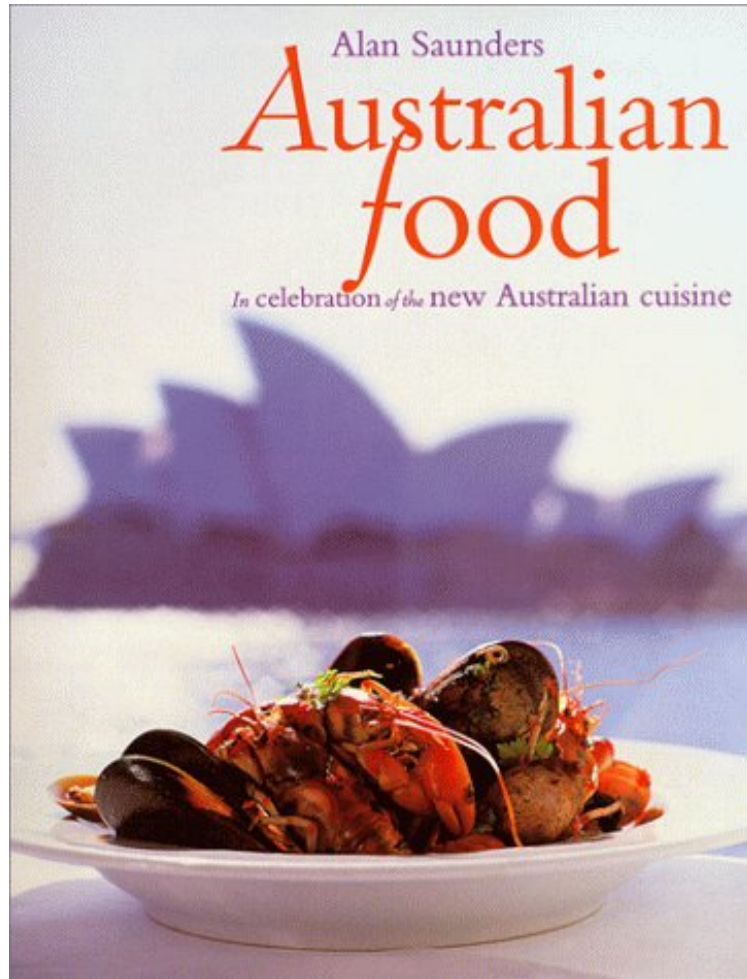


Australian Food: In Celebration of the New Australian Cuisine

Alan Saunders

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Alan Saunders : Australian Food: In Celebration of the New Australian Cuisine before purchasing it in order to gage whether or not it would be worth my time, and all praised Australian Food: In Celebration of the New Australian Cuisine:

4 of 4 people found the following review helpful. Wide range of recipes and difficultyBy Sam HersheyThis is an excellent cookbook, providing a wide range of recipes with varied levels of difficulties ranging from the simple to the difficult. I've tried a few of the more complex ones with great success. There are some terms which might be a bit unfamiliar, but otherwise, a very nice cookbook. I highly recommend the naked raviolis with spinach.6 of 6 people found the following review helpful. An Perfect cook bookBy Mark BruynsThis is one of the nicest cook books i have ever seen, great pictures and recepies by the top chefs of the Australian cuisine. I am in the restaurant business and we can use most of the recepies very well. Thanks again.5 of 6 people found the following review helpful. Hardly Australian cuisineBy CustomerWhat an unfortunate book from authors who should know better. The book could far

better be called 'In celebration of the New International Cuisine' because I can't tell the difference between what the authors claim is Australian and what is often presented in up market and hotel restaurants in Tokyo, New York, LA, London, Dubai, Mumbai or Singapore. This 'nice' food book has little to contribute to its intended audience and certainly little to do with what Australian food is becoming - unique, authentic and characterised by a wide range of indigenous ingredients. For anyone wanting to really know what Australian cuisine is all about, get the Dining Downunder Cookbook (order it through or find it online). Other related books on the topic are The Bushfood Handbook and Uniquely Australian, both by Vic Cherikoff.

