

# 100 Recipes From Our Journey

Are you looking for new and exciting recipe ideas to spice up your kitchen? Look no further! Join us on our culinary journey as we share 100 delicious recipes that will elevate your cooking game to new heights. From appetizers to desserts, we have something for everyone. So grab your apron and let's get cooking!

## The Art of Cooking

Cooking is not just about following a recipe; it's an art form that allows you to express your creativity and passion. Our collection of 100 recipes showcases the diverse flavors and techniques that we have learned throughout our journey. Each recipe is carefully crafted to deliver a burst of flavors that will tantalize your taste buds.

## Exploring Global Cuisines

One of the joys of cooking is exploring different cuisines from around the world. Our repertoire covers a wide range of global flavors, taking you on a culinary adventure from the comfort of your own kitchen. From Italian pasta dishes to spicy Indian curries, Mexican tacos to Chinese stir-fries, you'll find a variety of mouthwatering recipes to try.



## Exploring China: A Culinary Adventure: 100 recipes from our journey by Ken Hom(Kindle Edition)

★★★★☆ 4.5 out of 5

Language : English  
File size : 107686 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 272 pages



## **Delicious and Nutritious**

Healthy eating is important, and our recipes focus on using fresh, wholesome ingredients that are both delicious and nutritious. We believe that food should not only taste good but also nourish your body. That's why we have carefully designed our recipes to balance flavor, texture, and nutritional value.

## **Beginner-Friendly and Advanced Options**

Whether you're a novice in the kitchen or an experienced cook, our collection has something for everyone. We have included recipes that cater to different skill levels, so you can start with simple and easy-to-follow dishes and gradually progress to more complex and challenging recipes. No matter where you are on your cooking journey, there's always something new to learn and explore!

## **Family Favorites and Crowd-Pleasers**

Food brings people together, and our recipes are designed to be enjoyed by the whole family. We have included a mix of classic family favorites that have been passed down through generations, as well as crowd-pleasing recipes perfect for entertaining guests. So whether you're cooking for a small gathering or hosting a dinner party, our recipes will surely impress.

## **Step-by-Step Instructions and Beautiful Photography**

We understand the importance of clear instructions when it comes to cooking. That's why each recipe in our collection is accompanied by step-by-step instructions, making it easy for you to recreate the dish at home. Additionally, we have included stunning food photography that will inspire you and give you a visual representation of the final outcome.

## Join Our Culinary Journey

We invite you to join us on this culinary journey as we share our passion for cooking and our favorite recipes. Our collection of 100 recipes is a treasure trove of culinary delights that will transform your meals into memorable experiences. So, grab a pen, start a shopping list, and get ready to embark on a delicious adventure with us!



ON BLU-RAY™ & DIGITAL HD

Cut out and save this recipe!  
Add it to your collection or share with a friend.






### LE CREUSET FUSION RECIPES

*"Kheema: Indian Ground Beef with Peas"*

This recipe serves: 1 2 3 4 5 6 7 8 9 10

INGREDIENTS

- 3 tablespoons canola oil
- 1/2 cup onion, diced fine
- 4 cloves garlic, minced
- 1/2 inch thumb ginger, peeled and minced
- 1 pound ground beef
- 1 teaspoon paprika
- 1/2 teaspoon cayenne (optional)
- 1/2 teaspoon garam masala
- 1/4 teaspoon ground cumin
- 2 teaspoons ground coriander
- 2 medium tomatoes, chopped
- 1/2 cup water
- 1/2 teaspoon kosher salt
- 1/2 cup peas
- 2 tsp. malt vinegar or apple cider vinegar
- 1/4 cup minced cilantro

INSTRUCTIONS

1. In the braiser, warm oil over medium-high heat.
2. Add onions and cook until golden.
3. Add garlic and ginger, and sauté for another minute.
4. Add beef, breaking up lumps with your spoon, and sauté until meat is no longer pink.
5. Add the spices, and cook for 2 minutes.
6. Add the tomatoes, water and salt. Stir well and simmer, partially covered, about 10 minutes.
7. Sprinkle in the peas, and cook another 5 minutes, partially covered.
8. Stir in the vinegar and finish with the cilantro. Serve with warm pita bread.





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Exploring China: A Culinary Adventure is the delightful companion book to the BBC TV Show featuring their culinary adventure across China

Two of the most highly respected authorities on Chinese and Oriental cooking today, Ken Hom and Ching-He Huang, come together in this exciting cookbook and is the result of their journey through China on a culinary and cultural odyssey to find the old, the new and the unexpected as shown in the BBC TV show.

They tell the story of China, both old and new, through food. Each recipe in the book features a back story from Ken and Ching so you can learn the secret stories behind all your old favourite recipes and be inspired to find new ones.

They cook with local families, en route to discover the influence of Buddhism on vegetarian food and whether the Chinese did actually invent tortellini in remote Kashgar before travelling to Sichuan Province, China's gastronomic capital. Ken is the old-hand who brought the wok to the West and Ching-He is the energetic newcomer. Together they uncover the secrets of Old China and the techniques of

the new, fusing them together to create a unique and authoritative perspective on Chinese food that will surprise and inform.



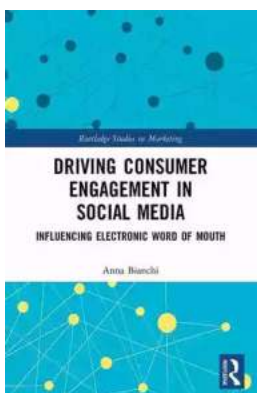
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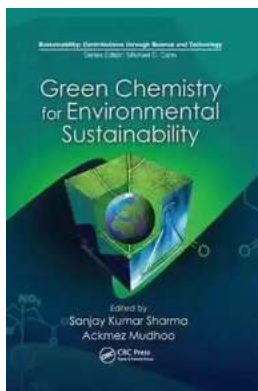
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