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Bondi Harvest

Guy Turland

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#702297 in Books Guy Turland 2016-04-19 2016-04-19 Original language: English PDF # 1 10.63 x .91 x 8.351, 2.35 #File Name: 0732299861256 pages Bondi Harvest Seasonal Sustainable Simple Shareable Food N | File size: 16.Mb

Guy Turland : Bondi Harvest before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bondi Harvest:

0 of 0 people found the following review helpful. The food photography is pretty and the food itself has that look where it's ...By phy This is one of those entertainment cookbooks, lots of pictures with interesting or trendy food combinations. Doesn't shy away from fat, doesn't really emphasize meat. The food photography is pretty and the food itself has that look where it's haphazard and messy but still lovely. I like the Bondi Harvest YouTube but never find the recipes practical to actually make at home, and I don't know why I expected any different from the book. Additionally, I didn't really care for the abundance of photos of random people. There are a bunch of useful essential recipes, the sort you'd pull a book off the shelf for, in the back crammed in like an afterthought? Still lovely though, good gift type of book. 0 of 0 people found the following review helpful. Five Stars By Alexxi33 Lovely Cookbook! 0 of 0 people

found the following review helpful. Bondi harvest cookbook By June welcome Love this cookbook and lifestyle story. Recipes are amazing and pictures really bring it to life. Would highly recommend. Best.

BONDI HARVEST brings you the very best of sundrenched, simple, delicious and healthy Australian food and flavours from the most beautiful beach in the world. With a style that sits somewhere between a young Jamie Oliver and a Corona ad, Guy Turland (chef, surfer, free-diver and YouTube cooking sensation) captures the easy, laidback, sundrenched essence of Bondi Beach. His recipes are chock-a-block with sunny, seasonal, vibrant, and zingily fresh flavours, designed to be eaten and enjoyed by friends and family. Celebrating good times and focusing on delicious tastes, simplicity, sustainability, seasonal cooking, fresh whole foods and - most importantly - not taking life too seriously, this is food, flavours and lifestyle from the most beautiful beach in the world. After working as a chef in some of Australia's finest restaurants, Guy Turland and business partner Mark Alston started their YouTube cooking show in 2012, with only a surfboard, a camera and a camp oven, cooking food al fresco in some of Bondi's most iconic beauty spots. Now BONDI HARVEST is a hit weekly YouTube cooking show, with over 48,000 subscribers. Guy's recipes are featured on The Guardian's website and the two men have opened a restaurant in Sydney in addition to the Depot cafe in Bondi. Guy has also cooked live on NBC's Today Show. Find out more at <http://bondiharvest.com/about/>

About the Author Guy Turland is a chef who has trained at some of Sydney's best restaurants (Est and Bondi Icebergs) and now runs his own cafe; the Depot at North Bondi, plus the Bondi Harvest cafe; in Santa Monica. Mark Alston, his business partner, is a filmmaker with a background in photography, design and making music videos. Together, they are Bondi Harvest - and they're all about healthy food and cooking, sunshine and good times. Bondi Harvest has over 74K subscribers to their YouTube cooking channel, 22.5K followers on Facebook, 2.2K Twitter followers, and 46.4K Instagram followers.