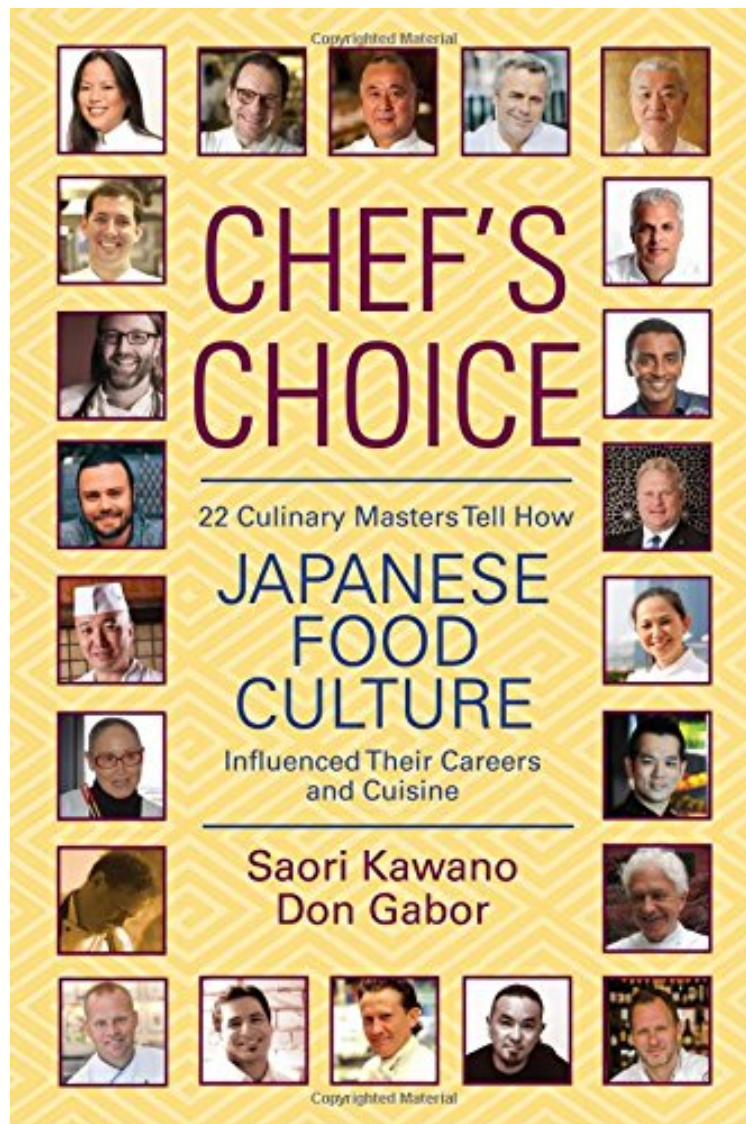


(Get free) Chef's Choice: 22 Culinary Masters Tell How Japanese Food Culture Influenced Their Careers Cuisine

## Chef's Choice: 22 Culinary Masters Tell How Japanese Food Culture Influenced Their Careers Cuisine

Saori Kawano, Don Gabor  
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**Saori Kawano, Don Gabor : Chef's Choice: 22 Culinary Masters Tell How Japanese Food Culture Influenced Their Careers Cuisine** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chef's Choice: 22 Culinary Masters Tell How Japanese Food Culture Influenced Their Careers Cuisine:

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would like to have a recipe for each chef explanation of the significance of the dish0 of 0 people found the following review helpful. Captivating portraits of exceptional creative talentsBy Bill DyszellI'm not a foodie at all, but Chef's Choice gives a fascinating view of the creative process of some of the most innovative creators in the culinary world. Theirs is a uniquely ephemeral art form that must be re-created for every diner. Bravo to the authors for this excellent work!1 of 1 people found the following review helpful. Healthy Gourmet Eating Fusing Japanese and French Cuisine from master chefs.By Gary MassariI love the stories and journey's of all the culinary masters in this new book of Japanese Food Culture - it is a wealth of knowledge. Both my wife and me are foodie's and love to cook different cultures. What really caught my interest is the blend of Japanese and French cultures - cannot wait to try these fusions. I just lost 30 pounds and learning to eat healthy and with understanding is of primary interest to me. This book gave me answers to healthy eating and exquisite cuisine, a rare combination! - Exactly what I was looking for!If you have never read Don Gabor's books on building relationships I suggest you do! Don changed my life 30 years ago when I read his best seller "How To Start A Conversation and Make Friends." This defining read started my journey on building companies and living a lifestyle most people dream about. I highly recommend this book to food culture enthusiast and to anyone wanting to improve their health with clean gourmet eating.

In this savory collection of personal stories, 22 international master chefs share their motivations, influences, and the pivotal role Japanese food culture has played in their cuisine, restaurants, and professional development. Through each individual story, readers will discover the rich legacy of Japan's culinary traditions and gain insights into the tools and ingredients used in Japanese cuisine. This book is unique in its approach of explaining how the Japanese food culture has changed culinary education, as well as the new standards that have been set for Western cuisine, professional kitchens, and the modern dining experience. The participating chefs include: Elizabeth Andoh, Michael Anthony, David Bouley, Wylie Dufresne, Ben Flatt, Eddy Leroux, Nobu Matsuhisa, David Myers, Nils Noreacut;n, Ben Pollinger, Eric Ripert, Toni Robertson, Michael Romano, Marcus Samuelsson, Suvir Saran, Yosuke Suga, Noriyuki Sugie, Toshio Suzuki, Shinichiro Takagi, James Wierzelewski, Barry Wine, and Lee Anne Wong.

About the AuthorSaori Kawano is the founder and president of Korin Japanese Trading Corporation and the founder of The Gohan Society. She lives in New York City. Don Gabor is a writer and professional speaker. He is the author of How to Start a Conversation and Make Friends, Talking with Confidence for the Painfully Shy, and the coauthor of Laugh of the Hyenas. He lives in Brooklyn, New York.