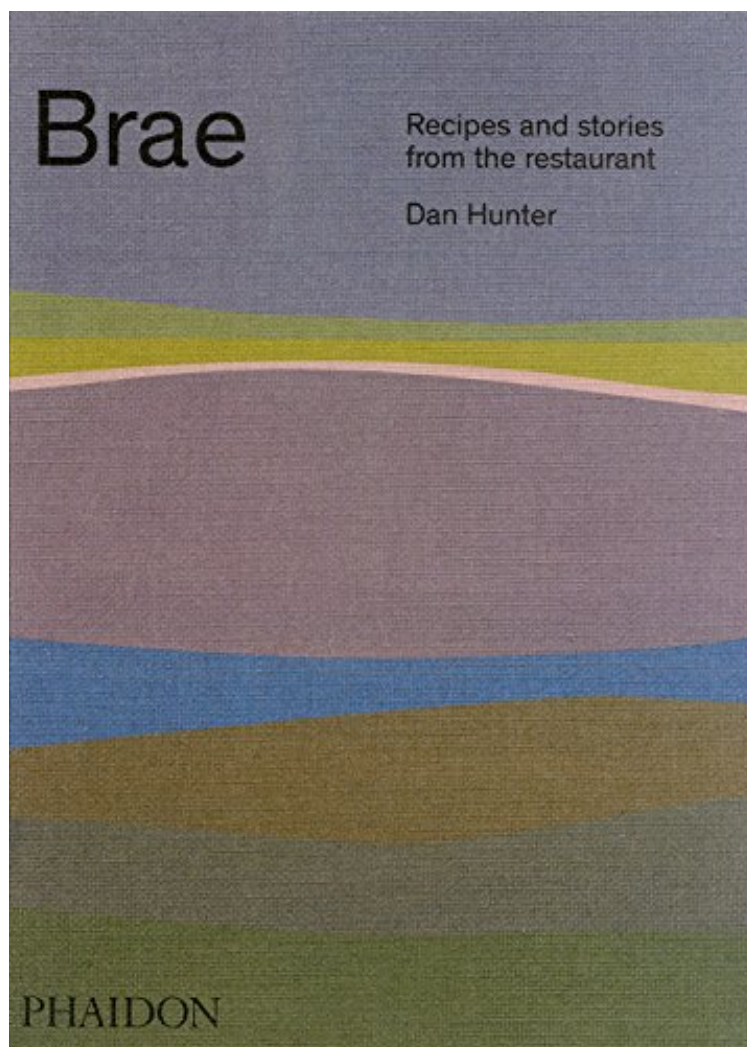


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Brae: Recipes and Stories from the Restaurant

Dan Hunter

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Dan Hunter : Brae: Recipes and Stories from the Restaurant before purchasing it in order to gage whether or not it would be worth my time, and all praised Brae: Recipes and Stories from the Restaurant:

0 of 0 people found the following review helpful. Five StarsBy CustomerGreat book! Beautifully done1 of 1 people found the following review helpful. Much respect for Chef and his teamBy Le ChefThis book also has stories and also includes an opportunity to understand more about the chef and his processes.Here is the deal, these ingredients are hard to find and expensive, get the heck over it, these techniques are difficult and very challenging to pull off. So, this is an advanced level cookbook for a Michelin starred restaurant. So, home cooks beware, if you are an average level cook looking for inspiration use this as a teaching guide on how to get better. I am tired of reading reviews for lazy people who think they can easily cook haute cuisine for their family.Please use this as a tool and dont feel discouraged

if its too difficult, try again, and again and again until you get it right. This is a chef with 20 years plus cooking and it is one of the top 100 restaurants in the world. So, respect that, the ingredients and the message.

The debut book from Dan Hunter, the celebrated award-winning pioneer of modern Australian foodIn the countryside outside Melbourne, Chef Dan Hunter has transformed a rustic farmhouse into the award-winning Brae, one of Australia's most exciting dining destinations. Brae attracts diners from around the world with its fine-dining approach to hyper-local cuisine. In this, his first book, Hunter explores the theme of place and its impact on him and on his unique style of cooking. Set against the dramatic backdrop of Australia's landscape, his story is reflected in lush colour photography of his food and the environment.

"A superbly produced book... Over the past decade, the London-based publisher Phaidon has produced a series of monographs on the most influential and revolutionary international chefs of the new century, people such as Spaniard Ferran Adrià; of elBulli in Spain, Rene Redzepi of Noma in Denmark and Virgilio Martinez of Central in Peru and the environments in which they work. Now Hunter and Brae have joined their ranks."mdash;Afr.com (Australian Financial)"Chef Dan Hunter has redefined modern Australian cuisine with his stand-out restaurant Brae."mdash;PrivatAir"Get inspired with pull-from-the-garden recipes."mdash;Domino"The time has finally come for Hunter to reflect on his journey on paper: from the theme of his place and its impact on him to his unique style of cooking. Set against a dramatic landscape, it makes for absorbing reading accentuated by photos of his food and the wider environment."mdash;FineDiningLovers.com"Dan Hunter is one of Australia's top chefs and in his sophisticated cookbook Brae, he shares the story of developing his first intensive organic kitchen garden... His vision is that local produce, if treated with respect, can inspire stunningly creative gastronomy."mdash;EcoPhiles.com"But before you start clambering for airfares to Victoria's Birregurra to try the restaurant for yourself, you may be able to sample its flavours from the comfort of your home state thanks to the release of chef Dan Hunter's first book Brae: Recipes and Stories from the Restaurant."mdash;Delicious.com.au"The 256-page book, which was announced before his placing in the World's 50 Best and will no doubt be all the more in demand now, will illuminate some of the Birregurra restaurant's most famed recipes - think the burnt pretzel with treacle and pork."mdash;Concrete Playground"The recipes in the cookbook are less difficult than you'd expect from a chef of this calibre. Some of the ingredients might be hard to find but the techniques are fairly straightforward."mdash;SCMP.com"Packed with in-depth recipes, diary notes and an exploration of restaurant-craft and the region', introduces a 3-page extract with book shot; Dan Hunter's kitchen 'Dos and Don'ts.'" mdash;Australian Gourmet Traveller"Read this: Brae... As patron-chef of one of Australia's best restaurants, it seems astonishing that Brae's Dan Hunter has only now released a cookbook."mdash;Vogue Living"A month after his restaurant Brae surged to number 44 in the World's 50 Best list; chef Dan Hunter will launch his book about the globally-lauded regional Victorian restaurant with a special evening at Magill Estate."mdash;The Adelaide About the AuthorBrae is the vision of chef and owner, Dan Hunter. Dan's journey with cooking has taken him around the globe and into the kitchens of some of the world's most acclaimed restaurants, including an appointment as Head Chef at Mugaritz, Spain. Before opening his own venture, Dan spent six years leading the kitchen of Dunkeld's Royal Mail Hotel. There he developed his first intensive organic kitchen garden program and took the establishment to its Three-Hat status. In December 2013, Dan's first solo venture, Brae, was opened.