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Food of Australia (H): Contemporary Recipes from Australia's Leading Chefs (Food of the World Cookbooks)

Wendy Hutton

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Wendy Hutton : Food of Australia (H): Contemporary Recipes from Australia's Leading Chefs (Food of the World Cookbooks) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food of Australia (H): Contemporary Recipes from Australia's Leading Chefs (Food of the World Cookbooks):

2 of 3 people found the following review helpful. A book for looking, not for cooking. By Dave. Leading chefs of Australia lend their recipes to this book, and it shows. Many are complex and none of this would be on your average Aussie menu, not even at good restaurants would you find the sort of haute cuisine shown in this book. The recipes in this book are hard to replicate for the normal home cook, things like duck egg pasta, a multitude of dishes with lobster and yabbies (I have never seen these available anywhere but in the outback), buffalo, urchins and pheasant? are required for many of the recipes. Even the techniques are ridiculous, there are 4 recipes for filled pasta, terrines, a recipe requiring 6 individual shepherd's pies (as a side!) and the four dances which will take you hours. The redeeming features are the desserts, some beautifully simple and tasty treats like pavlova, cheesecake, pumpkin scones and pan-boiled quinces. All of these turn out wonderfully but are not enough to save this book. Overall though, this book is just not practical and is nothing like the other books of 'the food of' books, it stands alone as more of a showcase to Australian fusion and leading chefs of the country. I recommend both versions of Australia the beautiful cookbook, one shows more simple fusion and the other is very traditional with things like lamingtons, damper, lamb stews and roasts. 5 of 9 people found the following review helpful. The Food of Australia. By A Customer. Being an avid Australian cook, I was thrilled to discover a cookbook depicting the originality and produce that these top Aussie chefs demonstrate. A must for any 'serious foodie'!

The remarkable geographic and ethnic diversity of Australia has laid the foundation for the country's new culinary identity. Drawing on European, Asian, Middle Eastern, and native Australian ingredients and cooking styles, the country's young and innovative chefs have melded these influences into a fresh and unique style of cooking. This book presents a cross section of recipes from twenty-two of Australia's leading chefs. This book is divided into two sections. Part I contains lively essays by Australian culinary experts which introduce the history, culture and diverse influences which have shaped the development of contemporary Australian cuisine. Part II contains an overview of cooking in Australia, lists of ingredients that Australian cooking relies on, and over 70 of Australia's favorite recipes. The Food of Australia contains easy-to-follow recipes with detailed descriptions and vibrant photography, enabling enthusiastic cooks anywhere to capture the unique flavors of this remarkable continent.