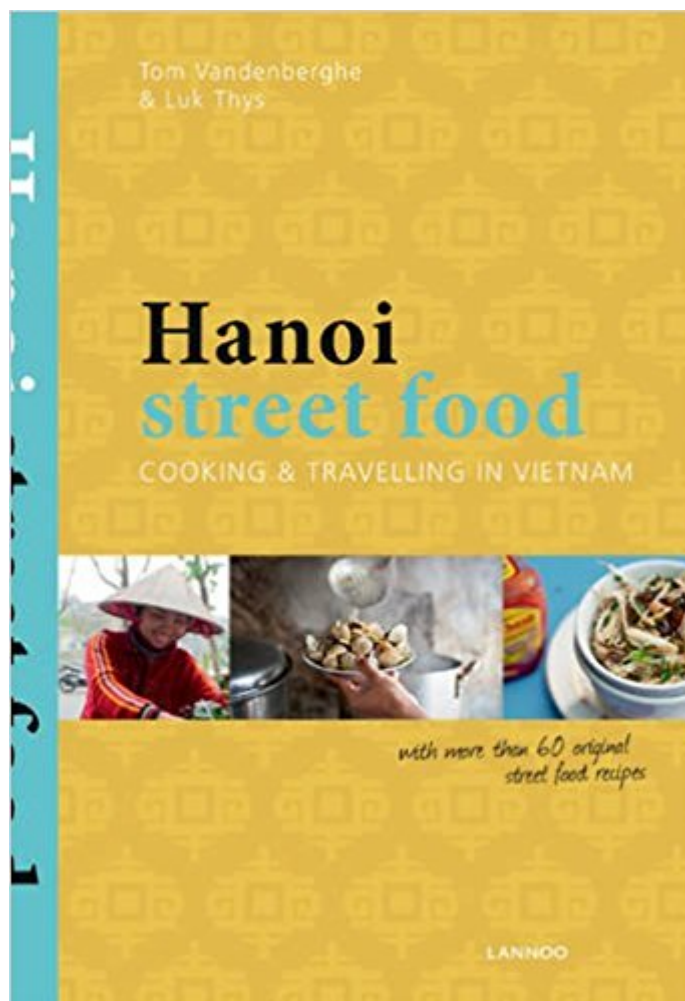


The book was found

Hanoi Street Food



Synopsis

Most people go to Hanoi to enjoy the food. And in Hanoi, street food is not merely a quaint or exotic culinary excursion - it is at the heart of the culinary tradition and helps to define the culture and rhythm of the city. However, while dining on the street may sound tempting and adventurous to visitors, it can also be intimidating. The aim of this book is to demystify Hanoi's glorious street food culture. Hanoi Street Food does not only provide you with the places to eat but also with recipes for Vietnamese delicacies such as the Phở but also with other noodle dishes that stand out, but which are not as easily found as the Bun Cha or the Bun Rieu. Each section describes a range of dishes within a particular category. Following each description, the authors guide you to some of their favorite spots where you can try these snacks. Also available: Bangkok Street Food ISBN 9789020987836

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Customer Reviews

Tom Vandenberghe is a passionate traveler, he has visited South-Asia several times and even lived there for a while. He is an expert in Thai food and regularly organizes workshops. His previous title for Lannoo, Bangkok Street Food won the prize 'Best of the World 2011' of the Gourmand World Cookbook Awards. Luk Thys is a photographer, who has already illustrated several cookery books for Lannoo.

For many Hanoi, the capital of Vietnam, is best known for its food and for its cultural diversity of

cuisine that acts as a sort of fusion melting pot for the greater-regions's varying food styles. Often eating authentic street food - food that the locals themselves eat daily - is the best way to really get the most from a given cuisine. Of course, you can have good and bad experiences - but the same can happen at a top restaurant or hotel. This book manages a good degree of fusion in its own right: it introduces the reader to typical street food that can be found in Hanoi (and of course around in Vietnam) and also shows them how to make many dishes at home. Many cookbooks focussing on a specific region or food style tend to forget that not every reader is so familiar with every type of food, with the often tragic outcome that they only try the recipes they already know due to "fear of the unknown." Essentially the book is split into different categories of food - noodles; cakes, breads & doughs; salads, wraps and pouches; rice; shellfish; sweets; dips, dressings and oils and finally drinks. Each section gives a fairly comprehensive primer in a relatively small space about the different food types, their origins, styles and general development. It might feel at times like information overload but the information is of quality and certainly not full of padding. The recipes themselves are easy to follow, well written and laid out and the photography is of a general high quality, although at times the soft focus, arty-style tends to irritate. It is important to remember that this is not a plain cookbook though so some excuses are begrudgingly given. As the recipes are intertwined with other information such as tourist tips and other culinary-culture fusions the reader is best advised not to just dive in at first, but savour this as you might a good wine. Slowly, indulgently and considerately. The book itself ends with a very basic language glossary and functional index. In many ways this book might appear off-putting to the novice who is not sure about Asiatic/Vietnamese food, but they should review any prejudices as this could, in fact, be a much better "hand holder" and introduction. Practical and theoretical knowledge together - perfectly-balanced just like an Asian meal should be. The only niggle is a highly personal one. This reviewer doesn't have the youngest set of eyes and thus some of the fonts were a wee bit small and lightweight - it didn't affect its enjoyment though.

Although I have not tried the recipes yet, I think this is a good book on an obscure subject. It contains several difficult to find recipes and descriptions of difficult to find foods.. For better or worse, it is also one of those cookbooks that makes a nice coffee table book and contains many beautiful pictures. Some people like this. I'm not so sure I do. It also contains many anecdotes from the authors about their travels in the Hanoi area. Many like this sort of thing,. I could have skipped them,

I really love this book and value it greatly just because there aren't many books that are dedicated to

Northern Vietnamese style food. Being from a North Vietnamese background, I feel this book explains the uniqueness of North Vietnamese food and I enjoyed reading about Tom's own discoveries about the cuisine as well. The recipes are quite accurate and authentic as I've been to Hanoi and really wanted to replicate the food I've seen and tasted. I use it as my go to Vietnamese recipe book, my favourite is the bun cha recipe which has now got splatters of sauces from various cooking sessions. I highly recommend this book if you want to try North Vietnamese cuisine, it has a different flavor profile from Southern Vietnamese food which is generally sweeter.

The book is beautifully presented with vibrant pictures. It also contains popular street food from Vietnam and Hanoi in particular. I love cooking and enjoy food from around the world so I picked up the book wishing to see the outsider perspectives on Vietnamese food. It was pleasant to find that the writer had spent a lot of time learning about the cuisine and at many levels he seemed to have a good understanding of what is behind each dish. The way the book is presented with picture and recipe standing side by side is easy to follow and pleasing to the eyes. Unfortunately, some of the facts are not entirely correct and being a Vietnamese I find it was hard to give the book more credibilities. I wish the writer had a better editor. And I wish he had a better translator during his exploration in Vietnam. You know the book is bad when you could tell there was misunderstanding in translation. One example being : " The word pho refers to the dough(banh Pho) used to make the noodle than to the noodle itself. " (page 17). Pho, as I know, refers to the noodle dish, banh pho means the dough that can be sliced into the noodle. There are a lot of avoidable mistakes here and there making the read much less enjoyable that it could potentially be.

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