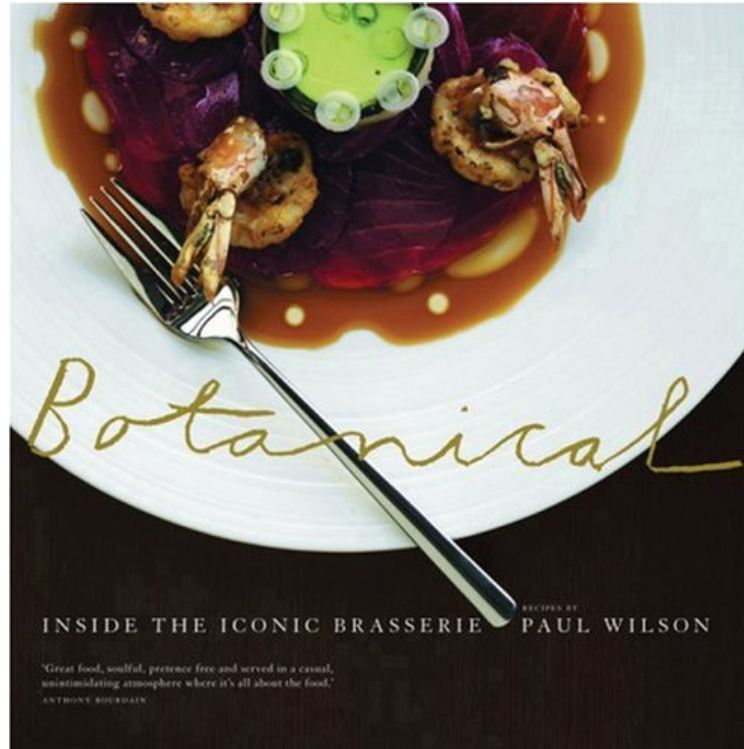


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Botanical: Inside The Iconic Brasserie

Paul Wilson

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#9651901 in Books 2008-04-01 Original language: English PDF # 1 1.15 x 11.23 x 11.221, #File Name: 1740663942280 pages | File size: 19.Mb

Paul Wilson : Botanical: Inside The Iconic Brasserie before purchasing it in order to gauge whether or not it would be worth my time, and all praised Botanical: Inside The Iconic Brasserie:

1 of 1 people found the following review helpful. Excellent but very advanced techniques By twosocks This is one of the best cookbooks I've ever come across, but it would definitely be in the same level as Gordon Ramsay's Three Star Chef cookbook because the techniques are usually advanced, the preparation is fairly complex and the list of specialist ingredients required can be either overwhelming, difficult to source or simply downright expensive. However, for those who have mastered regular homestyle cooking and even dabbled a bit in trying to make dishes a bit more exciting or advanced, this book is definitely designed to take you to the next level. One overall secret appears to be preparation of dish one day (or more) in advanced. For example, a simple Thai-style marinated pork belly involves some degree of cooking, preparation and marinating the day before you intend to finish off the cooking and final preparation of the dish. The book itself is beautifully well presented and provides some good "chef-philosophy" from Paul Wilson about setting up his iconic restaurants and constructing unique dishes. The dish that I regard as perfect is the soft polenta, poached egg and truffles dish, the recipe of which is included in this book. This recipe alone makes the book worth the money. Paul Wilson would have to be one of the world's best chefs - focusing on premium ingredients, great flavours, avoiding too many complicated flavour combinations in a more casual and relaxed atmosphere, rather than cutler formal dining. Highly recommended purchase for aspiring chefs, but certainly not one for the beginner. Be sure to give the lemongrass and lime prawns a whirl - it was stunning.

Containing more than 100 recipes and exquisite images from award-winning photographer William Meppem, this book goes behind the scenes at Australia's iconic Botanical restaurant. Award-winning chef Paul Wilson explains his signature Botanical creations, as well as new recipes created for the home cook, always showcasing the best and freshest local produce. The modern, high-quality recipes include Warm Poached Egg with Truffles, Reggiano, and Soft Polenta; Hickory-roasted Coq au Vin, Bordelaise style; Jumbo St Helen's Pacific Oysters with Horseradish, Pickled Cucumber, and Ossetra Caviar; and Hazelnut and Cappuccino Crepe with Warm Chocolate Doughnuts and Biscotti. A distinctly Australian influence is coupled with a fine cooking style, resulting in these unique and elegant dishes that can be easily re-created at home.

About the Author Paul Wilson has been described as one of the most extraordinary culinary talents in Australia and England, receiving the prestigious Acorn Award and heading some of London and Melbourne's best restaurants. He was named Chef of the Year in 2002, and currently runs the award-winning restaurant, Botanical.