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Nicolas A Vienne, Donia Belhacene

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#4439525 in Books Vienne Nicolas 2015-12-14Original language:EnglishPDF # 1 10.00 x .60 x 7.99l, #File Name: 0692521194232 pagesCanton Flair Recipes Design Traditions Culture Made in China | File size: 29.Mb

Nicolas A Vienne, Donia Belhacene : Canton Flair: Recipes Design, Traditions Culture Made in China before purchasing it in order to gage whether or not it would be worth my time, and all praised Canton Flair: Recipes Design, Traditions Culture Made in China:

Far from the industrial clichacute; and the highly urbanized city of Guangzhou is another view of this historical city. One without complexity, simple and authentic. Chef Nicolas Vienne and his wife Donia Belhacene have spent the last two years exploring its culinary wonders through its products, natural resources and culture. As a talented and committed chef and his wife, Idquo;the Amateur Foodierdquo;, this French globetrotting couple evokes life with passion, enthusiasm and above all with heart. The ideal approach of a region is through its markets and local products. They particularly enjoyed looking for the most unique and mysterious products that create the identity of a regional

cuisine. Uncovering a city's true potential and its culinary achievements is not done through the expanse of concrete buildings. "The economic power of China", Guangzhou exists for its cuisine, its flavors and its traditions. This globetrotting couple has explored Guangzhou in its purest form sharing with you Canton's culinary secrets with beautiful stories and personal recipes. Chef Nicolas Vienne

I find Chef Vienne and his wife Donia's idea of offering both ways of looking at a recipe, "Fine dining" and "Home style", very innovative. I myself like to share my cooking techniques with my daughters at home and try to teach them about the great taste of the healthiest ingredients. What I also like about your book is your vision of the world and especially regarding Chinese Cuisine. I am impressed by how you share with us testimonies from local people talking about their food and their culture. I'm not a great walker, or a biker or even a globe trotter, but your approach is sincere and real. - Chef Fabrice Desvigne MOF 2015, Golden Bocuse 2007 Having spent more than 20 year in Asia and visiting China, especially Guangzhou, many times, I am a strong believer that Cantonese cuisine is an exercise in food traditions, esthetics, moral lessons, mutual caring and understanding. Who better than my friends Donia and Nicolas to give you this traditional and familial aspect of Cantonese cuisine. Chef Nicolas' abilities and genius twists present us with his own very contemporary and personal vision, expressing both their passion for cooking and China. This book is a brilliant idea. Who says we can't change traditions? Not me! - Bruno Menard 3 Michelin Stars, Master Chef on the TV show Asia Judge What am I thinking about these "2 gastronomic adventurer" that are Donia and Nicolas? Yes, Yes!!! It's a great idea to travel across this huge country and to share with us a part of China Nation's secrets, their ancestral cooking tricks and their culture. Of course they needed audacity and perseverance to realize such a project, but Donia and Nicolas are not afraid to work hard and they are both fanatics when they set out to share their passion with us. I am proud to write these few sentences about my friends. I hope that after reading their book, it will turn you into infinitely curious beings anxious to see their feat, their stories and the love they have for this country. - Alain Caron Chef Writer, Master Chef TV show judge "Through this book, Guangzhou Flair, Donia and Nicolas Vienne are leaving their couch to go down to Canton's streets to share local people's testimony and offer us a bouquet of flavors and colors from their host country, China. They offer us the quintessence of millennium-old customs and know-how and share their ancestral recipes and rich with color pictures of this grand city, Guangzhou, former counter on the route to India where silk, spices, tea or gemstones transited... all the while inviting you to discover this city's perpetual motion. - Didier Corlou French Master Chef When I was younger, China was for me an unattainable country as far away and inaccessible as the moon. Since, I had the pleasure to discover a small part of this great country. With Nicolas and Donia Vienne, I discovered the various way to grow food crops from north to south and from east to west. This book gives me the great feeling of riding the waves of family and gourmet cuisine thanks to these culinary globetrotting adventurers. - Chef Patrick Jeffroy 2 Michelin Stars Chef About the Author Chef Nicolas Vienne's career encompasses more than 16 years' professional cooking and kitchen management experience across three continents. Beginning in his native Paris, Chef Vienne developed his skills under the guidance of multiple Michelin Star chefs, including Alain Ducasse and Eric Briffard at the Four Seasons Hotel George V. His first international opportunity came in 2001 when he accepted the position of executive chef for Bistro Humbert in Boston, USA - a stepping stone towards his global journey. After Boston, Chef Vienne held various international positions as executive chef, including locations such as the bustling city of Beirut in Lebanon, the sunshine state of Florida, USA and the paradise South Pacific islands of New Caledonia and Bora Bora. During a return to Paris in 2004, Chef Vienne was awarded a Michelin Star while head chef of Cafeacut; Moderne. Joining Sofitel in 2007 while in Bora Bora, Chef Vienne embraced the company's expansion into Asia, first taking on the executive chef role in Shanghai before becoming part of the pre-opening team in Bangkok as culinary designer and then into his most recent role as area executive chef in Guangzhou in January 2013, where he oversaw five of the region's hotels, leading a combined team of more than 600 chefs and 20 restaurants. A multiple award-winner, Chef Nicolas is fluent in French, English and Spanish and is the proud author of three published award-winning cookbooks. In 2015, Nicolas Vienne has found his home in Indian Ocean's beautiful surroundings of Mauritius at the Four Seasons hotel where he's working at expanding his Indian Cuisine skills.