Culinary Institute of America

TECHNIQUE OF THE QUARTER: STIR-FRY

SELECTION OF INGREDIENTS

Hunan

JAPAN

M (*katsuodashi*)

SOUTHEAST ASIA

Vitenam

3 (1(.)30 ( )30 ( )20 (( ))

INDIA

[illegible]

[illegible]

[illegible]

[illegible] A [illegible] **G** [illegible] ***paneer.***

STAPLE FOODS OF ASIA

GRAINS

Rice [illegible] A [illegible] A [illegible] ([illegible]).

[illegible] ([illegible]), [illegible]

Beans, Nuts, and Seeds

[illegible] A [illegible] ([illegible]) [illegible] A [illegible] A [illegible]

Vegetables

A [illegible] A [illegible] A [illegible] A [illegible]

[illegible] A [illegible]

Curries

COMMON TECHNIQUES OF ASIAN CUISINE

Stir-Frying

BEEF WITH RED ONIONS AND PEANUTS

[illegible]

M

1. [illegible].

[illegible]

1-700- T [illegible]

STIR-FRIED SCALLOPS

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10
10
10
10
3
1
1

M

1.
2.
3. A
   A 1 A 1
4. A 1

VEGETABLE TEMPURA

[illegible]

2 —

20,

M

1. [illegible]
2. [illegible]
3. [illegible]
4. [illegible]

TEMPURA BATTER

[illegible]

1 —

1 —

4,

M

1. [illegible]
2. A [illegible]

TEMPURA DIPPING SAUCE

[illegible]

1•

1,•

2,

M

1. [illegible]

STIR-FRIED GARDEN VEGETABLES WITH MARINATED TOFU

[illegible]

M[illegible]

1. [illegible] 20 [illegible]
2. *For each serving:* [illegible]

[illegible]
1-700- T[illegible]

MOO SHU VEGETABLES

[illegible]

3 —
1
1
12 —
10
10
10
10

M

1. *For each serving:* [illegible]
   A [illegible]
2. A 1, [illegible] 1, [illegible] 1—[illegible] 1, [illegible]
3. [illegible] 2 [illegible] 4 [illegible]
4. [illegible] (2—).
   [illegible]

GARDEN TREASURES

M

1. [illegible]
2. [illegible] 1
3. A [illegible] 2 3
   A [illegible]
4. A [illegible] 3410 ( )10 (.)30 ( ) (.) / A 2 444.2 0 ( ) 12 30 A)1)10 (