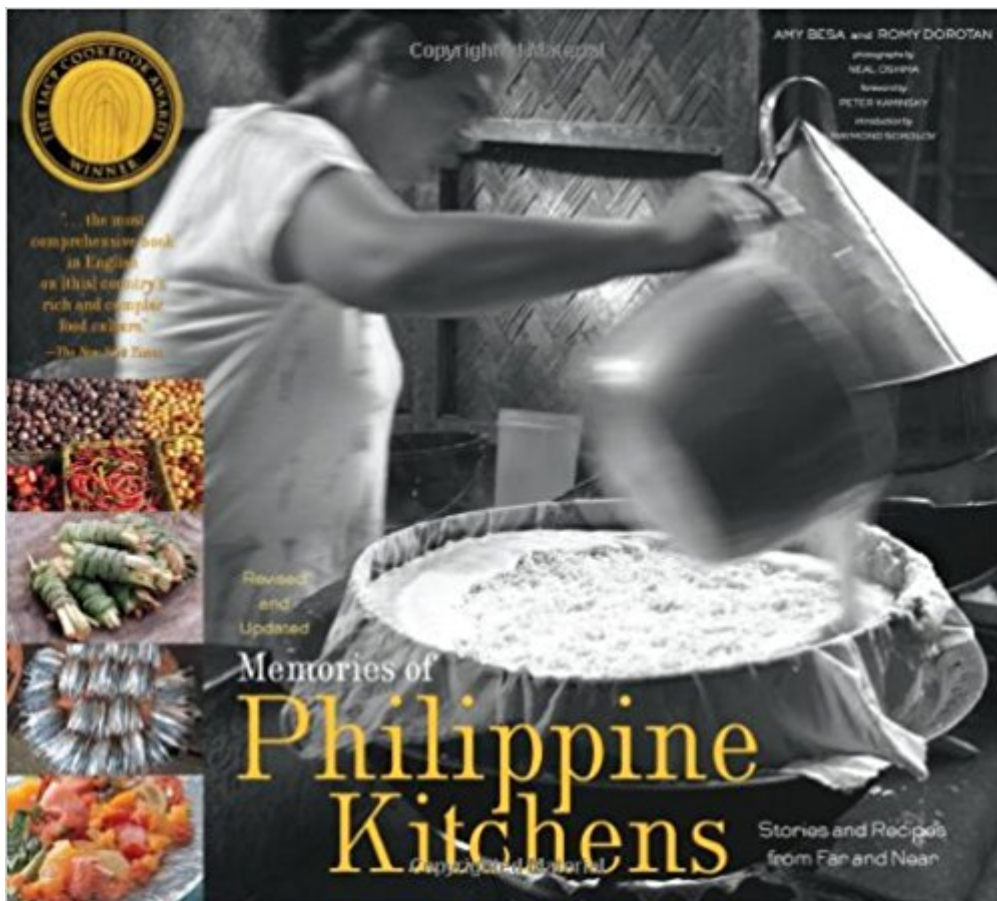


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Memories Of Philippine Kitchens



Synopsis

In the newly revised and updated *Memories of Philippine Kitchens*, Amy Besa and Romy Dorotan, owners and chef at the Purple Yam and formerly of Cendrillon in Manhattan, present a fascinating and very personal look at Filipino cuisine and culture. From adobo to pancit, lumpia to kinilaw, the authors trace the origins of native Filipino foods and the impact of foreign cultures on the cuisine. More than 100 unique recipes, culled from private kitchens and the acclaimed Purple Yam menu, reflect classic dishes as well as contemporary Filipino food. Filled with hundreds of sumptuous photographs and stories from the authors and other notable cooks, this book is a joy to peruse in and out of the kitchen.

Book Information

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Customer Reviews

Amy Besa and Romy Dorotan are the owners of the Purple Yam restaurant in Brooklyn. They are the former owners of Cendrillon. They live in Brooklyn.

this book is as described by . The book is well-made = quality paper and binding. Many photographs with a storyline traveling throughout the various regions of the Philippines. As it turns out, this book focuses more on the regions and the author's memories in those regions. there's maybe about 50 to 75 recipes in this book (out of 232 pages). If you're looking for a solid Filipino cookbook filled with recipes, than this is not the cookbook for you. After looking at the recipes, there weren't very many recipes that I found appealing and would want to make at home. In a sense, it left me feeling like Filipino food was lackluster, which I know is NOT TRUE. Filipino food offers many outstanding

dishes, but I did not find those recipes in this cookbook. I would not have purchased this book if I could have previewed it first at my local public library.

