



Tsung-Yun Wan was born and raised in Taiwan. She was greatly influenced by her grandparents who were excellent cooks, and this inspired her to train as a chef in one of the top culinary schools there. She then moved to the UK, got married, and settled down in Edinburgh, Scotland, where she worked in a famous restaurant in the city until she had her first child.

To spend more time with her family, Tsung-Yun left the professional kitchen and now pursues her other passion, illustration, but her love of food is as strong as ever. The illustrations in this book were all done by her.

Since 2009, she has run her own food blog, Egg Wan's Food Odyssey. Despite her work commitments, Tsung-Yun still manages to cook wholesome, hearty meals for her family and shares the food of Taiwan and China on her blog. This is Tsung-Yun's second cookbook.

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Tsung-Yun Wan

HOME-STYLE CHINESE COOKING

Cookbook author and food blogger Tsung-Yun Wan follows up her bestselling book *Home-style Taiwanese Cooking* with another exciting collection of 60 Chinese recipes that are sure to whet your appetite. Find mouth-watering dishes such as squid stuffed with savoury sticky rice, beef shank with spring onion pancake wraps and ginger milk curd with plum compote in this treasury of Chinese favourites.

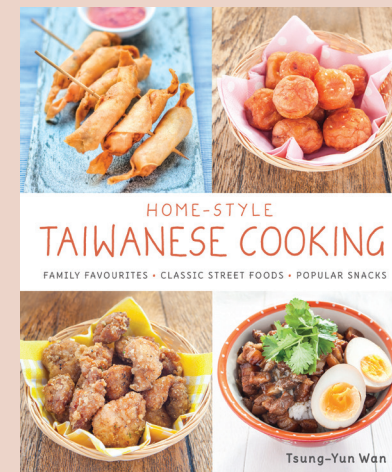
With informative headnotes that tell the stories behind the dishes, insightful cooking tips and step-by-step photos of cooking techniques, *Home-style Chinese Cooking* will guide and inspire home cooks to prepare delicious everyday Chinese dishes in their home kitchens.

HOME-STYLE CHINESE COOKING

MAIN DISHES • RICE & NOODLES • SOUPS • DESSERTS

Tsung-Yun Wan

Also by Tsung-Yun Wan



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Home-style Taiwanese Cooking is a collection of Taiwanese classics, from signature dishes such as minced pork rice, beef noodles, oyster omelette and steamed minced pork with salted egg, to popular street food fare such as deep-fried prawn rolls, dragon phoenix legs, fried chicken with sweet potato fries and coffin bread.

- Easy to follow step-by-step recipes
- Family favourites, classic street foods and popular snacks
- Suitable for daily cooking and special occasions

For Review Only

HOME-STYLE CHINESE COOKING



For Review Only



HOME-STYLE
CHINESE COOKING
MAIN DISHES • RICE & NOODLES • SOUPS • DESSERTS

TSUNG-YUN WAN

For Review Only

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DEDICATION

To everyone who helped us during the development of this book. Without your help, this book would not have been possible.



