

# Home Cooked

Modern Asian Recipes



**Sylvia Tan**



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**SYLVIA TAN**

 Marshall Cavendish  
Cuisine

The Publisher wishes to thank Lim's Arts and Living Pte Ltd for the loan of their tableware.

Photographer: Joshua Tan, Little Black Box

Text © Sylvia Tan  
Photographs © Marshall Cavendish International (Asia) Private Limited

First published as Mad About Food: The Cookbook, 2005  
This edition 2009

Published by Marshall Cavendish Cuisine  
An imprint of Marshall Cavendish International  
1 New Industrial Road, Singapore 536196

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Marshall Cavendish Ltd. 5th Floor, 32–38 Saffron Hill, London EC1N 8FH, UK •  
Marshall Cavendish Corporation. 99 White Plains Road, Tarrytown NY 10591-9001, USA •  
Marshall Cavendish International (Thailand) Co Ltd. 253 Asoke, 12<sup>th</sup> Flr, Sukhumvit 21 Road, Klongtoey Nua, Wattana, Bangkok 10110, Thailand •  
Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia

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National Library Board Singapore Cataloguing in Publication Data

Tan, Sylvia.

Home cooked modern Asian recipes / Sylvia Tan. – Singapore : Marshall Cavendish Cuisine, 2009.

p. cm.

Includes index.

ISBN-13 : 978-981-261-785-9

ISBN-10 : 981-261-785-X

1. Cookery, Asian. I. Title.

TX724.5.A1

641.595 -- dc22

OCN311871193

Printed in Singapore by Times Graphics Pte Ltd





For my father,  
Heng Cheng,  
my first cooking  
mentor

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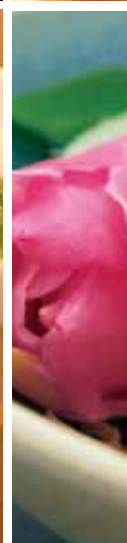
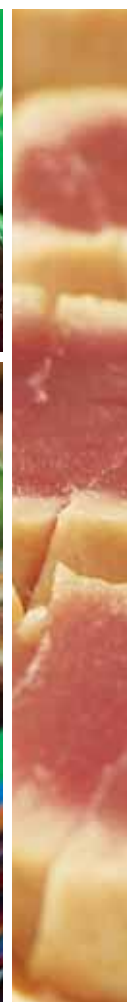
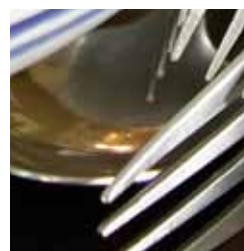
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