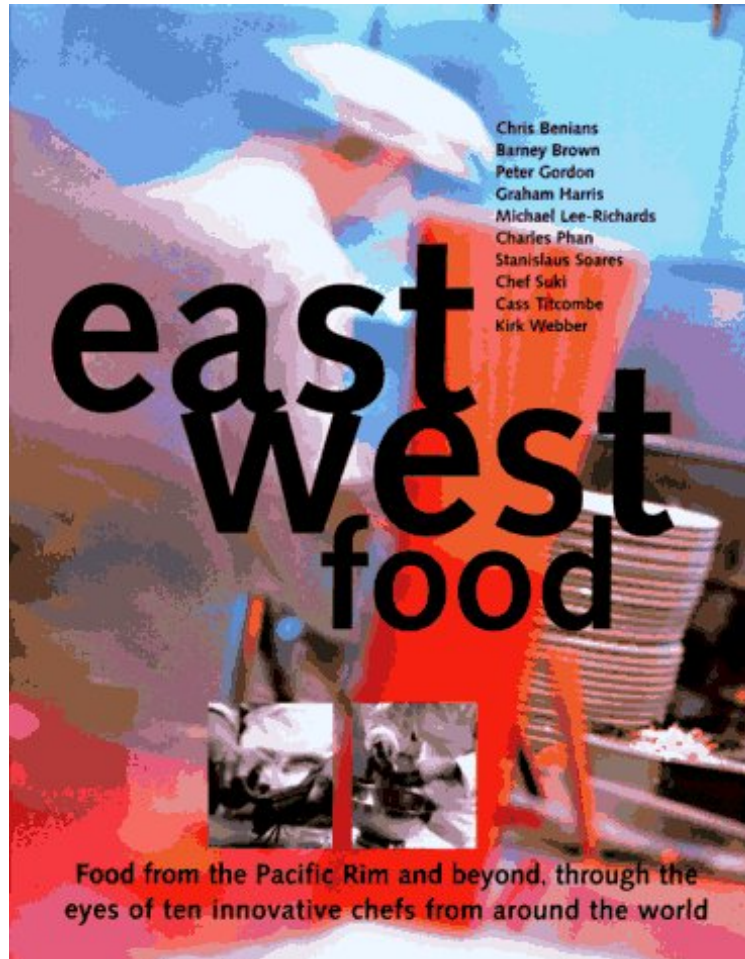


(Library ebook) East West Food: Food from the Pacific Rim and Beyond

East West Food: Food from the Pacific Rim and Beyond

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From Brand: Soma Books : East West Food: Food from the Pacific Rim and Beyond before purchasing it in order to gauge whether or not it would be worth my time, and all praised East West Food: Food from the Pacific Rim and Beyond:

3 of 4 people found the following review helpful. East West Food By A Customer Lots of beautiful pictures, but in the end not so many recipes I've been inspired to try. 1 of 3 people found the following review helpful. interesting book By A Customer A lot of new idea about cross-cultural food

Drawing on the work of chefs from London, San Francisco, and Melbourne, East West Food combines a wide variety of flavors and traditions, emphasizing fresh ingredients and fresh ideas in recipes created by the masters but intended for the home cook. Each chef takes a personal approach, whether mixing tastes from around the world in an exciting new dish, combining foods from several countries in one menu, or adapting traditional dishes to accommodate

seasonal ingredients. Chefs include Chef Suki from San Francisco's Masons, Peter Gordon from London's Sugar Club, and Stanislaus Soares from Melbourne's Chinois. Among the delicious dishes: Green Papaya Salad, Seared Tuna au Poivre, Roasted Tomato Soup with Yogurt, and Chocolate Chili Sorbet.

Sitting on a deckchair, planning dinner, we love to read about foods from the Pacific Rim and beyond. "East West Food," edited by Sasha Judelson with photography by Sandra Lane, is a trip around the world through the eyes of 10 innovative chefs. Mostly, I feel the book is for professionals, but if you've got a wok and a will, there are beautifully illustrated ways to prepare dishes like roasted tomato soup with yogurt. Surprise, one of the major ingredients is V8 juice. Seared tuna au poivre is far from daunting when you read the recipe, and an outstanding dish is made from chicken legs and thighs, orange marmalade and chopped fresh mint leaves. Summer splendor. These dishes have flavors that jump in your mouth and sparkle on your tongue. -- Toronto Financial Post, May 30, 1998

About the Author
Chefs included: Barney Brown, Betelnut Kirk Webber, Cafe Kati Charles Phan, The Slanted Door Chef Suki, Masons Stanislaus Soares, Chinois Graham Harris, Cicada Chris Benians, and Cass Titcombe, The Collection Michael Lee-Richards, Michael's Peter Gordon, The Sugar Club