I have been going to the restaurants run by Amy Besa and Romy Dorotan for many years, starting way back at Cendrillon in SOHO, and now at their wonderful Purple Yam in Brooklyn, but I only just found out that they have a book. Having been to the Philippines many times, starting with my US Navy days in the late 60s to being married to a Filipina for the last twenty years, I am quite familiar with Filipino cuisine. This book is just delightful. The stories that are told are so personal and so educational that I have a much better understanding of Filipino Cuisine and Filipinos. Some of the stories are similar to stories my wife has of growing up in the Philippines, and the rest are wonderful additions to my knowledge of my wife's life before I knew her. Then there are the recipes. I have an extensive cookbook section in my library, and I don't think any of them have better descriptions of methods and ingredients than the ones in this book. All in all this book is a must for anyone with any interest in the Philippines or Filipino cooking. How many cookbooks do you actually read cover to cover? With this one you probably will.

One of the cookbooks that I will cherish and use for a lifetime. I was captivated by the stories of 2 chefs who opened their American dream to make it into a reality. I was longing for a cookbook that had traditional and heirloom recipes from families that had their signature dishes from provinces in the Philippines like Vigan, Pampanga, Laguna, etcetera. This cookbook contains the history, stories from these memorable recipes and why they last for a long time for many Filipinos and other nationalities when they were presented at Cendrillon and at Purple Yam restaurant in New York. I really appreciate how the chapters were presented with introduction of ingredients, categorized into different parts of the Filipino (Spanish) meal - Breakfast, Brunch, Lunch, Merienda (Snack time) and Dinner. If this book has a James Beard Foundation award because of how this cookbook was presented and the recipes are timeless for the Filipinos and those who are curious and want to go back to history in the Philippines. Some are traditional, and others have fusion of 2 recipes or cuisines. I recommend this book to anyone who is curious trying Filipino cuisine. I say that Filipino cuisine is often misrepresented because most foreigners feel alienated about how we cook our foods; however, we should have an open mind, heart and tastebuds to educate what Filipino cuisine is all about. I know everyone who has tried Filipino food will often associate with adobo, sinigang, lugaw or arroz caldo, pancit, turon and many common fare. But for those who are curious to go deeper into local Filipino foods that are found in the provinces and are cherished by many -- I think

this is the book for you.

I rated the book 1 Star just to help others in case they made the same mistake as me. First, let me say, the book is absolutely beautiful!! Well written with outstanding photographs and is quality all the way! But, please realize this publication is more of a history book, than a cook book. IF I WOULD HAVE ACTUALLY DONE MORE RESEARCH AND READ THE REVIEWS, I WOULD HAVE KNOWN THIS--it is MY FAULT completely for ordering this BEFORE I read the reviews. The reviews and previews make it clear this is NOT primarily a cookbook!!! I love Philippine Cuisine and ordered this for my sons who wish to learn how to cook like their mom (Mom's from the Philippines). BTW, gave me a complete refund quickly and painlessly for my own mistake. I absolutely love shopping on . Even returns are easier to accomplish than buying from a brick and mortar store!!

I discovered Memories of a Philippine Kitchen during a visit with my brother in San Francisco, and after an initial browse, ordered it from . If it was not available there, I would have bribed/cajoled/or "borrowed" my brother's copy. Reading the book was a heartwarming journey--it brought back memories of my own childhood and the scents and sensations of my grandmother's kitchen. The recipes evoked tradition--pochero, bibinka, kinilaw, pancit malabon, empanadas, and many others. But more important than the recipes, the book put context and laid food against the cultural fabric of the Philippines, most notably the family. Yes, Filipino food is layered and nuanced; recipes take advantage of what is local, fresh and organic--before the word became popular. The book was technically easy to follow in terms of cooking process; the glossary had wonderful definitions and the text was simple and straightforward. Every Filipino who is proud and aware of his/her heritage must read and own this book. Because of its content and tenor, I consider it the best I have read on Filipino food, and I have a lot of them. The next goal now is to get to Cendrillon in New York--soon.

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