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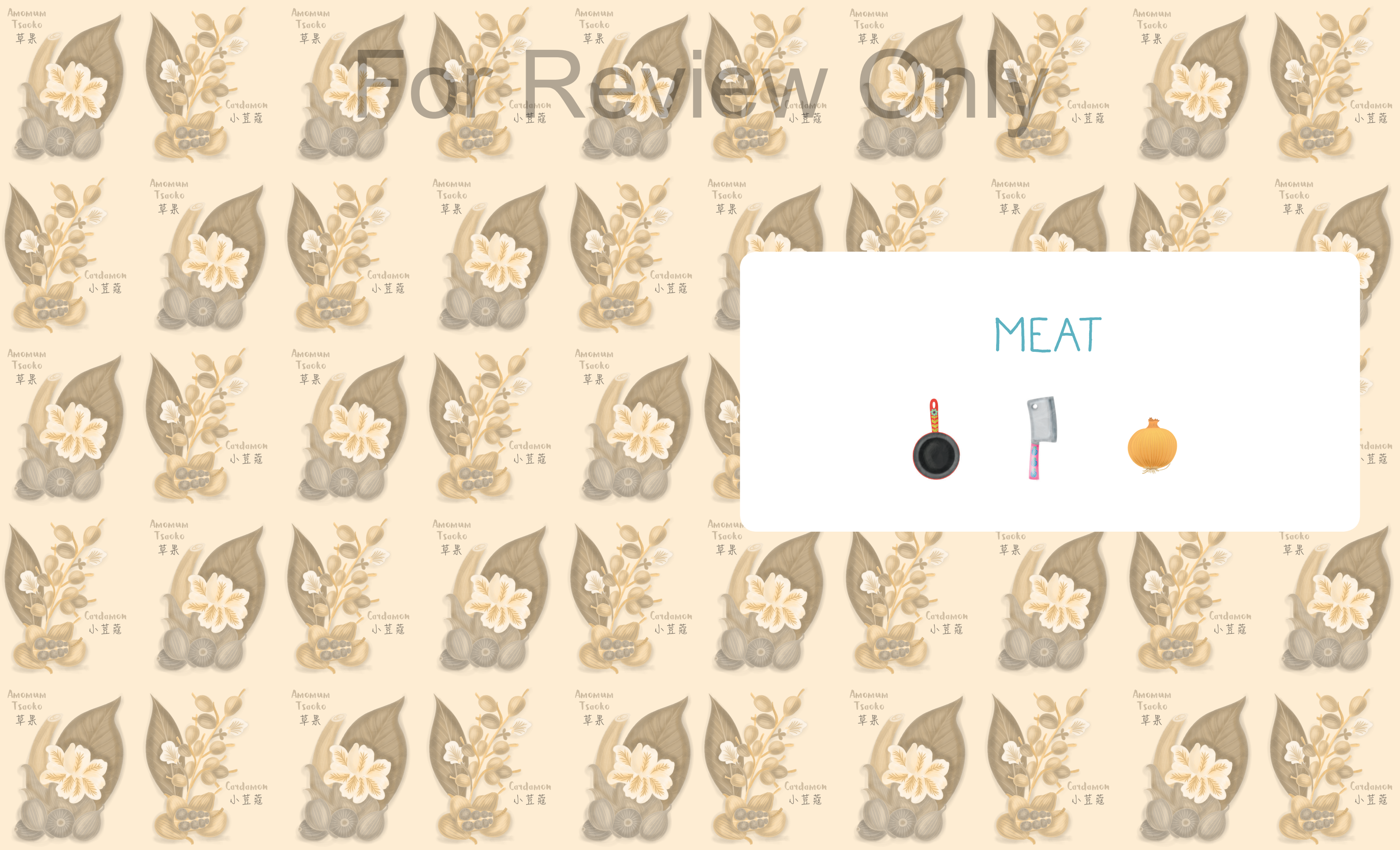
We've all eaten food from Chinese takeaways and we've all eaten in Chinese restaurants, or at least different countries' interpretation of Chinese food but what do Chinese people really eat at home? How similar or different is it to what the West interprets as Chinese food?

When I moved to the United Kingdom in the mid 2000s, I was naturally keen to try out the local foods but I also wanted to eat the food I ate at home when I was a child. What I found in the majority of cities I went to in the UK was that there was a lot of Cantonese-style Chinese food but very little real Chinese food, the kind of food Chinese people eat in their homes. So a couple of years after I moved here, I started my blog Egg Wans Food Odyssey which is an ever-growing collection of not only recipes I've learnt from friends in the West, but also foods I ate during my childhood in Taiwan.

You might wonder how someone from Taiwan can be as knowledgeable as to write a book about Chinese food. Well, my grandparents who raised me were Chinese and every day I was surrounded by the most delicious native Chinese foods, Chinese food that we eat in our homes. I also lived in China for a period of time.

This is my third cook book and my second with Marshall Cavendish. My first focused on home-styled Taiwanese cooking and while Taiwanese and Chinese cuisine are very similar, they still have enough differences to merit writing two books about both countries' beautiful cuisines. I hope you enjoy cooking dishes from this book and remember this is the real thing that we eat in China.

TSUNG-YUN WAN



For Review Only

MEAT



For Review Only

SHANGHAI-STYLE SWEET AND SOUR PORK RIBS 上海糖醋小排

Serves 4

This dish was one of my favourite dishes when I was young. I'm not a big fan of Cantonese-style sweet and sour as I feel that the ketchup used makes it too heavy and too rich. I like Cantonese-style sweet and sour fish fillet but I've just never liked ketchup-based sweet and sour sauce with pork. I always remember the first time my grandfather made this dish for me. I was thrilled and shocked at how tasty this dish is. The black vinegar tastes so different compared to rice vinegar. The acidity is a lot more mellow. My grandfather was the kind of person who would cook the same thing over and over again once you mentioned that you liked the dish. As a result, I ate this dish many times when I was a child.

