as tomatoes and potatoes, part of the Columbian exchange of plants between the Old World and the New World. During the British Raj, Anglo-Indian cuisine developed, leading to Hannah Glasse's 18th century recipe...

List of brunch foods

*of Chinese Food. Taylor & Francis. p. 140.
ISBN 978-1-136-00294-6. Davis, K.; Cafe, Golden Pear (2006). The Golden Pear Café Cookbook: Easy Luscious Recipes*

This is a list of brunch foods and dishes. Brunch is a combination of breakfast and lunch eaten usually during the late morning but it can extend to as late as 2 pm and 8 pm on the East Coast, although some restaurants may extend the hours to a later time. The word is a portmanteau of breakfast and lunch. Brunch originated in England in the late 1800s, served in a buffet style manner, and became popular in the United States in the 1930s.

Garnish (cooking)

2017. Retrieved 22 April 2017. Korean Food Foundation (2014). The Korean Kitchen: 75 Healthy, Delicious and Easy Recipes. Seoul: Hollym. p. 46. ISBN 9781565914599

A garnish is an item or substance used as a decoration or embellishment accompanying a prepared food dish or drink. In many cases, it may give added or contrasting flavor. Some garnishes are selected mainly to augment the visual impact of the plate, while others are selected specifically for the flavor they may impart. This is in contrast to a condiment, a prepared sauce added to another food item primarily for its flavor. A food item which is served with garnish may be described as being garni, the French term for "garnished."

The difference between garnish and decoration, is garnish is edible. For example, plastic grass for sushi presentation is considered a decoration, not a garnish.

List of breakfast foods

The Mediterranean Diet Cookbook: Over 200 Delicious Recipes for Better Health. Penguin. p. 41. ISBN 9781615645169. Cookbook: With Over 1000 Recipes You

This is a list of notable breakfast foods from A to Z. Breakfast is the meal taken after rising from a night's sleep, most often eaten in the early morning before undertaking a day's work. Among English speakers, breakfast can be used to refer to this meal or to refer to a meal composed of traditional breakfast foods such as eggs and much more. Breakfast foods are prepared with a multitude of ingredients, including oats, wheat, maize, barley, noodles, starches, eggs, and meats (such as hot Italian sausage).

Comfort food

childhood or home cooking. The nostalgia may be specific to an individual or it may apply to a specific culture. The term comfort food can be traced back

Comfort food is food that provides a nostalgic or sentimental value to someone and may be characterized by its high caloric nature associated with childhood or home cooking. The nostalgia may be specific to an individual or it may apply to a specific culture.

English cuisine

14th-century English cookbook, the Forme of Cury, contains recipes for these, and dates from the royal court of Richard II. English cooking has been influenced

English cuisine encompasses the cooking styles, traditions and recipes associated with England. It has distinctive attributes of its own, but is also very similar to wider British cuisine, partly historically and partly due to the import of ingredients and ideas from the Americas, China, and India during the time of the British Empire and as a result of post-war immigration.

Some traditional meals, such as bread and cheese, roasted and stewed meats, meat and game pies, boiled vegetables and broths, and freshwater and saltwater fish have ancient origins. The 14th-century English cookbook, the Forme of Cury, contains recipes for these, and dates from the royal court of Richard II.

English cooking has been influenced by foreign ingredients and cooking styles since the Middle Ages. Curry was introduced...

List of egg dishes

*100 of the Most Delicious Egg Dishes. A&V. p. 78.
ISBN 978-1-4960-4747-2. Retrieved 6 August 2015. An Invitation to
Indian Cooking*

Madhur Jaffrey - - This is a list of notable egg dishes and beverages. Eggs are laid by females of many different species, including birds, reptiles, amphibians, and fish, and have been eaten by humans for thousands of years. Bird and reptile eggs consist of albumen (egg white)

and vitellus (egg yolk), contained within many different thin membranes all surrounded by a protective eggshell.

Popular choices for egg consumption are chicken, duck, quail, roe, caviar, and emu. The chicken egg is the egg most often consumed by humans.

Fishcake

Fish Cake (Tod Mun Pla) | Easy Delicious Recipes rasamalaysia.com. Retrieved August 3, 2017. *Thai fishcakes*. BBC Good Food. Retrieved August 3, 2017

A fishcake (sometimes written as fish cake) is a culinary dish consisting of filleted fish or other seafood minced or ground, mixed with a starchy ingredient, and fried until golden.

Asian-style fishcakes usually contain fish with salt, water, starch, and egg. They can include a combination of fish paste and surimi. European-style fishcakes are similar to a croquette, consisting of filleted fish or other seafood with potato patty, sometimes coated in breadcrumbs or batter. Fishcakes as defined in The Oxford Dictionary of Food and Nutrition are chopped or minced fish mixed with potato, egg and flour with seasonings of onions, peppers and sometimes herbs.

The fishcake has been seen as a way of using up leftover food that might otherwise be thrown away. In Mrs Beeton's 19th-century publication...

Garam masala

Pitre, Urvashi (19 September 2017). Indian Instant Pot® Cookbook: Traditional Indian Dishes Made Easy and Fast. Rockridge Press. p. 24. ISBN 978-1939754547

Garam masala (Hindustani: garam masālā, lit. 'hot or warm spices') is a blend of ground spices originating from the Indian subcontinent. It is common in Indian, Pakistani, Nepalese, Bangladeshi, and Caribbean cuisines. It is used alone or with other seasonings. The specific combination differs by district, but it regularly incorporates a blend of flavours like cardamom, cinnamon, cumin, cloves, bay leaves, star anise, and peppercorns. Garam masala can be found in a wide range of

dishes, including marinades, pickles, stews, and curries.

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