



## Hanoi Street Food

### Cooking and Travelling in Vietnam

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Most people go to Hanoi to enjoy the food. And in Hanoi, street food is not merely a quaint or exotic culinary excursion – it is at the heart of the culinary tradition and helps to define the culture and rhythm of the city. However, while dining in the street may sound tempting and adventurous to visitors, it can also be intimidating. The aim of this book is to demystify Hanoi's glorious street food culture.

*Hanoi Street Food* not only provides you with the places to eat but also with recipes for Vietnamese delicacies such as the Phở and other outstanding noodle dishes which are not as easily found as the Bun Cha or the Bun Rieu. Each section describes a range of dishes within a particular category. Following each description, the authors guide you to some of their favourite spots where you can try these snacks. Also available:

*Bangkok Street Food* ISBN: 9789020987836

**Tom Vandenberghe** is a passionate traveller. He has visited South-Asia several times and even lived there for a while. He is an expert in Thai food and regularly organises workshops. His previous title for Lannoo, *Bangkok Street Food* won the prize 'Best of the World 2011' of the Gourmand World Cookbook Awards. **Luk Thys** is a photographer, who has already illustrated several cookery books for Lannoo.