Australian Food In Celebration of the New Australian Cuisine

Though many people think Australians simply throw another shrimp on the barbie and call this dinner, Australian chefs are in the midst of creating the most original and multicultural cuisine in the world. In *Australian Food*, Alan Saunders, a leading Australian food writer, assembles more than 140 recipes from 54 local chefs and other food professionals that demonstrate this. But first, Saunders defines Australian cuisine and discusses its relatively short history. His discussion includes definitions of cuisine itself and thoughts on how any cuisine originates and develops, using French and Chinese cooking, widely accepted as the world's two greatest cuisines, as models. Saunders then presents the work of Australian chefs as the vibrant fusion of indigenous ingredients prepared using French and Asian techniques, a British respect for the quality of food, and a sometimes electrifying creativity inspired by a potpourri of influences from Australia's many immigrant populations (which include Greek, Italian, Thai, Filipino, Japanese, and others). Yellow Thai Curry of Swordfish with Green Papaya, fragrant with mint and basil, shows the strong Asian influence in Australian kitchens. Poached Blue-Eye Cod, simmered in olive oil, served on a bed of French Puy lentils flavored with bacon, then bathed in a warm, sharp vinaigrette studded with diced fennel and tomato, demonstrates how Australian chefs transmute Mediterranean cuisine. Many recipes feature fish, as one might expect on an island continent, such as Tasmanian salmon, freshwater trout, sweet abalone, and lobster. Unfortunately, the book offers only vague substitutions, recommending "any fine-textured white fish" in place of King George whiting. Reading about the local yabbies (crayfish) roasted with thyme-infused oil, gravlax-cured snook, and Barbecued Lamb Rumps with Tomato and Chickpea Salad is likely to prompt the purchase of many an airline ticket to Oz land. For travelers, *Australian Food* is a delicious way to single out restaurants to visit. --Dana Jacobi

From Publishers Weekly To answer the obvious question, yes, kangaroo meat does make an appearance in this beautifully photographed and diverse collection of foodstuffs from Down Under. But more to the point, the marsupial appears in a dish where you might least expect it: a Polenta with Smoked Kangaroo and Parmesan. If that concept smacks more of Sicily than Sydney, then it is indeed at the heart of what Saunders, an established Aussie food writer, proclaims with every page: that today's Australian cuisine is a celebration of fusion. And it is by no means just an Italian mix. French, Chinese, Thai and English cuisines also influence these recipes, which are culled from the kitchens of 54 chefs, restaurateurs and food experts from around the continent. There are several lamb dishes that are grand for the barbecue, including Barbecued Lamb Rumps in a Spicy Yogurt Marinade, and at least a dozen sweet desserts, such as an Asian-inspired Coconut and Apricot Pudding glazed with a Coconut Sugar Syrup. But the seafood dishes highlight this volume. Chef Cheong Liew's The Four Dances is a multicultural recipe composed of Soused Snook, Octopus with Aioli, Raw Cuttlefish with Black Noodles, and Spiced Prawn Sushi. Of course, not everything need be that complex: chef Janet Jeffs relaxes with a beer-battered Summertime Fish and Chips, and Guillaume Brahimi serves up a simple Stew of Yabbies (crayfish in the U.S.) with Clams, Mussels and Scallops. Copyright 1999 Reed Business Information, Inc.

From Library Journal Twenty years ago the term "Australian cuisine" would have been a joke. But today the country's talented young chefs have come into their own, and Australian cooking has a sophisticated new identity. A food writer and host of a radio food show, Saunders provides a witty, perceptive, and highly readable introduction to the elegant recipes showcased in this lavishly illustrated, large-format paperback; striking color photographs, often full-page, accompany many of the recipes. These are chef's dishes, and although the recipes have been Americanized, there are still some "Australianisms" and some unfamiliar or unobtainable ingredients. However, anyone interested in the food world will find this book quite fascinating. Strongly recommended. Copyright 1999 Reed Business Information, Inc.