700 g (1½ lb) pork ribs, cut into
3–4-cm (1¼–1½-in) long sections
500 ml (16 fl oz / 2 cups) cooking oil
1 tsp white sesame seeds, for garnish

Marinade

2 tsp salt
1 Tbsp rice wine
1 egg white
½ Tbsp potato starch or cornflour
1 Tbsp plain flour
¼ tsp ground white pepper

Seasoning

180 ml (6 fl oz / ¾ cup) water
100 g (3½ oz) demerara sugar
2 Tbsp light soy sauce
60 ml (2 fl oz / ¼ cup) black vinegar

1. Marinate the ribs with salt and rice wine for at least 30 minutes.
2. Add the egg white, potato starch or cornflour, plain flour and ground white pepper. Mix well.
3. Heat the oil in a wok or deep saucepan over medium heat, fry the ribs for 3–4 minutes until golden brown.
4. Remove the ribs from the wok. Drain the oil. Transfer the ribs to a plate with clean kitchen towels to remove excess oil.
5. Place water and sugar into a wok and cook until the syrup has caramelized.
6. Return the ribs to the wok and stir-fry for 3–4 minutes. Mix the ribs well until they are generously coated with the syrup.
7. Add the light soy sauce and cook for a few minutes.
8. Add the black vinegar and stir-fry for a few minutes.
9. Garnish with white sesame seeds.
10. Serve warm.



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POULTRY



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SICHUAN-STYLE CHICKEN IN SPICY CHILLI SAUCE 四川口水雞

Serves 4

This dish has a funny Chinese name “口水雞”. “口水” means saliva in Chinese so this dish is effectively called saliva chicken in Chinese. I’m not too sure why it’s called saliva chicken but I believe this dish is really delicious and it makes your mouth water just thinking about it.

4–5 chicken legs (including thighs),
deboned

55 g (2 oz) toasted peanuts,
peeled and finely chopped

1 cucumber, peeled and julienned

Marinade

1 Tbsp rice wine

6–7 thin slices ginger

1 spring onion

1 tsp salt

Sauce

1 spring onion, finely chopped

2 cloves garlic, peeled and
finely chopped

1 tsp finely chopped ginger

Seasoning

2 Tbsp Sichuan pepper oil

2 Tbsp chilli oil

1/2 tsp Chinese white sesame paste

1/2 tsp rice vinegar

2 Tbsp light soy sauce

Blended sesame oil, as needed

1 Tbsp sugar

1. Marinate the chicken legs with the ingredients for the marinade for 30 minutes.
2. Roll the chicken leg with plastic wrap individually and steam for 20–25 minutes. Set the chicken leg aside to cool down.
3. Mix all the seasoning and the sauce in a bowl. Set aside for 30 minutes.
4. Place the cucumber on a serving plate. Remove the plastic wrap from the chicken. Slice the chicken into thick slices and place on top of the cucumber.
5. Drizzle the sauce on top of the chicken and garnish with peanuts.
6. Serve.





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SEAFOOD



For Review

GARLIC SAUCE AND VERMICELLI NOODLES WITH STEAMED SCALLOPS

蒜茸粉絲蒸扇貝

Serves 3

This scallop dish is absolutely delicious and all the ingredients combine perfectly to make it as flavoursome as it is. Sometimes I even think the vermicelli noodles taste better than the scallops and this dish is suitable for both banquets and special events. Why not treat your family and friends with this amazing scallop dish next time?

9 scallops, reserve 3 scallop shells
1 bunch of vermicelli noodles
2 Tbsp cooking oil
3 cloves garlic, peeled and finely chopped
2 chillies, seeded and finely chopped
2 spring onions, julienned

Seasoning

1 Tbsp rice wine
1/4 tsp ground white pepper
2 Tbsp light soy sauce
1 tsp demerara sugar
1/4 tsp sesame oil
1/2 tsp salt
1 Tbsp water

1. Rinse the scallops and remove tough membrane. Pat dry the scallops with a clean kitchen towel.
2. Soften the vermicelli noodles in warm water for 10–15 minutes. Boil a pot of water and blanch the vermicelli noodles for 8–10 seconds. Rinse under cold water immediately. Drain. Using a pair of scissors, cut the vermicelli noodles into shorter lengths.
3. Place the seasoning in a small bowl and mix evenly. Set aside for 20 minutes.
4. Heat 1 Tbsp oil in a wok over medium heat. Add garlic and chillies and turn off the heat immediately. Set aside for 5 minutes. Mix the garlic and chilli oil with seasoning.
5. Place a handful of vermicelli noodles on a scallop shell then top with 3 scallops.
6. Pour 1 Tbsp sauce on each portion of scallop. Steam the scallops for 6 minutes over high heat.
7. Garnish each portion of scallop with spring onion.
8. Heat 1 Tbsp oil and drizzle over the spring onion. Serve.



Note: You can adjust the amount of the soy sauce, salt, garlic and chilli to suit your personal taste preferences.

