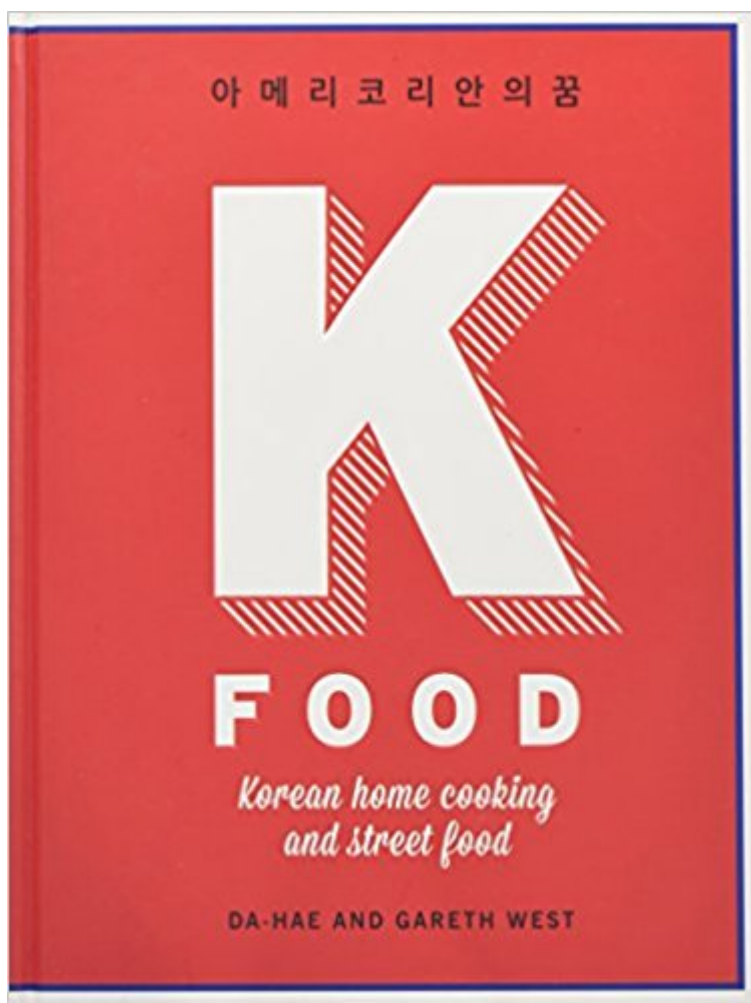


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K-Food: Korean Home Cooking And Street Food



Synopsis

There's a great buzz around Korean food right now, as more and more people experience the fantastic, robust flavors of both classic Korean cooking and the Ameri-Korean strand that has developed from it. There are no better authors than Da-Hae and Gareth West to introduce this flavorsome cuisine - Da-Hae uses her Korean background to explain the details of traditional recipes, and Gareth shows how Korean and Western flavors can be fused together to create really delicious combinations. From a run-down on the basics of Korean cooking, including now readily available sauces, pastes and other ingredients, through chapters on kimchi and the etiquette of the famous Korean BBQ, to recipes for everything from the irresistible Bulgogi Burger and spicy, sticky spare ribs to Panjeon (seafood pancakes) and corn on the cob with kimchi butter, this book is packed with inventive, delicious recipes that will open your eyes to the delights of modern Korean food.

Book Information

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Customer Reviews

Da-Hae was born in Busan, South Korea, but raised in England from the age of three. Her mother continued to cook Korean food in England, often using ingenious substitutions, so Da-Hae enjoyed Korean breakfasts, lunches and dinners every day. Gareth's career in food began with a job at restaurant group D&D London. They decided to start their street food company Busan BBQ in 2013, with Da-Hae now running the business full-time. Da-Hae, Gareth, and Busan BBQ have been featured in the media on numerous occasions, from the Travel Channel and BBC's The One Show to many excellent reviews and features in press ranging nationals such as the Telegraph and the

Independent to magazines such as Stylist.

If this book had only the Bulgogi Burger recipe, it would still be worth purchasing! It is truly the BEST burger I have ever made and I've tried many....stuffed, mixed meats, different herbs, but none of them compare to the wonderful sloppiness of this burger dipped in bulgogi sauce and topped with the mustard pickled onions. And, as an added bonus, the recipe is quite easy!

It wasn't quite what I expected, but it's got a lot of good info. A lot of the food is fusion (Kimchi Mac & Cheese). There's detailed info on fermentation, detailed photos. I compare the recipes with my other K-books. Frankly, of the things I've made, I don't care for most of them. But I'm learning and that's the point. Of all my books, their recipe for kimchi water radish is the most direct and manageable. I don't have a separate fridge for kimchi. If I made 5 gallons of something, I'd have to throw most of it out. I'm also trying to develop a more sophisticated palate, and even learning what I don't care for as much, is helpful. They have a recipe for mango kimchi that sounded fabulous, but after fermenting at room temp for a few days, chilling for a few more, the mangoes were pure mush - and I used unripe ones to begin with, as they suggest. If you're really into K-food, I'd totally suggest this. Info is info.

Being new to Korean cooking, in a location where "exotic" ingredients are virtually nonexistent, I need a book that can guide me through the processes to be able to set a bowl of pho or bibimbap out for my family without fear of demands for Taco Bell or worse. I threaten to make KFC, and I'll make good on that once I master the steps in this book. It is well-written, nicely illustrated, and gives easy to follow instructions for preparing a good selection of "K-food".

Great Recipes anyone can use, even if you are not so familiar with Korean food.

i cant wait to try all the recipes

The illustrations looked beautiful and explanations seemed easy to understand. This for a gift for my Korean daughter in law.

Really enjoy using this book!

This is the most accessible Korean food to make at home, they also have their own creations like the Nachos kimchi fries, bulgogi burger. They feature essential pantry of Korean ingredients. Glad the authors used both imperial and metric measurements on their recipes. I had tried the nachos kimchi fries and the bulgogi burger are great. It is great that second generation of Korean immigrants go back to Korea to know more about their heritage and culture. Then introduce fusion foods to Koreans which is cool. Great Korean cookbook with great stories and food experiences.

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