



September 2016

Cooking the books 書中自有美滋味

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Recommended Citation

Whitehead, Kate (2016) "Cooking the books 書中自有美滋味," *AMBROSIA 客道 : The Magazine of The International Culinary Institute*: , 8-.

Available at: <https://repository.vtc.edu.hk/ive-hosts-ambrosia/vol2/iss1/8>

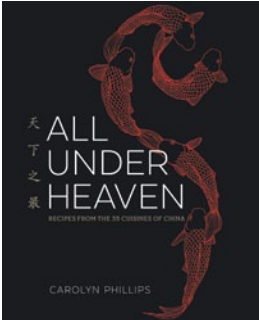
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Cooking the books

書中自有美滋味

The latest releases from top chefs and food writers
頂級廚師及美食評論家的最新著作

By Kate Whitehead



All Under Heaven: Recipes from the 35 Cuisines of China

By Carolyn Phillips
August 30, 2016

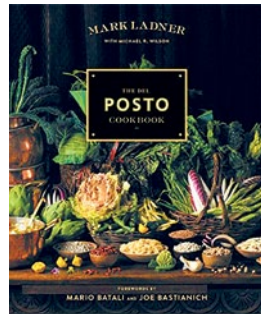
Carolyn Phillips grew up in Silicon Valley, lived in Taiwan for eight years, and has worked as a professional Mandarin interpreter on multimillion-dollar lawsuits and major criminal cases in the US. The award-winning food writer's debut cookbook aims to offer the first in-depth look in English at every culinary style in China, unveiling the cuisines of Anhui and Hainan to Inner Mongolia and Hong Kong.

Carolyn Phillips在矽谷長大，曾居住台灣八年。她過去在美國為數百萬美元的訴訟及重大刑事案件擔任專業普通話傳譯員，現在是屢獲殊榮的美食作家，她這本處女作是第一本深入探討中國各大菜系的英文食譜，展現從安徽到海南，自內蒙古到香港的中華料理。

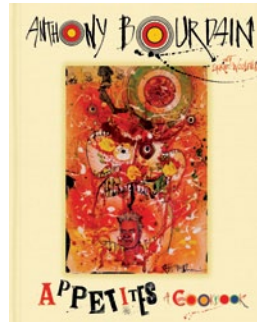
The Del Posto Cookbook

By Mark Ladner
November 1, 2016

Mark Ladner is chef at Del Posto, one of New York's most exciting Italian restaurants, and this collection of his recipes gives a uniquely American kick to traditional Italian dishes. Take the Red Wine Risotto with Carrot Puree or the Fried Calamari with Spicy Caper Butter Sauce – all old-school favourites with a sophisticated twist. The photography, inspired by 16th-century still life paintings, is beautiful.



Mark Ladner在紐約最受歡迎的意大利餐廳之一Del Posto擔任廚師，他撰寫的這本食譜展現了糅合獨特美式風格的傳統意大利料理。舉例來說，書中的紅酒意大利燴飯配紅蘿蔔蓉或炸魷魚配辣刺山柑牛油汁，都是在最受歡迎的傳統美食加入優美變化。本書的攝影受16世紀的靜物畫啟發，美麗典雅。



Appetites: A Cookbook

By Anthony Bourdain
October 25, 2016

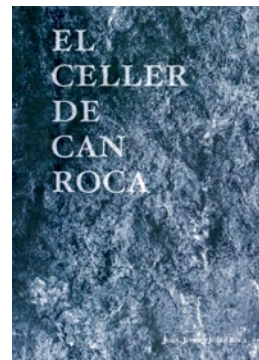
This is the American chef and globetrotting bad boy's first book in 10 years. Best known for his CNN TV show *Parts Unknown*, Bourdain seems to be slowing down. After years of being on the road, he is now the father of a little girl and spends time cooking for friends and family at home. This book is filled with his favourite recipes, dishes that he has picked up over his 40-plus years as a professional chef and on his travels.

這位美國廚師兼環遊世界的壞孩子，經過近十年才出版這本書。繼為人所熟識的CNN電視旅遊及美食節目《未知之旅》(Parts Unknown)之後，他似乎開始放慢腳步。四出遊歷多年，現在他已經成為一個小女孩的父親，更多時間待在家裡為家人和朋友烹調美食。本書記載了他40多年以來，擔任專業廚師及周遊列國時最喜愛的食譜及菜式。

El Celler de Can Roca

By Joan Roca, Josep Roca & Jordi Roca
November 29, 2016

Last year El Celler de Can Roca was named the world's best restaurant by *Restaurant* magazine. Opened in 1986 by the Roca brothers, this three-Michelin-star outpost in Girona, Spain, is regularly cited as leading the wave of new Spanish food. The first edition of the book was published in Spanish and weighed a hefty five kilograms. Then followed a smaller, edited version – now being published in English – that still has plenty of history, sources of inspiration, excellent colour illustrations and more than 90 recipes.



西班牙東北部赫羅納市的餐廳El Celler de Can Roca去年獲《Restaurant》雜誌評為最佳餐廳。羅加(Roca)三兄弟在1986年開設這家米芝蓮三星餐廳，帶動西班牙菜的新浪潮。本書第一版以西班牙文出版，重達5公斤。隨後發行體積較小的英文精簡版，同樣載有大量歷史、靈感來源、精美的彩色插圖，並提供超過90款食譜。



The Five Seasons Kitchen

By Pierre Gagnaire
December 10, 2016

When your peers vote you "Best Chef in the World" you know you're doing something right. Pierre Gagnaire picked up that accolade last year and this year he celebrates 50 years in the kitchen. The book's title comes from the fact that Gagnaire believes there are five seasons – he divides spring into two seasons because March and June offer different produce. The recipes are based on seasonal ingredients and many are the ones that brought him to international attention.

當朋輩視你為「全球最佳廚師」時，你可以肯定自己成功了。Pierre Gagnaire去年獲得這榮譽稱號，今年他慶祝自己擔任廚師50周年。本書的書名來自作者對季節的看法。他認為一年共有五季，其中春季可分為兩季，因為3月及6月供應的農產品不同。本食譜根據時令食材編寫，當中不少菜式吸引國際美食愛好者的關注。